



RAW, ROASTED & GRILLED

CHILLED FRESH OYSTERS*

Sun-Dried Tomato
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 CAVATAPPI

Crispy Kale + Smoked Olive + Ricotta Salata 35

MAIN PLATES

FRESH BRANZINO

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

BERKSHIRE PORK MILANESE

Arugula + Cherry Tomato + Red Onion + Aged Parmigiano 46

GRILLED TRATTORIA STEAK*

Tapestry Potatoes + Sage & Rosemary Béarnaise + Balsamic Braised Cipollini 48

FRIED CHICKEN VESUVIUS

Calabrian Hot Sauce + Brussels Sprout Giardiniera Slaw 48

ANTIPASTI

HOUSE MADE FOCACCIA

Buttermilk Ricotta + Lavender Wildflower Honey 14

HAMACHI CRUDO

Italian Ponzu + Meyer Lemon Gelee + Washed Jalapeños + Marigold Petals 23

FRESH BUFALA BURRATA

Carrot Top Pesto + Fennel & Shallot Jam + Crispy Prosciutto +
Grilled Sourdough + Aged Saba 21

ROSEMARY SMOKED BONE MARROW

Wagyu Bresaola + Gremolata + Crispy Shallot + Insalata + Grilled Sourdough 19

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 18

SUMMER ORGANIC GREEN SALAD

Summer Shaved Vegetables + Garbanzo Beans + Lemon Vinaigrette 15

BABY ROMAINE CAESAR SALAD

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

SQUASH BLOSSOM

Pesto + Taleggio Goat Cheese + Preserved Olathe Sweet Corn 28

SWEET

OLIVE OIL CAKE

Meyer Lemon Curd + Yuzu Sorbet +
Cashew Meringue + Crumble 15

CHOCOLATE BUDINO

Sticky Toffee + Hazelnut Tuile +
Mascarpone Whipped Cream 16

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
- French 75 — 15**
Family Jones Earl Grey Gin + Lavender Simple + Lemon Juice + Prosecco
- Jovanina’s Cosmopolitan — 16**
Vodka + Contratto Bitter + Rosemary Shrub + Lime
- House Made Limoncello & 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**
Bourbon + Campari + Thyme Syrup + Lemon Twist
- Caprese Martini* — 16**
Olive Oil Vodka + Clarified Tomato Water + Basil + Fresh Mozzarella
- PPP — 16**
Pisco + Pineapple + Punsch + Ancho Reyes + Honey + 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

- Steigl, Radler (500 mL) — 12*
Grapefruit Lager — Salzburg, Austria
- Oak & Grove, French Oak Cider (16oz) — 12*
Oak Aged Apple Cider — Denver, CO

AMARI CART SERVICE

FEATURING LIQUEURS OF

CASONI DISTILLERIA

12 NEAT POUR / 15 SPRITZ

N/A BEVERAGES

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

AmericaN/A — 12
*Martini & Rossi Non Alcoholic Aperitif +
Stappi Red Bitter Soda + Sprite*
- Station 26, Tangerine Cream — 8**
Non-Alcoholic Cream Ale — Denver, CO

Ghiardino — 12
*Carrot Shrub + Ghia Aperivo +
All Spice*
- St. Agrestis, Negroni — 12**
Brooklyn, New York

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

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, Friuli
- 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 — 20 | 80**
Pinot Noir, Willamette Valley
- 2021 Calcaneus — 16 | 62**
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