



RAW ROASTED & GRILLED

CALABRIAN CHILI & GARLIC PINWHEEL SAUSAGE

salsa verde + red pepper jam
14

MARROW BONE*

rosemary sourdough
(whiskey shot +6)
11

CHILLED OYSTERS*

house pickled vegetables
pomegranate vinegar
6 for 12
12 for 22

WOOD ROASTED OYSTERS*

grape mignonette
bread crumbs
6 for 12
12 for 22



HANDMADE PASTA

Gluten Free Pasta Available +4

*OUR PASTAS ARE CRAFTED DAILY USING FLOUR AND HEIRLOOM GRAINS
FROM BOTH COLORADO AND ITALY*

FUSILLI FIORELLI* roast garlic + parmesan + marrow + parsley 19 (whiskey shot +6)
(extra bone +5)

SPAGHETTI king crab + basil + uni butter 23

ORRECHIETTE basil + arugula + cashew pesto 16

RYE BUCATINI wood roasted mushrooms + dill crème fraiche + breadcrumb 18

RADIATORI elk bolognese + rosemary + sage mascarpone + ricotta 19

WOOD FIRED PIZZA

Gluten Free Dough Available +4

*OUR CUSTOM WOOD BURNING OVEN WAS CRAFTED BY THE MUGNINI FAMILY IN
HEALDSBURG, CALIFORNIA. 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*

SPRING VEGETABLE

buratta + basil + green garlic + asparagus
piquillo peppers + citrus salt + pickled fennel + chili oil 15

JOVANINA'S FENNEL SAUSAGE

smoked mozzarella + wood oven roasted caramelized onion 16

DAILY BREAD

GARLIC KNOT roasted garlic oil + mozzarella + aged balsamic 9

BURRATA olive oil toast + Chef's selection of salami + house pickles 17

VEGETABLES

COAL ROASTED OLIVES

rosemary + orange zest + calabrian red pepper flake 8

GRILLED WHOLE LITTLE GEM CAESAR

grana padano + herbed bread crumb 10

BIBB SALAD

grapefruit + crispy shallot + smoked pistachio + green goddess + mint 9

CHARRED BROCCOLINI

chili + lemon + pecorino cheese 11

EMBER ROASTED CARROTS

carrot butter scotch + crunchy seeds + Fruition Farms feta + citrus 13

GRILLED ASPARAGUS

lemon ricotta + pickled chanterelle + crispy almond + dill + hollandaise 12

PLATES

GRILLED PORKCHOP*

farro + peas + mint + pickled chanterelles 28

CHERRY WOOD SMOKED GUINEA HEN

Colorado polenta + slow braised kale + pickled mustard seed 28

DIVER SCALLOPS*

trumpet mushroom + tarragon crème + salsa verde 29

PORCINI RUBBED SNAKE RIVER FARMS RIBEYE CAP*

sunchoke raviolo + carrot top pesto 34

FOR

2

WOOD ROASTED BRANZINO*

whole fish + spiced fennel +
pesto alla trapanese + arugula +
pickled fennel + lemon conserva
42

WOOD FIRED RACK OF LAMB*

two double-cut chops +
merguez sausage + whole grain
tabbouleh salad
49

PARMESAN SOUFFLE (dessert)

parmesan custard soufflé +
candied walnuts + balsamic
gelato
22

Jovanina