



RAW, ROASTED & GRILLED

CHILLED FRESH OYSTERS*

Pink Peppercorn &
Pomegranate Mignonette

- or -

FIRE ROASTED OYSTERS

Tarragon Kimchi

- or -

“Rockefeller”

Herb Bread Crumbs +
Guanciale + Spinach +
Cream

29 per 6

FRITTO MISTO

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

28



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

ROASTED BUTTERNUT SQUASH RAVIOLI

Brown Butter + Hazel Dell Mushrooms + Crispy Sage + Pangrattato 35

LOBSTER DIAVOLO

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

GNOCCHETTI & WOOD OVEN ROASTED BONE MARROW

Garlic Butter + Grana Padano Herb Pangrattato 42

MAIN PLATES

SEARED DIVER SEA SCALLOPS

Kuri Squash Risotto + Crispy Guanciale + Citrus Tarragon Thyme Gremolata 49

PRETZEL CRUSTED PORK MILANESE

Brussels Sprouts + Honey Crisp Apples + Warm Prosciutto Vinaigrette 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 + Sage Rosemary Honey 14

FRESH BUFALA BURRATA

Golden Raisin Mostarda + Compressed Gala Apple +
Garlic Chips + Mustard Basil Oil 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

LA SCALA SALAD

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

WINTER CITRUS SALAD

Blood & Cara Cara Oranges + Black Mission Figs + Pistachio Pesto +
Kumquat Gelée + Orange Oil Powder 14

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

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 or 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
- 1/2 Measures — 16
Mezcal + Tequila + Aperol + Lime + Agave + Salted Rim
- Jovanina’s Cosmopolitan — 16
Vodka + Contratto Bitter + Rosemary Shrub + Lime
- Jungle Bird — 17
Rum + Campari + Amaro Nonino + Lime + Pineapple + Demerara

BARREL AGED COCKTAILS

- Rye Manhattan — 19
Angel’s Envy Rye + Cocchi Vermouth + Calvados + Orange Bitters
- La República — 17
Old Overholt Rye + Vallein Tercinier VS Cognac + Banana Liqueur + Cocchi Vermouth di Torino + Frangelico + Orange Bitters
- Bourbon Black Manhattan — 18
Buffalo Trace + Averna + Angostura Bitters

COCKTAILS

- Martini di Mare* — 32
Oyster Shell Infused Gin + Nori + White Vermouth + Citrus Bitters
Served with: Raw Oyster topped with Italian Osetra Caviar + Lemon
- Buongiorno Old Fashioned — 18
Guanciale Washed Jefferson’s Straight Bourbon + Maple + Orange Bitters + Fried Sage
- Giardiniera Gibson — 16
Choice of: Vodka or Gin + Giardiniera Brine + Gibson Onion
- Adieu — 16
Beefeater’s Gin + Crème de Cassis + Yellow Chartreuse + Lemon
- Orange Ya Glad* — 18
Vodka + Almond Cream + Orange + Lemon + Egg White
- Espressi Negroni — 18
Monkey 47 Gin + Lucano Caffé Cordial + Cocchi di Torino + Casoni Amaro
- Golden Orchards — 16
Spiced Apple Cordial + Vodka + Lemon + Citrus + Club Soda

DRAFT BEER

- New Image, Premium Pils — 8*
Italian Pilsner — Arvada, CO
- von Trapp Brewing, Helles — 8*
Golden Lager — Stowe, VT
- Ratio Beerworks, King of the Carrot Flowers — 10*
Carrot Elderflower Saison — Denver, CO
- Crooked Stave, Juicy East IPA — 8*
East Coast Style IPA – Denver, CO
- TRVE Brewing Company, Scorn — 8*
Pale Ale – Denver, CO
- von Trapp Brewing, Dunkel — 8*
Dark Lager — Stowe, VT

CANNED & BOTTLED BEER

- Steigl, Radler (500 mL) — 12*
Grapefruit Lager — Salzburg, Austria
- La Cumbre, Malpais Stout (16oz) — 12*
Foreign Extra Stout —Albuquerque, NM
- 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

LA CARRETTA DE AMARI

A curated selection of Italian Amari served table side. Available as a flight or served individually. Ask you server about the evening’s offerings.

WINES BY THE GLASS

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

SPARKLING

- Spagnol Col del Sas — 14 | 52
Glera, Treviso, Prosecco
- Briga Balotta — 16 | 60
Lambrusco dell’Emilia

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 — 15 | 58
Sauvignon Blanc, Friuli
- 2023 Tyler — 18 | 70
Chardonnay, Santa Barbara County
- 2024 Fattoria le Pupille Poggio Argentato — 18 | 68
Sauvignon Blanc, Petit Manseng, Traminer, Semillon, Toscana
- 2022 Querceto Bianco —
*13 / 34 (3-glass carafe) / 48 per Btl
Chardonnay, Malvaisa, Toscana
- 2023 Elio Perrone Sourgal — 14 | 52
Moscato, Asti, Piemonte

ORANGE

- 2022 Blazic Jakot — 16 | 60
Sauvignonasse, Goriška Brda, Slovenija

RED

- 2021 Attimo —
*13 / 34 (3-glass carafe) / 48 per Btl
Dolcetto, Dogliani, Piemonte
- 2022 Tyler Estate — 21 | 82
Pinot Noir, Sta. Rita Hills
- 2022 Calcaneus — 16 | 60
Nerello Mascalese, Etna Rosso, Sicilia
- 2022 Basilica Caffagio — 14 | 54
Sangiovese, Chianti Classico
- 2022 Deltetto I Lioni — 20 | 75
Nebbiolo, Alba, Piemonte
- 2023 il Conte — 14 | 52
Montepulciano, Abruzzo
- 2021 Château de Montfaucon La Côte — 15 | 58
Grenache, Syrah, Carignan, Cinsault, Cunoise Côtés du Rhone
- 2024 Ultraviolet — 15 | 56
Cabernet Sauvignon, Sonoma County