



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

BAQUETTA GROUPER

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

CHICKEN SALTIMBOCCA

Gnocchi + Summer Squash + Mustard Cream + Crispy Sage 45

ANTIPASTI

HOUSE MADE FOCACCIA

Buttermilk Ricotta + Lavender Wildflower Honey 14

FRESH BUFALA BURRATA

Prosciutto wrapped Palisade Peaches + Carrot Top Pesto +
Aged Saba + Lemon Oil + Black Pepper 21

HOKKAIDO SCALLOP CRUDO

Sweet Corn Puree + Jalapeño Emulsion + Pickled Corn + Corn Tuile 23

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

TOMATO HARVEST

Sungold Cherry Tomatoes + Pickled Green Tomatoes +
Crispy Calabrese + Balsamic Reduction 26

SWEET

OLIVE OIL CAKE

Blueberry Gel + White Chocolate +
Black Currant & Coconut Granola 15

CHOCOLATE BUDINO

Sticky Toffee + Hazelnut Tuile +
Mascarpone Whipped Cream 16

NUTELLA TIRAMISU

Mascarpone + Lady Finger Biscotti 17

DAILY CANNOLI

Orange Zest Whipped Ricotta +
Chocolate Chips + Pistachio Butter 15

CARAMEL ALMOND CHEESECAKE

Mascarpone +
Graham Cracker Crust 16

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

Cariño Rosso — 17
Codigo Tequila + Peach Giffard + Chateau + Aperol + Grapefruit + Lime

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

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

Tramonto Old Fashioned — 18
Jefferson’s Straight Reserve Bourbon + Campari + Thyme + Lemon Twist

Caprese Martini* — 18
Olive Oil Vodka + Clarified Tomato Water + Basil + Fresh Mozzarella

Negroni Chiara — 18
Monkey 47 Gin + Lillet Blanc + Italicus + Thyme

Orange Ya Glad* — 18
Vodka + Almond Cream + Orange + Lemon + Egg White

PPP — 17
Mezcal + Pineapple + Punsch + Ancho Reyes + Honey + Prosecco

Franchissimo — 16
Seasonal Granita + Gin + Lemon + Citrus + Prosecco

Berry Nice — 16
Gin Agricolo + Blueberry Cordial + Lemon + Mint + Club Soda

SUMMER SPRITZ CART
MADE TABLESIDE

Choices of: Aperol, Campari, Limoncello or Arancello — 15
Featuring: Casoni 1812 Distilleria’s Aperitivo or Bitter — 16
with Poggio Costa Prosecco + Fever Tree Soda

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

Storm Peak Brewing, Hoochie Mama — 10
Fruited Kettle Sour — Steamboat Springs, 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

N/A BEVERAGES

A’ Siciliana — 8
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

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

Poggio Costa — 13 | 46
Glera, Treviso, Prosecco

Tradizione Zanasi — 15 | 56
Rosé of Sorbara, Lambrusco di Sorbara

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
Arneis, Cortese, Chardonnay, Piemonte

2024 Attems — 14 | 52
Pinot Grigio, Friuli

2023 Via Alpina — 16 | 60
Sauvignon Blanc, Friuli

2022 Paysan Jacks’ Hill — 16 | 60
Chardonnay, Monterrey County

2022 Fattoria le Pupille Poggio Argentato — 15 | 56
Sauvignon Blanc, Petit Manseng, Traminer, Semillon, Toscana

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

ORANGE

2022 Dorcha Oranžna — 16 | 60
Rumeni Muškat, Traminac, Štajerska, Slovenija

RED

2022 Tyler Estate — 21 | 82
Pinot Noir, Sta. Rita Hills

2021 Calcaneus Nireddu — 17 | 64
Nerello Mascalese, Etna Rosso, Sicilia

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

2023 Col del Venti Petraia —
*15 glass / 41 (3 glass carafe) / 56 per Btl
Barbera, Asti, Piemonte

2022 Deltetto I Lioni — 20 | 75
Nebbiolo, Alba, Piemonte

2023 il Conte — 14 | 52
Montepulciano, Abruzzo

2020 Château de Montfaucon La Côte — 15 | 58
Carignan, Cinsault, Grenache, Syrah, Côtes du Rhone

2023 Ultraviolet — 15 | 56
Cabernet Sauvignon, California