



# HAPPY HOUR

Tuesday-Saturday | 4:30- 6pm

## DRINKS

### \$6 WINE

NV Bellafina **Sparkling** *Prosecco*  
2017 Palladio **White**, *Toscana*  
2017 Attimo **Rosé**, *Piedmont*  
2016 Stemmari **Red**, *Sicily*

### \$7 COCKTAILS

**Negroni**  
*Gin+Campari+Sweet Vermouth*

**Jovanina's Aperol Spritz**  
*Aperol+Prosecco+Soda*

### \$4 Beer

**Ninkasi, Pilsner**  
*Lager – Eugene, OR*

**Great Divide, Heyday IPA**  
*Modern IPA – Denver, CO*

## PLATES

**Meatballs (3) \$5**  
*house pomodoro sauce+shaved fontina*

**Crispy Polenta \$5**  
*calabrian chili aioli*

**Jovanina's Rotolo \$6**  
*artichoke+spinach+stracciatella*  
*Parmigiano-Reggiano glaze*

**White Truffle Fries \$6**  
*Parmigiano-Reggiano+rosemary salt+truffle oil*

**Cheesy Biciuletta \$8**  
*handmade pasta 'mac-n-cheese'*  
*mimolette+charcuterie bread crumbs*

## \$1 OYSTERS

**Chilled Fresh Oysters\* | 6 or 12**  
*green apple-fennel mignonette*  
*pink peppercorn*

**Full Bottle of any Happy Hour Tap Wine  
&  
YOUR CHOICE OF...**

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

**or**

**WILD MUSHROOM WHITE PIZZA**  
*fontina + truffle tremor + parmesan + garlic + oregano + mushrooms*

**\$35**

\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. 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.