



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

WOOD FIRED CABBAGE

Hazelnut Bagna Cauda +
Crispy Shallots + Spring
Onion Salsa Verde 16



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

CHICKEN AL SOLE DI PRIMAVERA

Roasted Chicken Breast + Confit Chicken Leg + Creamy Polenta +
Hot & Cold Fennel + Sweet Vermouth Burro Rosso 45

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-glacé 48

STARTERS

HOUSE MADE FOCACCIA

Buttermilk Ricotta + Sage Rosemary Honey 14

FRESH BURRATA FOCACCIA PANZANELLA

Spring Snap Peas + Tomato + Cucumber + Basil Champagne Vinaigrette 21

FRITTO MISTO

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

ROMAN-STYLE CAESAR SALAD*

Black Garlic Dressing + Crispy Romaine + Pangrattato + Bottarga + 63°C Egg 16

TUSCAN SPINACH GNUDI

Garlic Crema + Balsamic Vinegar + Crispy Garlic + Toasted Hazelnuts 15

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

DOLOMITI

Crispy Speck + Fingerling Potato + Fontina + Garlic Mustard Oil + Rosemary 28

SWEET

OLIVE OIL CAKE

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

CHOCOLATE BUDINO

Sticky Toffee + Hazelnut Tuile +
Mascarpone Whipped Cream 9
add a Digestivo from the Cart 9

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

SUMMER SPRITZES

Classico Italiano — 16

Choice of: Aperol, Campari or Italicus + Soda + Prosecco

Neve Rosa Spritz — 16

Vodka + Contratto Bitter + Rosemary Shrub + Lime + Prosecco

Acqua Frizzante — 17

Agua Chile + White Rum + Ancho Reyes Verde Chile Liqueur + Lime + Simple Syrup + Soda

The Apollonia — 16

Brandy + Campari + Dry Curaçao + Grapefruit + Lemon + Prosecco + Soda

DRAFT COCKTAILS

Carajillo de Jovanina — 16

Licor 43 + Cold Brew + Amaro + Pistachio Whip

Faccia D'Oro — 17

Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro

BARREL AGED COCKTAILS

Rye Manhattan — 19

Angel's Envy Rye + Cocchi Vermouth + Calvados + 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

Guancialed 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* — 20

Vodka + Almond Cream + Orange + Lemon + Egg White

DRAFT BEER

New Image Brewing, Premium Pils — 8

German Pilsner — Arvada, CO

von Trapp Brewing, Kölsch — 9

Kölsch-style Blonde Ale — Stowe, VT

Ratio Beerworks, King of Carrot Flowers — 10

Carrot Elderflower Saison — Denver, CO

Half Acre Beer, Daisy Cutter — 8

Pale Ale — Chicago, IL

Casey Brewing & Blending, 100% Nelson — 9

IPA — Glenwood Springs, CO

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

Untitled Art, FLVR! — 8

Non-Alcoholic Italian-Style Pilsner — Waunakee, WI

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

2024 Via Alpina La Réduction — 15 | 58

Sauvignon Blanc, Friuli

2023 Tyler — 18 | 70

Chardonnay, Santa Barbara County

2025 Prá Otto — 17 | 64

Garganega, Soave Classico

2022 Querceto Bianco —

*13 / 34 (3-glass carafe) / 48 per Btl

Chardonnay, Malvaisa, Toscana

2024 Elio Perrone Sourgal — 14 | 52

Moscato, Asti, Piemonte

ORANGE

2022 Pikasi Rebula — 15 | 58

Rebula, Brje, Vipava Valley, Slovenia

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, Cunoise
Côtes du Rhone

2024 Delta — 14 | 52

Cabernet Sauvignon, California