



## ANTIPASTI

### HOUSE MADE FOCACCIA

Buttermilk Ricotta + Sage Rosemary Honey **14**

### FRESH BUFALA BURRATA

Pepperonata + Smoked Speck + Balsamic Reduction +  
Toasted Sourdough **21**

### FRITTO MISTO

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

### BEEF CARPACCIO

Horseradish Crema + Spruce Geleé + Caperberries + Pickled Shallot + Lemon Oil **18**

### OAK EMBER ROASTED RAINBOW CARROTS

Carrot Butterscotch + Crunchy Nuts & Seeds + Feta Crema + 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 BIANCO

Crispy Guanciale + Giardiniera + Onions + Goat Cheese + 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

### PAN ROASTED BRANZINO

Tuscan Brodo + Gigandes Beans + Leeks + Tomato Raisins **46**

### PRETZEL CRUSTED PORK MILANESE

Brussels Sprouts + Honey Crisp Apples + Warm Prosciutto Vinaigrette **46**

### GRILLED CALABRIAN MARINATED TRATTORIA STEAK\*

Roasted Fingerling Potatoes + Rainbow Carrots + Smoked Celeriac Puree +  
Cipollini Onions + Rosemary Demi-glace **48**

### CHICKEN SALTIMBOCCA

Gnocchi + Prosciutto + Winter Squash + Mustard Cream + Crispy Sage **45**

## SWEET

### OLIVE OIL 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

### Faccia D'Oro — 17

Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro

### Neve Rosa Spritz — 16

Vodka + Contratto Bitter + Rosemary Shrub + Lime + Prosecco

### 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

### Bottle Logic, Order of Combat IPA — 8

West Coast IPA — Anaheim, CA

### La Cumbre Brewing Company, Elevated — 8

India Pale Ale — Albuquerque, NM

### 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

#### 2023 Attems — 14 | 52

Pinot Grigio, Friuli

#### 2023 Cantina Colterenzio Prail — 15 | 58

Sauvignon Blanc, Alto Adige

#### 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, Malvasia, Toscana

#### 2024 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

#### 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

#### 2023 Gran Passione Rosso —

\*12 / 32 (3-glass carafe) / 44 per Btl

Merlot, Corvina, Veneto

#### 2021 Château de Montfaucon La Côte — 15 | 58

Grenache, Syrah, Carignan, Cinsault, Counoise  
Côtes du Rhone

#### 2024 Ultraviolet — 15 | 56

Cabernet Sauvignon, Sonoma County