



No. 0045

CRAFTED BREADS & WOOD OVEN

Gluten Free Substitution Available +4

THE THREE-TWO ROLL *(not available gluten free)*

twice baked Parker House style + parmesan-robioia-stracciatella + aged balsamic 9

THE PARMESAN SOUFFLÉ *(20 min pre-order | serves 2 or more)*

Parmigiano-Reggiano custard + candied walnuts + 12-year balsamic gelato 22

FRESH BURRATA

olive oil toast + charcuterie + house made fall pickles 19

COAL ROASTED OLIVES

rosemary + orange zest + calabrian red pepper flake 8

SALADS & WINTER VEGETABLES

GRILLED CAESAR

little gems + Parmigiano-Reggiano + white anchovy 11

TREVISIO LEAF SALAD

radicchio + walnut vinaigrette + pear + goat cheese + buckwheat maple nut crunch 12

BEET SALAD

blood orange + whipped ricotta + balsamic + basil bread crumb 12

EMBER ROASTED CARROTS

carrot butterscotch + crunchy seeds + whipped feta + citrus 12

BRUSSELS SPROUTS

crispy pancetta + caciocavallo + cider gastrique + pistachio + lemon yogurt 14

MAIN PLATES

COLORADO BASS

parmesan brodo risotto + hen of the woods
pickled mushroom relish + crispy brussel leaves + chive 35

ROASTED ALL NATURAL CHICKEN

cannelloni bean 'ragu' + charcuterie bread crumb 24
cippolini onions + paprika oil + pea shoots

GRILLED BONE-IN PORK CHOP*

mascarpone polenta + pear mostarda + saffron + herb salad 38

RAW ROASTED & GRILLED

CHILLED FRESH OYSTERS*

green apple-fennel mignonette
pink peppercorn

6 for 18
12 for 29

WOOD ROASTED OYSTERS CASINO*

piquillo trinity + charcuterie
bread crumb

6 for 18
12 for 29

HOUSE MORTADELLA PINWHEEL SAUSAGE

salsa verde + red pepper jam
15

WOOD GRILLED BONE MALLOW*

first press olive oil + rosemary
sourdough

15

extra bone +6
whiskey | sherry rinse +6



JOVANINA'S CHOICE MULTI-COURSE TASTING

\$55 per person

family style service | ask your server for details

HANDMADE PASTA

Gluten Free Pasta Available +4

BICICLETTA FIORELLI* roast garlic + parmigiano-reggiano + marrow + parsley 24

(whiskey | sherry rinse +6 or extra bone +6)

LASAGNE VERDI spinach + crispy artichoke + 12 year tondo balsamic 24

CAMPANELLE basil + arugula + cashew pesto 19

GNOCHETTI 'nduja + cured yolk + lemon bread crumb + chive + crispy garlic 26

CALAMARATA elk bolognese + rosemary mascarpone + ricotta + sage salt 25

WOOD FIRED PIZZA

Gluten Free Dough +4 / Add Prosciutto +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 18

WILD MUSHROOM WHITE PIZZA

fontina + truffle tremor + parmesan + garlic + oregano + fresh mushrooms 17

"Jovanina's is a Team effort! The hourly professionals in the kitchen, bar, and on the dining room floor serving you all share in the gratuity you generously allocate at the end of your meal with us. We feel this system expresses the truest representation of our devotion to hospitality and spreads your show of appreciation across all the facets of the restaurant that strive to provide you a wonderful dining experience with us..."

*Every Glass, Every Plate,
Every Guest, Every Time."*

— Chef Jake and Jovanina

SUNDAY SUPPER AT JOVANINA'S

\$55

**A non-traditional menu and
unconventional vibe with very
familiar results!**

**Price includes all food & wine!
One seating only at 5:30pm**

Jovanina

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked. Consuming raw or under-cooked meat, eggs, poultry or seafood increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.