



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

TRAPANESE SICILIAN MARCONA ALMOND PESTO

Campanelle Pasta + Basil + Garlic + Sun-Dried Tomato + Pecorino Romano 35

ELK BOLOGNESE

Calamarata Pasta + Rosemary + Sage + Mascarpone Ricotta Whip 36

‘BACON E UOVO’ RAVIOLO DOPPIO

Robiolo Fonduta + Duck Egg + Ricotta + Asparagus + Crispy Mortadella 38

LOBSTER DIAVOLO

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

MAIN PLATES

PAN ROASTED BRANZINO

Tuscan Brodo + Gigandes Beans + Leeks + Tomato Raisins 46

POLLO DI PRIMAVERA

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

PORCHETTA FARROTTO

Pork Belly Roast + Morel Mushrooms + Spring Peas + Stone Fruit Mostardo 46

GRILLED CALABRIAN MARINATED TRATTORIA STEAK*

Roasted Fingerling Potatoes + Rainbow Carrots + Smoked Celery Root Puree + Cipollini Onions + Rosemary Demi-glace 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 RICOTTA GNUDI

Garlic Crema + Balsamic Vinegar + Crispy Garlic + Toasted Hazelnuts 17

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

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

Sprezzatura — 16

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

Amalfi Spritz — 16

Choice of: Limoncello or Arancello + 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 — 17

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

Bella Cola — 16

Meletti Amaro + House Cola + Orange + Prosecco + Soda

COCKTAILS

Martini di Mare* — 32

Oyster Shell Infused Gin + Lillet Blanc + 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

Rye Manhattan — 19

Angel's Envy Rye + Cocchi Vermouth + Calvados + Orange Bitters

Giardiniera Gibson — 16

Choice of: Vodka or Gin + Giardiniera Brine + Gibson Onion

Adieu — 17

Beefeater's Gin + Crème de Cassis + Yellow Chartreuse + Lemon

¡Espressivo! — 16

Appleton & Santa Teresa Rums + Espresso + Curacao + Caffè Amaro

Orange Ya Glad* — 20

Vodka + Almond Cream + Orange + Lemon + Egg White

Carajillo de Jovanina — 15

Licor 43 + Cold Brew + Amaro + Pistachio Whip

Faccia D'Oro — 17

Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro

Mignolino — 18

Grapefruit & Basil Infused Monkey 47 Gin + Cappelletti + Bitter Aperitivo + Blanc Vermouth

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 — 9
Carrot Elderflower Saison — Denver, CO

Casey Brewing & Blending, 100% Nelson — 9
IPA — Glenwood Springs, CO

Half Acre Beer, Daisy Cutter — 8
Pale Ale — Chicago, IL

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

Töst — 11 glass | 40 bottle
Sparkling White Tea with Cranberry & Ginger

A' Siciliana — 8
Sparkling Italian Soda

Untitled Art, FLVR! — 8
Non-Alcoholic Italian-Style Pilsner — Waunakee, WI

Alpine Tonic — 12
Lucano N/A Amaro + Earl Grey + Citrus + Soda

Ghiardino — 12
Seasonal Shrub + Ghia Aperitivo

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