



RAW, ROASTED & GRILLED

CHILLED FRESH OYSTERS*

Pink Peppercorn &
Pomegranate Mignonette

- or -

FIRE ROASTED OYSTERS

Tarragon Kimchi
- or -
Herb Bread Crumb Butter

29 per 6

FRITTO MISTO

Crispy Squid + Artichoke
Hearts + Fennel +
Pepperoncini + Lemon
Caper Aioli

25



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

BUTTERNUT CAVATAPPI

Roasted Butternut Squash + Fried Sage + Brown Butter Pangrattato 33

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

TRATTORIA TARTARE*

Shoulder Tender + Pickled Red Onion + Tomato Curd +
Egg Cream + Carta di Musica 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

LA SCALA SALAD

Mixed Greens + Calabrese + Red Onion + Pickled Pepper +
Chickpeas + Lemon Vinaigrette 16

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

GINGERBREAD CAKE

Walnut Shortbread + Poached Pear
Compote + Cream Cheese Gelato 16

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

SALTED CARAMEL ALMOND CHEESECAKE

Mascarpone +
Graham Cracker Crust 16

AFFOGATO

Pistachio Soft Serve & Espresso 10
add Fernet-Branca 5

PISTACHIO SOFT SERVE, 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 + Avera + Angostura Bitters

COCKTAILS

- Buongiorno Old Fashioned — 18
Guanciale Washed Jefferson’s Straight Bourbon + Maple + Orange Bitters + Fried Sage
- Caprese Martini* — 18
Olive Oil Vodka + Clarified Tomato Water + Basil + Fresh Mozzarella
- Espressi Negroni — 18
Monkey 47 Gin + Lucano Caffé Cordial + Cocchi di Torino + Casoni Amaro
- Orange Ya Glad* — 18
Vodka + Almond Cream + Orange + Lemon + Egg White
- PPP — 17
Mezcal + Pineapple + Punsch + Ancho Reyes + Honey + Prosecco
- Golden Orchards — 16
Spiced Apple Cordial + Vodka + Lemon + Citrus + Club Soda

AUTUMN SPRITZ CART

MADE TABLESIDE

- Choices of: Aperol, Campari, Limoncello or Arancello — 15
- Featuring: Casoni 1814 Distilleria’s Aperitivo or Bitter — 16
with Poggio Costa Prosecco + Club 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
- Horse & Dragon Brewing, Haze & Dragon — 8*
Hazy IPA – Fort Collins, CO
- TRVE Brewing Company, Scorn — 8*
Pale Ale – Denver, CO
- Station 26 Brewing, Oktoberfest — 7*
Märzen 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
- Alpine Tonic — 12*
Lucano N/A Amaro + Earl Grey + Citrus + Soda
- Station 26, Tangerine Cream — 8*
Non-Alcoholic Cream Ale — Denver, CO
- Ghiardino — 12*
Seasonal Shrub + Ghia Aperivo
- 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

- 2024 Attems — 14 | 52**
Pinot Grigio, Friuli
- 2023 Via Alpina — 16 | 60**
Sauvignon Blanc, Fruili
- 2023 Lioco — 16 | 60**
Chardonnay, Sonoma County
- 2023 La Spinetta Derthona — 18 | 68**
Timorasso, Colli Tortonesi, Piemonte
- 2022 Querceto Bianco —**
***13 / 34 (3-glass carafe) / 48 per Btl**
Chardonnay, Malvaia, Toscana
- 2023 Elio Perrone Sourgal — 14 | 52**
Moscato, Asti, Piemonte

ORANGE

- 2022 Blazic Jakot — 16 | 60**
Sauvignonasse, Goriška Brda, 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
- 2022 Deltetto I Lioni — 20 | 75**
Nebbiolo, Alba, Piemonte
- 2023 Attimo —**
***14 / 38 (3-glass carafe) / 48 per Btl**
Barbera, Piemonte
- 2023 il Conte — 14 | 52**
Montepulciano, Abruzzo
- 2021 Château de Montfaucon La Côte — 15 | 58**
Grenache, Syrah, Carignan, Cinsault, Cunoise
Côtes du Rhone
- 2023 Ultraviolet — 15 | 56**
Cabernet Sauvignon, California