



RAW, ROASTED & GRILLED

CHILLED FRESH OYSTERS*

Pomegranate Basil
Mignonette
- or -

FIRE ROASTED OYSTERS

Tarragon Kimchi
- or -
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

ARUGULA BASIL PESTO

Campanelle Pasta + Roasted Garlic + Pecorino Romano + Toasted Cashews **35**

ELK BOLOGNESE

Calamarata Pasta + Rosemary + Sage + Mascarpone Ricotta Whip **36**

LOBSTER DIAVOLO

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

SICILIAN SUN-DRIED TOMATO 'LITTLE SHELLS'

Conchiglie Pasta + Crispy Kale + Smoked Olive + Ricotta Salata **35**

MAIN PLATES

DOVER SOLE

Creamy Fregula + Spring Peas + Pickled Spring Onion + Fennel Salad **48**

BERKSHIRE PORK MILANESE

Arugula + Cherry Tomato + Red Onion + Aged Parmigiano **46**

14-HOUR BRAISED BONE-IN COLORADO SHORT RIB

Parmesan Gnocchi + Peperonata + Barolo Balsamic Glaze + Pickled Cipollini **55**

SNACKS

HOUSE MADE FOCACCIA

Buttermilk Ricotta + Lavender Wildflower Honey **14**

#1 AHI TUNA CRUDO

Blood Orange + Crispy Capers + Meyer Lemon Geleé +
Pickled Shallot + Marigold Petals **23**

FRESH BUFALA BURRATA

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

ROSEMARY SMOKED BONE MARROW

Wagyu Bresaola + Italian Gremolata + Crispy Shallot +
Herb Insalata + Grilled Sourdough **21**

SALADS & VEGETABLES

OAK EMBER ROASTED RAINBOW CARROTS

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

WOOD FIRED HAZEL DELL FARM MUSHROOMS

Spring Onion Salsa Verde + Crispy Shallot + Truffle Pearls + Pickled Hon Shimeji **15**

BABY ROMAINE

Focaccia Crouton + Grana Padano + Cured Egg Yolk + Caesar Dressing **16**
Add White Anchovy +6

WOOD FIRED PIZZA

Add Charcuterie +6 Gluten Free Crust +6

JOVANINA'S FENNEL SAUSAGE

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

BEE STING

Grana Padano + Soppressata + Pomodoro + Red Onion + Calabrian Chili Honey **27**

MARGHERITA

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

WILD MUSHROOM

Fontina + Gorgonzola + Smoked Onion + Rosemary + Sage **25**

SWEET

OLIVE OIL CAKE

Meyer Lemon Curd + Yuzu Sorbet +
Cashew Meringue + Crumble **14**

CHOCOLATE BUDINO

Sticky Toffee + Hazelnut Tuile +
Mascarpone Whipped Cream **14**

NUTELLA TIRAMISU

Mascarpone + Lady Finger Biscotti **17**

DAILY CANNOLI

Orange Zest Whipped Ricotta +
Crushed Pistachio + Blood Orange **15**

KEY LIME PIE

Key Lime & Calamansi Custard +
Chantilly Crema + Lime Zest +
Graham Cracker Crust **15**

AFFOGATO

Ice Cream & Shot of Espresso **10**
add Fernet-Branca 10

GELATO & 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 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

DRAFT COCKTAILS

Carajillo de Jovanina — 16
Licor 43 + Cold Brew + Amaro + Pistachio Whip + Habanero

Sgt. Pepper — 18
Blanco Tequila + Bell Pepper Simple Syrup +
Cardamaro + Pimms #1 + Lemon + Absinthe

Jovanina’s Cosmopolitan — 16
Vodka + Contratto Bitter + Rosemary Shrub + Lime

House Made Limoncello or Arancello — 6

BARREL AGED COCKTAILS

Rye Manhattan — 19
Angel’s Envy Rye + Cocchi Vermouth + Calvados + Orange Bitters

Bourbon Black Manhattan — 18
Buffalo Trace + Averna + Angostura Bitters

COCKTAILS

Sicilian Sunset — 18
Four Roses Bourbon + Campari + Thyme Syrup + Lemon Twist

Sweater Weather* — 17
Amaretto + Rye + Lemon + Egg White + Cinnamon + Campari

PPP — 16
Pisco + Pineapple + Punsch + Ancho Reyes + Prosecco

Berry Nice — 15
Gin Agricolo + Blueberry Cordial + Lemon + Mint + Club Soda

Island to Island — 19
Bacardi Ocho + Cocchi Torino + Ginger + All Spice + Cherry

Viva la Vida — 18
Mezcal & Tequila Blend + Melon Aperitif + Agave + Lime + Chili + Bitters

DRAFT BEER

New Image, Premium Pils — 8
Italian Pilsner – Arvada, CO

Living the Dream, Powder Run — 10
Cream Ale — Highlands Ranch, CO

Angry James Brewery, Bavarian Blonde — 8
Blonde Ale — Silverthorne, CO

Woods Boss, Fruity Flash — 10
Prickly Pear & Passionfruit Sour — Denver, CO

Call to Arms, Janet Reno’s Dance Party — 8
Hazy IPA – Denver , CO

TRVE Brewing Company, Scorn — 8
Pale Ale – Denver, CO

Call to Arms, Dark Czech Lager — 7
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

Oak & Grove, French Oak Cider (16oz) — 12
Oak Aged Apple Cider — Denver, CO

N/A BEVERAGES

A’ Siciliana — 7
Sparkling Italian Soda. Choice of:
Limonata or Aranciata

Station 26, Tangerine Cream — 8
Non-Alcoholic Cream Ale — Denver, CO

Töst — 11 glass | 40 bottle
Sparkling White Tea with
Cranberry & Ginger

AmericaN/A — 12
Martini & Rossi Non Alcoholic Aperitif +
Stappi Red Bitter Soda + Sprite

Ghiardino — 12
Carrot Shrub + Ghia Aperivo +
All Spice

Handmade Italian Cream Soda — 10
Vanilla + Chamomile + Cream + Citrus
Choice of: Pomegranate, Piña, Orange or
Grapefruit

St. Agrestis, Negroni — 12
Brooklyn, New York

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

STILL ROSÉ

2023 Hobo Wine Company Workbook Rosé —
*13 / 34 (3-glass carafe) / 48 per Btl
Tempranillo, Gamay Noir, Viognier, California

WHITE

2023 Attimo Bianco —
*13 / 34 (3-glass carafe) / 48 per Btl
Chardonnay, Arneis, Cortese, Piemonte

2023 Roeno Tera Alta — 15 | 56
Pinot Grigio, Alto Adige

2022 Pighin — 14 | 48
Sauvignon Blanc, Fruili

2022 Paysan Jacks’ Hill — 16 | 62
Chardonnay, Monterrey County

2023 Prá Otto — 14 | 56
Garganega, Soave Classico

2023 Elio Perrone Sourgal — 14 | 52
Moscato, Asti, Piemonte

ORANGE

2022 Dorcha Oranžna — 15 | 56
Rumeni Muškat, Traminer, Štajerska, Slovenija

RED

2023 Walter Scott Cuvee Ruth — 18 | 70
Pinot Noir, Willamette Valley

2021 Calcaneus Nireddu — 17 | 66
Nerello Mascalese, Etna Rosso, Sicilia

2022 Monte Bernardi Retromarcia — 18 | 70
Sangiovese, Chianti Classico

2021 Col del Venti Petraia —
*15 glass / 41 (3 glass carafe) / 56 per Btl
Barbera, Asti, Piemonte

2022 Burzi Rancaja — 20 | 75
Nebbiolo, Alba, Piemonte

2021 il Conte — 14 | 50
Montepulciano, Abruzzo

2021 Presqu’ile — 17 | 64
Syrah, Santa Barbara County

2022 Ultraviolet — 14 | 52
Cabernet Sauvignon, California