HAPPY HOUR
Tuesday-Saturday | 4:30-6pm

DRINKS

$6 WINE
NV Bellaflina Sparkling Prosecco
2017 Palladio White, Toscana
2017 Attimo Rosé, Piedmont
2016 Stemari 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 atoll

Jovanina’s Rotolo $6
artichoke+spinach+stracciatella
Parmigiano-Reggiano glaze

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

Cheezy Bicicletta $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 undercooked meat, eggs, poultry or fish increases your risk of contracting a foodborne illness, especially if you have certain medical conditions.