



## 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

### 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

### NERO DI SEPIA “#45” BUCATINI

Meyer Lemon Pistachio Pesto + Tomato Raisins + Fennel Pangrattato 34

### 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



### BUFALA BURRATA CANNELLONI

Tomato Confit + Micro Basil + Ricotta 17

### 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



### PORCINI MUSHROOM CONSUMMÉ “CAPPUCCINO” ZUPPE

Potato & Celery Root Crema + Winter Truffles 12

### 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 CONE CABBAGE

Bagna Cauda Vinaigrette + Smoked Celeriac + N’duja + Fried Boquerone 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

## SWEET

### KUMQUAT BUCKLE

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

## DRAFT COCKTAILS

### Carajillo de Jovanina — 16

Licor 43 + Cold Brew + Amaro + Pistachio Whip

### ½ 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

Beekeeper'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 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

### 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 your 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, Malvaia, 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