



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**

FRITTO MISTO

Crispy Squid + Rock Shrimp + Fennel + Artichoke Hearts +
Pepperoncini + Lemon Caper Aioli **28**

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**

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 + Soppresata + Pomodoro + Red Onion + Calabrian Chili Honey **27**

MARGHERITA

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

L'AMETRICA

Guanciale + Celery + Carrots + Onions + Braising Jus + Mozzarella **28**

RAW, ROASTED & GRILLED

CHILLED FRESH OYSTERS*

Pink Peppercorn &
Pomegranate Mignonette +
Calabrian Cocktail Sauce

- or -

FIRE ROASTED OYSTERS

Tarragon Kimchi

- or -

“Rockefeller”

Herb Bread Crumbs +
Guanciale + Spinach +
Cream

29 per 6



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 CALABRIAN MARINATED TRATTORIA STEAK*

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

CHICKEN SALTIMBOCCA

Gnocchi + Summer Squash + Mustard Cream + Crispy Sage **45**

SWEET

CITRUS COFFEE CAKE

Macerated Kumquat + Bergamot Zest
White Chocolate Powder +
Citrus Meringue **16**

CARRO DEI DOLCI

Budino Piccolo+ Digestivo from
Selection **18**

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

DRAFT COCKTAILS

Carajillo de Jovanina — 16

Licor 43 + Cold Brew + Amaro + Pistachio Whip

Rosso D'Oro — 17

Rosa Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro

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

Crooked Stave, Après Pils — 8

German Pilsner — Denver, CO

Ratio Beerworks, King of Carrot Flowers — 10

Carrot Elderflower Saison — Denver, CO

Crooked Stave, Juicy East IPA — 8

East Coast Style IPA — Denver, CO

Bottle Logic, Order of Combat IPA — 8

West Coast IPA — Anaheim, CA

TRVE Brewing Company, Scorn — 8

Pale Ale — Denver, CO

von Trapp Brewing, Dunkel — 8

Dark Lager — Stowe, VT

CANNED & BOTTLED BEER

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

WINES BY THE GLASS

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

SPARKLING

Montelvini Tullia — 13 | 48

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

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
Côtes du Rhone

2024 Ultraviolet — 15 | 56

Cabernet Sauvignon, Sonoma County