



No. 0056

BREADS, MEATS, CHEESES, PRESERVES...

FRESH FOCACCIA BREAD

Parmesan Olive Oil Garlic Butter + Balsamic Pickled Mustard Seed **9**

DAILY CHEESE PLATE

Assorted Cheeses + House Pickles + Preserves + EVOO Bread. **24**

CHARCUTERIE PLATE

Cured Meats + House Pickles + Preserves + EVOO Bread **27**

CHEESE & CHARCUTERIE PLATTER

Cured Meats & Cheeses + Pickles + Preserves + EVOO Bread **29**

WAGYU BRESAOLA CARPACCIO

Compressed Apple + Fennel + Piave + Mustard Frills **16**

RAW ROASTED & GRILLED

CHILLED FRESH OYSTERS*

Pomegranate Mignonette

WOOD OVEN ROASTED OYSTERS

Prosciutto Herb Butter
3.95 EACH



HANDMADE FRESH PASTA

Gluten Free Pasta Available +4

CAMPANELLE PESTO Basil + Arugula + Cashews **28**

MUSHROOM GNOCHETTI Roasted Mushroom + Grana Padana + Herbs **28**

ELK BOLOGNESE Rosemary Mascarpone + Ricotta + Sage Salt **32**

HOUSE MEATBALLS Bucatini + Short Rib Sausage + Organic Tomato + Basil **29**

AMATRICIANA Spaghetti + Calabrian & Roast Red Pepper + Pancetta **28**

MAIN PLATES

ROASTED DUCK BREAST

Delicata Squash + Italian Greens + Hazelnut Romesco **42**

BONE-IN BERKSHIRE PORK CHOP

Crispy Polenta + Braised Savoy Cabbage + Whole Grain Mustard Glaze **37**

BRANZINO

Pan Roasted + Root Vegetables + Meyer Lemon Salsa Verde **37**

BRAISED SHORT RIB CHOP

Whipped Rosemary Potatoes + Roasted Cipollini + Braised Greens + Red Wine Demi. **42**

SALADS & VEGETABLES

TUSCAN KALE CAESAR

Grana Padano + Pangrattato + Lemon Caper Dressing **14**
[add white anchovy] - **3**

ROASTED BEET SALAD

Hazelnuts Muesli + Citrus Creme Fraiche + Aged Balsamic **14**

ROMAN STYLE BRUSSELS SPROUTS

Aged Pecorino + Mint + Pistachio + Lemon Zest **13**

OAK EMBER ROASTED RAINBOW CARROTS

Carrot Butterscotch + Crunchy Seeds + Whipped Feta + Citrus + Torn Mint **14**

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. **23**

MARGHERITA PIZZA

Burrata + Arugula + Basil + Garlic Parmesan Chips + EVOO **21**

MUSHROOM PIZZA

Roasted Mushrooms+ Garlic Cream Sauce + Ricotta Fresca **23**

SWEET

OLIVE OIL CAKE

Winter Citrus + Cara Cara Orange
Gelato + Pistachio Crumble **13**

CANNOLI

Ricotta + Autumn Squash Puree
Sage Honey **13**

COFFEE LIQUER BUDINO

Mascarpone Whipped Cream
Mocha Crumble **13**

AFFOGATO

Rotating Soft Serve with A Shot of
Espresso **10**

add Frangelico or Fernet-Branca 5

SORBETTI

Seasonal Flavors **10**

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.

COCKTAILS

Cherrish The Moment— 14 <i>Vodka +Gentian Amaro + Chocolate Liqueur + Balsamic Cherry</i>	Wisacre, Tiny Bomb — 7 <i>Pilsner – Memphis, TN</i>
My Cheesy Uncle — 14 <i>Repasado Tequila + Vanilla Liqueur + Sherry + Parmasean Salt Rim</i>	Evil Twin, Lemon Meringue Sour — 12 <i>Sour Ale – Brooklyn, NY</i>
Falling For You— 14 <i>12 yr. Rum+ Cachaca + Apricot Tangerine Tea +Lemon + Angostura</i>	Ecliptic “Sunray” — 10 <i>Juicy IPA – Portland, OR</i>
Bella & Bonnets — 14 <i>Vodka + Luxardo Bitter Liqueur + Scotchbonnet + Strawberry + Lime + Ginger</i>	Half Acre Beer Company “Daisy Cutter” — 7 <i>Pale Ale – Chicago, IL</i>
Oaxacanite — 14 <i>Tequila + Mezcal + Honey + Lime + Grapefruit Oil + Angostura Bitters</i>	La Cumbre, BEER — 8 <i>American Lager – Albuquerque, NM</i>
Chilean Banana Hammock— 14 <i>Banana infused Mezcal + Aperol + Tra Kal+ Pineapple + Agave + Sal De Chapulin</i>	Oakshire, Amber — 8 <i>Amber Ale – Eugene, OR</i>
An Apple A Day — 14 <i>Brooklyn Gin + Calvados + Genepy + Szechuan + Fire Bitters + Pea Flower</i>	La Cumbre, Malpais Stout — 9 <i>Extra Stout – Albuquerque, NM</i>
Pearlously Delightful — 14 <i>Cognac + Bonded Rye + Creme De Banane + Walnut liqueur + Citric Acid+ Pear Caramel</i>	
Spice of Life, Brau — 14 <i>Rye Whiskey + Braulio + Porcini + Tumeric + Angostura & Orange Bitters</i>	
Tutto Pazzo — 15 <i>Woodford Bourbon+ Walnut Liqueur + Cowboy Coffee Syrup+ Angostura-Cacao Bitters</i>	
Roberto Roy — 14 <i>2Yr Barrel Aged Scotch + Vermouth + Orange Bitters + Angostura Bitters</i>	
Bellissima Alba — 14 <i>Gin + Ambrosio Apertivo + Guava + Beet + Lemon + Ginger</i>	

N/A BEVERAGES

Garden Mule — 8 <i>Seedlip Garden + Pineapple + Ginger Beer + Orgeat</i>
Silk Road Fizz — 8 <i>Chai Tea + Pineapple + Citric Acid + Fresh Ginger</i>
Untitled Art Non Alcoholic Beer — 10 <i>Italian Pilsner or West Coast IPA</i>

CANS & BOTTLES

Odell, Colorado Lager — 8 <i>American Lager – Fort Collins, CO</i>
Peroni, Italian Lager — 8 <i>Lager – Italiana</i>
Fremont, Darkstar — 9 <i>Oatmeal Stout – Seattle, WA</i>
Eden Ciders, Nothing but Apples — 9 <i>Cider – Middlebury, VT</i>
St. Vrain Cidery, Gingerbread — 9 <i>Cider – Lafayette, CO</i>
Stiegl, Grapefruit Radler — 8 <i>Radler – Austria</i>
La Folie, Sour Brown Ale — 14 <i>Aged Sour Brown Ale – Fort Collins, Co</i>

WINES BY THE GLASS

**selections from the tap are priced as glass/half liter/.750L*

SPARKLING

Mongrada — 13 49 <i>Prosecco</i>
Bertrand-Delespierre — 21 84 <i>Enfant de la Montagne</i> Brut Premier Cru, Champagne
Gruet — 13 42 Brut Rosé, New Mexico
Moncontour — 13 45 Brut Rosé, Crémant de Loire

WHITE

2020 Pighin — 13 48 Sauvignon Blanc, Fruili
2020 Marco Felluga Mongris — 13 48 Pinot Grigio, Collio
NV Astoria (187ml) — 13 Moscato, Italy
2019 Scar of the Sea Vino de los Ranchos — 17 56 Chardonnay, Santa Maria Valley
2018 Di Giovanna — *14/ 37 (3-glass carafe) / 47 per Btl Grillo, Sicilia
2020 Attimo — *14 / 38 (3-glass carafe) / 52 per Btl Arneis, Denver, CO

STILL ROSÉ

2020 Ercole — 10 48 (1L Btl) Barbera, Dolcetto, Piemonte
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RED

2018 Tyler — 17 60 Pinot Noir, Santa Barbara County
2017 Stemmari — *12 glass/34 (3 glass carafe)/57 per Btl Nero d’Avola, Sicily
2019 Collazi Bastioni — 15 50 Sangiovese, Chianti Classico
2019 Vietti Tre Vigne — 14 51 Barbera Asti, Langhe, Piemonte
2018 La Valentina — 11 42 Montepulciano D’ Abruzzo
2019 Land of Saints — 14 56 Grenache, Syrah, Santa Barbara
2020 Camp — 15 65 Cabernet Sauvignon, North Coast



THURSDAY FEATURES

TUSCAN WINE FLIGHT - 24

Throughout the year, Jovanina's is going to be offering flights of wine that feature specific regions of Italy. This flight is designed to illuminate the different expressions of Sangiovese, the definitive grape of Tuscany. These selections are designed to highlight the regional differences within Tuscany, and, interestingly, display three of the different clones of Sangiovese that are grown within the bounds of the Tuscany.

Poliziano

Vino Nobile di Montepulciano,
Prugnolo Gentile

-

Castello di Bossi

Chianti Classico,
Sangiovese

-

Casanova di Neri Irrosso

Montalcino,
Sangiovese Grosso

Full Bottle

2019 La Fiera

Montepulciano, *Abruzzo*

NV Nao Nis

Prosecco

2020 Moulin de Gassac "Guilhem"

Languedoc-Rousillon

2020 La Fiera

Pinot Grigio, *Venezie*

&

Cheese and Charcuterie Platter

*Assorted Meats & Cheeses +
House Made Pickles + Preserves + Bread*

\$35

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WINE

No. 0041

BUBBLES

NV Montcontour — 45
Brut Rosé, *Cremant de Loire*

NV Cleto Chiarli — 48
Lambrusco Grasparossa di Castelvetro

NV Gosset Grande Reserve — 95
Brut, *Champagne*

NV Larmandier-Bernier Longitude — 127
Premier Cru, Blanc de Blanc, *Champagne*

NV Champagne Roger Coulon Heri-Hodie — 132
Premier Cru, *Champagne*

NV Champagne Marguet Shaman 17 — 142
Grand Cru, Brut Nature Rosé, *Champagne*

NV Cedric Bouchard Roses de Jeanne — 204
Brut, *Champagne*

2015 Bereche & Fils Mailly — 315
Grand Cru, Blanc de Noir, *Champagne*

2015 Caraccioli Cellars — 132
Brut Rosé, *Santa Lucia Highlands*

NV Scar of the Sea — 65
Chardonnay, Petillant Naturel, *San Luis Obispo*

2020 Birichino — 72
Malvaisa Bianca, Petillant Naturel, *Monterrey*

2020 Scribe — 77
Rosé of Pinot Noir, Petillant Naturel, *Sonoma*

HALF BOTTLES

White

2014 Trimbach — 40
Gewurztraminer, *Alsace*

2014 Elio Perrone Sourgal — 24
Moscato, *Asti, Piemonte*

CRISP & REFRESHING

2019 Habit McGinley Vineyard — 63
Sauvignon Blanc, *Santa Barbera*

2020 Domaine Delaporte — 77
Sauvignon Blanc, *Chavignol, Sancerre*

2017 Idlewild Fox Hill Vineyard — 57
Cortese, *Menodocino County*

2019 Domaine de la Saraziniere — 63
Chardonnay, *Macon Bussieres, Burgundy*

2019 Abbazia di Novacella Praepositus — 72
Kerner, *Trentino - Alto Adige*

2019 Salomon Undnhof Alma — 62
Riesling, *Kremstal, Austria*

2019 Kuenhof Kaiton — 87
Riesling, *Sudtirol, Trentino-Alto Adige*

FULL-BODIED & FLORAL

2018 Teruzzi Terre di Tufi — 45
Vernaccia, *Trebbiano, Toscana*

2018 Scuotto — 48
Fiano di Avellino, *Campania*

2020 Occhipinti SP68 — 74
Albanello, Muscat of Alessandria, *Sicilia*

2019 Edi Keber — 67
Fruiliano, Malvaisa, Ribolla Gialla, *Collio*

2020 Ronco delle Betulle — 48
Ribolla Gialla, *Friuli Colli Orientali*

2013 Anslemi Capitel Foscarino — 52
Garganega, Chardonnay, *Veneto*

LIGHT & AROMATIC

2020 Meroi — 67
Sauvignon Blanc, *Friuli Colli Orientali*

2019 Deltetto San Michele — 47
Arneis, *Roero, Piemonte*

2020 Pala Stellato — 58
Vermentino, *Sardegna*

2019 Cenatiempo Lefkos Ischia — 82
Biancolella, Forastera, *Campania*

2019 Pray Tell — 62
Chardonnay, *Willamette Valley*

2017 Neyers — 66
Chardonnay, *Carneros*

2019 Ronco del Gnemiz San Zuan — 96
Fruiliano, *Friuli Colli Orientali*

2018 Cantine Terlane Terlaner — 48
Pinot Bianco, Chardonnay, Sauvignon Blanc, *Alto Adige*

2019 Chateau de Chamirey La Mission Monopole, Premier Cru — 114
Chardonnay, *Mercurey, Burgundy*

2019 Gary Farrell — 84
Chardonnay, *Russian River Valley*

2017 Tyler Sanford & Benedict — 150
Chardonnay, *Santa Rita Hills*

ROSÉ

2017 Matthiasson — 60
Syrah, Grenache, Mourvedre, Cunoise *California*

2020 Scar of the Sea — 64
Pinot Noir, *San Luis Obispo*

2020 Lady of the Sunshine — 64
Pinot Noir, *San Luis Obispo*

2020 Folded Hills — 51
Grenache, *Santa Ynez Valley*

2020 Jolie-Laide — 58
Pinot Gris, *Sonoma County*

2020 Birichino Vin Gris — 49
Grenache, Cinsault, Mourvedre, Carignane, Vermentino, *California*

2019 COS Pithos Bianco — 78
Graciano, *Sicily*

RED WINE

2019 Pray Tell — 68
Gamay Noir, *Willamette Valley*

2020 Domaine Thillardon — 82
Gamay Noir, *Moulin-a-Vent, Beaujolais*

2018 Maculan — 67
Pinot Nero, *Breganze, Veneto*

2017 Ronchi di Cialla — 52
Refosco, *Friuli Collit Orientali*

2019 Stirm Glenwood Vineyard — 64
Pinot Noir, *Santa Cruz Mountains*

2017 Lioco — 92
Pinot Noir, *Sonoma Coast*

2019 Hundred Suns Bednarik Vineyard — 98
Pinot Noir, *Willamette Valley*

2019 Dom. J.J. Confuron Cuvee Jeunesse — 80
Pinot Noir, *Burgundy*

2018 Meo-Camuzet Frere et Soeurs — 164
Pinot Noir, *Volnay, Burgundy*

2016 La Boutanche (1L) — 48
Trollinger, *Germany*

2016 Luigi Righetti — 53
Corvina, Rondinella, and Molinara, *Valpolicella Ripasso*

2017 Mauro Molino — 88
Nebbiolo, *Barolo, Piemonte*

2017 Giacomo Fenocchio Bussia— 128
Nebbiolo, *Barolo, Piemonte*

2016 Curto La Foia — 134
Nebbiolo, *Barolo, Piemonte*

2017 Luigi Baudana — 142
Nebbiolo, *Serralunga d'Alba, Barolo, Piemonte*

2017 G.B. Burlotto Acclivi — 165
Nebbiolo *Barolo, Piemonte*

LIGHT & DRY

2019 Tenuta La Pergola Il Gocetto — 42
Brachetto, Barbera, Bonarda *Piemonte*

2017 Punset — 46
Dolcetto Superiore, *Alba, Piemonte*

2019 Kaltern — 54
Schiava, *Alto Adige*

2020 COS — 68
Frappato, *Sicilia*

2017 La Capuccina Novarina — 52
Vespolina, *Colline Novaresi, Piemonte*

GRIPPY & GRACEFUL

2016 Portelli — 49
Calabrese, Frappato, *Cerasulolo di Vittoria, Sicilia*

2018 Enrico Serafino Picotener — 51
Nebbiolo, *Langhe, Piemonte*

2019 Tenuta delle Terre Nere — 52
Nerello Mascalese, Nerello Cappuccio *Etna Rosso, Sicilia*

2015 Arpepe Grumello Rocca de Piro — 118
Nebbiolo, *Valtellina Superiore, Lombardia*

2017 Tintero — 72
Nebbiolo, *Barbaresco, Piemonte*

2018 Liugi Giordano Cavanna — 104
Nebbiolo, *Barbaresco, Piemonte*

2018 Castello di Verduno — 124
Nebbiolo, *Barbaresco, Piemonte*

2019 Cigliuti Serraboella — 154
Nebbiolo, *Barbaresco, Piemonte*

2012 Vietti Masseria— 175
Nebbiolo, *Barbaresco, Piemonte*

EARTHY

2018 Secondo Marco — 49
Corvina, Corvinone, Rondinella,
Valpolicella Classico

2018 I Fabbri *Lamole* — 62
Sangiovese, *Chianti Classico*

2017 Niccolo Bernabei — 68
Sangiovese, *Chianti Classico*

2017 Monteraponi *Baron Ugo* — 124
Sangiovese, *Chianti Classico*

2019 Pian del Ciampolo — 96
Sangiovese, Colorino, Canaiolo, *Toscana*

2018 Poderi Sanguineto I e II — 86
Prugnolo Gentile, Caniaolo, Mammolo
Vino Nobile de Montepulciano

2018 Verbena — 63
Sangiovese Grosso, *Rosso di Montalcino, Tos*

2018 Piancornello — 67
Sangiovese Grosso, *Rosso di Montalcino, Toscana*

2011 Casanuova delle Cerbaie — 114
Sangiovese Grosso
Brunello di Montalcino, Toscana

2015 Cappanna — 148
Sangiovese Grosso
Brunello di Montalcino, Toscana

2016 La Fiorita — 164
Sangiovese Grosso
Brunello di Montalcino, Toscana

2010 Villa di Capezzana — 114
Cabernet Sauvignon, Sangiovese,
Carmignana, Toscana

MEDIUM-BODIED

2020 Ferraris Agricole *Clasic* — 44
Ruche, *Castagnole Monferrato, Piemonte*

2018 Crocus *L'Atelier* — 45
Malbec, *Cahors*

2018 Fattoria Nicodemi Notari — 49
Montepulciano, *Abruzzo*

2018 Baron de Montfaucon — 94
Grenache, Mourvedre,
Chateauneuf-du-Pape, Rhone Valley

2018 Analemma — 74
Tempranillo, Syrah, Grenache,
Columbia Gorge, WA

2017 Public Radio — 58
Syrah, Grenache, Petite Sirah, *Paso Robles*

2020 Jolie-Laide *Provisor Vineyard* — 72
Grenache, *Sonoma County*

2020 Dunites — 77
Syrah, Grenache *SLO Coast*

2020 Scar of the Sea *Bassi Vineyard* — 82
Syrah, *SLO Coast*

2019 Pax — 84
Syrah, *North Coast, CA*

2017 Buglioni *il Bugiardo* — 63
Corvina, Corvinone, Rondinella, Croatina,
Oselata, Valpolicella Ripasso

2020 Burzi *Plaustra* — 52
Barbera, *Alba, Piemonte*

2019 Tenuta Olim Bauda *La Villa* — 45
Barbera, *Asti, Piemonte*

2017 Marchesi Alfieri *Alfiera* — 88
Barbera Superiore, *Asti, Piemonte*

2018 Ronco delle Betulle *Narciso* — 79
Cabernet, Merlot, Cabernet Franc, Refosco
Fruili Colli Orientali

2013 Valadorna — 98
Merlot, Cabernet Franc, Cabernet Sauvignon,
Petit Verdot, *Toscana*

2015 Domaine du Collier *La Charpentrie* — 128
Cabernet Franc, *Samur Rouge, Loire Valley*

2017 San Martino *SIIR* — 58
Aglianico, *Aglianico del Vulture, Basilicata*

2018 Petrusa *Schioppettino di Prepotto* — 82
Schioppettino, Fruili Colli Orientali

2018 Silverado *Mt. George Vineyard* — 96
Merlot, *Coombsville, Napa*

FULL-BODIED

2015 Obalo *Reserva* — 67
Tempranillo, *Rioja*

2010 Salomon Estate — 68
Shiraz, *Finniss River, South Australia*

2020 Limerick Lane — 84
Zinfandel, *Russian River Valley*

2018 Band of Vintners — 77
Cabernet Sauvignon, *Napa*

2018 Cartello — 84
Cabernet Sauvignon, *Alexander Valley*

2018 Blue Rock — 92
Cabernet Sauvignon, *Alexander Valley*

2006 Spring Mountain Vineyard — 142
Cabernet Sauvignon, Cabernet Franc,
Petit Verdot, *Napa*

2019 Matthiasson — 152
Cabernet Sauvignon, *Napa*

2018 Carbone by Favia — 157
Cabernet Sauvignon, *Napa*

2015 Ashes & Diamonds *Grand Vin* — 184
Merlot, Cabernet Franc, *Oak Knoll, Napa*

2016 Collina dalla Valle *Collina* — 235
Cabernet Sauvignon, Cabernet Franc,
Petit Verdot, *Napa*

NV Overture by Opus One — 295
Cabernet Sauvignon, Merlot, Cabernet Franc,
Malbec, Petit Verdot, *Napa*

2015 Cote Bonneville *Carriage House* — 105
Merlot, Cabernet Sauvignon, Cabernet Franc,
Du Brul Vineyard, Yakima Valley, WA

2013 Fongoli — 98
Sagrantino, *Montefalco, Umbria*

2016 Tenuta Sant' Antonio — 104
Corvina, Corvinone, Rondinella, Croatina,
Oseleta, Amarone della Valpolicella

2018 Pitticco *Serika* — 114
Tazzelenghe, Fruili Colli Orientali

2019 Domaine Aleofane — 96
Syrah, *St. Joseph, Rhone Valley*

2016 Chateau de St. Cosme — 190
Syrah, Viognier, *Cote Rotie, Rhone Valley*

2019 Ten. di Biserno *Insoglio del Cinghiale* — 69
Syrah, Merlot, Cabernet Sauvignon,
Cabernet Franc, *Bibbono, Toscana*

2019 Tenuta Argentiera *Poggio ai Ginepri* — 64
Cabernet Sauvignon, Merlot, Cabernet Franc,
Petit Verdot *Bolgheri, Toscana*

2018 Aia Vecchia *Sor Ugo* — 82
Cabernet Sauvignon, Merlot, Malbec,
Cabernet Franc, Petit Verdot *Bolgheri, Toscana*

2017 Tenuta di Nozzole *Il Pareto* — 154
Cabernet Sauvignon, *Toscana*

2019 Tenuta San Guido *Guidalberto* — 118
Cabernet Sauvignon, Merlot *Bolgheri, Toscana*

2018 Tenuta San Guido *Sassicaia* — 465
Cabernet Sauvignon, Merlot *Bolgheri, Toscana*