



## CRAFTED BREADS & WOOD OVEN

### ROSEMARY FOCACCIA

Balsamic Mustard Seeds + Grana Padano 7

### FRESH BURRATA

Olive Oil Baked Bread + Daily Charcuterie + House Made Fall Pickles 22

### COAL ROASTED CASTELVETRANO OLIVES

Rosemary + Orange Zest + Calabrian Red Pepper Flake 8

### HOUSE MORTADELLA PINWHEEL SAUSAGE

Salsa Verde + Red Pepper Jam 15

### MAC N CHEEZ

Fontina + Mozzarella + Herb Breadcrumb 12

## 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 23

### BROKEN ITALIAN STYLE MARGHERITA PIZZA

Fresh Burrata + Torn Basil + Arugula + Garlic-Parmesan Chips 20

## SALADS & VEGETABLES

### GRILLED LITTLE GEM CAESAR

Broken Buttermilk-Cipollini Dressing + Treviso + Grana Padano 14

### SHAVED FALL VEGETABLE SALAD

Arugula + Fennel + Carrot + Radish + Beet + White Balsamic 14

### HONEY ROASTED BUTTERNUT SQUASH

Prosciutto + Rosemary Cured Pork Belly + Grissini Bread Sticks 18

### OAK EMBER ROASTED RAINBOW CARROTS

Carrot Butterscotch + Crunchy Seeds + Whipped Feta + Citrus 12

## HANDMADE FRESH PASTA

*Gluten Free Pasta Available +4*

**CACIO E PEPE** Bucatini + Pink Peppercorns + Pecorino Romano + Butter 23

**GNOCHETTI** Butternut Squash + Toasted Hazelnut + Sage Butter + Gorgonzola 27

**CAMPANELLE PESTO** Basil + Arugula + Cashews 26

**FETTUCCINI PORCINI** Wild Mushrooms + Creme Fraiche + Rye Crumb + Chive 26

**ELK BOLOGNESE** Rosemary Mascarpone + Fresh Ricotta + Sage Salt 28

## MAIN PLATES

### CITRUS ROASTED STEELHEAD

Fennel + Basil + Tarragon + Cauliflower Romesco 35

### ROASTED ALL NATURAL CHICKEN

Arugula Panzanella + Vin Santo Currants + Cannellini Bean Ragu 32

### SMOKED BUTTER POACHED ANGUS TENDERLOIN

Porcini & Wild Mushrooms + Truffle Whipped Potatoes 49

## SWEET

### WARM OLIVE OIL CAKE

Fresh Berries + Meyer Lemon Yogurt + Cinnamon Crumble 12

### BITTERSWEET CHOCOLATE WHOOPIE PIE

Sea Salt Buttercream 13

### PUNKIN' CREME BRULEE

1st Press Maple + Cranberry-Toasted Seed Granola 12

### NUTELLA POUR-OVER COFFEE TIRA MISU

Coffee Liqueur + Mascarpone + Ladyfinger Biscotti 13

### AFFOGATO

Fresh Ricotta Soft Serve with A Shot of Espresso 10  
add Frangelico or Frenet-Branca 5

*Jovanina*