

SNACKS**HOUSE MADE FOCACCIA**

Buttermilk Ricotta + Lavender Wildflower Honey 14

ROSEMARY SMOKED BONE MARROW

Wagyu Bresaola + Pickled Olathe Sweet Corn + Grilled Sourdough 21

PROSCIUTTO DOLCE

Arugula Panzanella + Colorado Honeycomb + Spanish Almonds + Gorgonzola 22

FRESH BUFALA BURRATA

Carrot Top Pesto + Fennel & Shallot Jam + Crispy Prosciutto + Grilled Sourdough + Saba 19

SALADS & VEGETABLES**GRILLED LIL' GEM CAESAR**Grana Padano + Pangrattato + Citrus Caper Dressing 18
(Add White Anchovy) + 4**GRILLED COLORADO PEACH**

Cashew Crema + Local Haricot Verte + Lemon Vinaigrette + Dried Cherry 18

OAK EMBER ROASTED RAINBOW CARROTS

Carrot Butterscotch + Crunchy Nuts & Seeds + Feta + Citrus + Mint 18

FALL SALAD

Butter Lettuce + Frisee + Candied Delicata & Walnuts + Crispy Farro + Tarragon Lemon Vinaigrette 18

WOOD FIRED PIZZA

Add Charcuterie +6 Gluten Free Crust +6

JOVANINA'S FENNEL SAUSAGE

Smoked Mozzarella + Calabrian Chili Crunch + Wood Oven Roasted Caramelized Onion 26

BEE STING

Grana Padano + Soppresata + Pomodoro + Red Onion + Calabrian Chili Honey 27

MARGHERITA

Burrata + Arugula + Basil + Garlic Parmesan Chips + Olive Oil 27

SWEET**OLIVE OIL CAKE**

Currant & Raisin Jam + Whipped Goat Cheese + Pear Chip + Pear Sorbet 14

CHOCOLATE BUDINO

Sticky Toffee + Hazelnut Tuile + Mascarpone Whipped Cream 14

BASQUE-STYLE PUMPKIN CHEESECAKE

Toasted Marshmallow + Pecan Praline 16

DAILY CANNOLI

Spiced Apple Ricotta + Apple Butter + Caramel 15

BANANA CREAM TARTLET

Chantilly Cream + Vanilla Wafers 15

AFFOGATOIce Cream & Shot of Espresso 10
add Fernet-Branca 10**GELATO & SORBETTI**

Seasonal Flavors 10

Jovanina**RAW, ROASTED & GRILLED****CHILLED FRESH OYSTERS***

Pomegranate Basil Mignonette

- or -

FIRE ROASTED OYSTERS

Herb Bread Crumb Butter

29 per 6

CRISPY OCTOPUS

Papas Bravas + Chili Aioli + Chimichurri + Anchovy Olives + Caper Berry

30

**HANDMADE FRESH PASTA**

Gluten Free Pasta Available +4

PESTO

Campanelle Pasta + Basil + Arugula + Toasted Cashews 35

ELK BOLOGNESE

Calamarata Pasta + Rosemary + Sage + Mascarpone Ricotta Whip 36

ROASTED BUTTERNUT SQUASH AGNOLOTTI

Brown Butter + Maitake Mushrooms + Mimolette + Crispy Sage 32

LOBSTER DIAVOLO

Linguini + Heirloom Tomato + Calabrian Chiles + Fennel + Vodka Sauce 45

MAIN PLATES**GRILLED BRANZINO**

Tuscan Gigandes Bean Stew + Caramelized Fennel + Roasted Tomatoes + Leek Threads 48

BUTTERMILK CHICKEN PARMESAN

Mozzarella & Fontina + Pomodoro + Pappardelle 38

GRILLED 40 oz PORTERHOUSE

Cherry Balsamic + Smoked Mushrooms & Tomato + Parsnip Puree 150

*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 food borne illness, especially if you have certain medical conditions

Jovanina's adds a fee to each check, 100% of which is distributed to our back of the house staff to help provide a healthy living

COCKTAILS

Sicilian Sunset — 18

Pistachio infused Whiskey + Campari + Thyme Syrup + Orange Lemon Foam

Viva la Vida — 18

Mezcal & Tequila Blend + Melon Aperitif + Agave + Lime + Chili + Bitters

Sorbet All Day — 18

Bombay Sapphire Gin + Lime + St. Germain & Prosecco Granita

DRAFT COCKTAILS

Nitro Espresso Martini — 19

Vodka + Vanilla + Espresso Liqueur + Cold Brew Coffee + Amaro Foro

Jovanina's Cosmopolitan — 16

Vodka + Contratto Bitter + Rosemary Shrub + Lime

New Spokes — 18

Tarragon Infused Aquavit + Faccia Brutto Centerbe + Carrot Juice + Grapefruit + Lemon

House Made Limoncello or Arancello — 6

SPRITZES

Fiat Mk. 2 — 18

Gin Agricola Evra + Bitter Bianco + Grapefruit & Lemon Popsicle + Chamomile Honey + Sparkling Rosé

Pushing Pink — 18

Basil Cachaça + Watermelon + Lime + Lemon + Prosecco

DRAFT BEER

Westbound & Down, Italian Pils — 9

Italian Pilsner - Idaho Springs, CO

New Image Brewing, Moped — 10

Blood Orange Belgian Wit — Arvada, CO

TRVE Brewing Company, Siren — 9

Belgian-Style Saison — Denver, CO

Storm Peak Brewing, Hoochie Mama — 8

Fruited Blonde Ale - Steamboat Springs, CO

TRVE Brewing Company, Skullseeker — 8

Blonde Ale - Denver, CO

Station 26, Juicy Banger — 8

IPA - Denver, CO

Call to Arms, Stein Grabber — 8

Dark Czech Lager — Denver, CO

CANNED & BOTTLED BEER

Weldwerks Brewing, Weld Pilsner (16oz) — 12

Pilsner — Greeley, CO

Weldwerks Brewing, Juicy Bits (16oz) — 12

Juicy IPA — Greeley, CO

Stiegl, Grapefruit Radler — 12

Grapefruit Wit — Salzburg, Austria

Wiseacre, Gotta Get Up to Get Down — 9

Coffee Milk Stout — Memphis, TN

AMARI CART SERVICE

FEATURING FACCIA BRUTTO AMARI FLIGHT - 20

ASK YOUR SERVER FOR DETAILS.

N/A BEVERAGES

A' Siciliana — 7

Sparkling Italian Soda - Limonata or Aranciata

Lavender Lemonade — 8

AmericaN/A — 12

Martini & Rossi Non Alcoholic Aperitif + Stappi Red Bitter Soda + Sprite

St. Agrestis, Amaro Falso — 12

Brooklyn, NY

Untitled Art, Pilsner — 10

Non-Alcoholic Beer, Madison, WI

Töst — 11 glass | 40 bottle

Sparkling White Tea with Cranberry & Ginger

Handmade Italian Cream Soda — 10

*Vanilla + Hibiscus + Cream + Citrus
Choice of: Pomegranate, Piña, Orange or Grapefruit*

WINES BY THE GLASS

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

SPARKLING

il Soffione — 13 | 46

Glera, Treviso, Prosecco

Moncontour — 14 | 48

Brut Rosé, Cremant de Loire

WHITE

2022 Attimo Bianco —

**13 / 34 (3-glass carafe) / 48 per Btl
Chardonnay, Arneis, Cortese, Piemonte*

2022 Roeno Tera Alta — 15 | 56

Pinot Grigio, Alto Adige

2022 Pighin — 14 | 48

Sauvignon Blanc, Friuli

2022 Lioco — 18 | 68

Chardonnay, Sonoma County

2022 Prá Otto — 14 | 56

Garganega, Soave Classico

2021 Elio Perrone Sourgal — 14 | 52

Moscato, Asti, Piemonte

STILL ROSÉ

2023 Hobo Wine Company Workbook Rosé —

**13 / 34 (3-glass carafe) / 48 per Btl*

Tempranillo, Gamay Noir, Viognier, California

RED

2021 BloodRoot — 16 | 60

Pinot Noir, California

2021 Calcaneus Nireddu — 17 | 66

Nerello Mascalese, Etna Rosso, Sicilia

2022 Monte Bernardi Retromarcia — 18 | 70

Sangiovese, Chianti Classico

2022 Burzi Rancaja — 20 | 75

Nebbiolo, Alba, Piemonte

2022 Ciavolich — 14 | 50

Montepulciano, Abruzzo

2021 Presqu'ile — 17 | 64

Syrah, Santa Barbara County

2021 Col del Venti Petraia —

**15 glass / 41 (3 glass carafe) / 56 per Btl*

Barbera, Asti, Piemonte

2022 Ultraviolet — 14 | 52

Cabernet Sauvignon, California