



## RAW ROASTED & GRILLED

**HOUSE MORTADELLA  
PINWHEEL SAUSAGE**  
salsa verde + red pepper jam  
15

**GRILLED CAESAR SALAD**  
whole little gems + grana padano  
white anchovy  
11

**CHILLED FRESH OYSTERS\***  
cucumber-shallot mignonette  
pink peppercorn  
6 for 15  
12 for 26

**WOOD ROASTED  
OYSTERS CASINO\***  
piquillo trinity + charcuterie  
breadcrumbs  
6 for 15  
12 for 26



## HANDMADE PASTA

*Gluten Free Pasta Available +4*

**FUSILLI FIORELLI\*** roast garlic + parmesan + marrow + parsley 21  
(marrow bone whiskey shot OR extra bone +6)

**FETTUCCINI** butter poached shrimp + squid ink + 'nduja + pea sprouts 23

**CONCHIGLIA** basil + arugula + cashew pesto 17

**BASIL BUCATINI** summer tomato + stracciatella + garlic chips 19

**CALAMARATA** elk bolognese + rosemary + sage mascarpone + ricotta 20

## WOOD FIRED PIZZA

*Gluten Free Dough +4 / Add Charcuterie +5 / Add Plant-Based Beyond Sausage +5*

*OUR WOOD BURNING OVEN WAS CRAFTED BY THE MUGNINI FAMILY. WE DREW OUR IDEA ON THE BACK OF A COCKTAIL NAPKIN AFTER SEVERAL BOTTLES OF WINE AT A WINERY IN NAPA VALLEY... AND THEY BUILT US A ONE OF A KIND OVEN THAT WE ROAST, BAKE, AND GRILL IN EVERY DAY*

**JOVANINA'S FENNEL SAUSAGE PIZZA**  
smoked mozzarella + wood oven roasted caramelized onion 17

**MARGHERITA-BURRATINA PIZZA**  
stracciatella cheese + heirloom tomato + basil + whole burratina + EVOO 19

## THE PARMESAN SOUFFLE

(order 25 minutes in advance)  
parmesan custard soufflé + candied walnuts + balsamic gelato 22

## BREADS & WOOD OVEN

*Gluten Free Substitution Available +4*

**THE GARLIC KNOT** (not available gluten free)  
roasted garlic oil + mozzarella + aged balsamic 9

**WOOD GRILLED BONE MARROW\***  
first press olive oil + rosemary sourdough 14  
(marrow bone luge whiskey shot +6)

**FRESH BURRATA**  
olive oil toast + local fennel salami + house-made summer pickles 17

## SUMMER VEGETABLES & SALADS

**LIVE BIBB SALAD**  
grilled stonefruit + crispy shallot + smoked pistachio + basil green goddess + mint 12

**COAL ROASTED OLIVES**  
rosemary + orange zest + calabrian red pepper flake 8

**WOOD OVEN SEARED SPRING BROCCOLINI**  
chili + lemon + pecorino cheese 11

**EMBER ROASTED CARROTS**  
carrot butterscotch + crunchy seeds + whipped feta + citrus 13

**GRILLED ASPARAGUS**  
lemon ricotta + pickled mushrooms + crispy almond + dill + hollandaise 12

## MAIN PLATES

**ALASKAN HALIBUT**  
root vegetable salad + citrus emulsion + soft herbs + pistachio crumb 35

**DIVER SCALLOPS\***  
trumpet mushroom + tarragon crème + brown butter tuile 33

**GRASS GRAZED VEAL CHOP\***  
sun-dried tomato robiola tortelloni + crispy onions + gazpacho relish 34

## JOVANINA'S CHOICE...

**Enjoy a multi-course  
family-style presentation  
of tonight's menu  
55 per person**

please disclose any dietary  
restrictions when ordering

### THE PARMESAN SOUFFLE

SUPPLEMENT

15  
(please pre-order)

*Jovanina*