



## 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

### HAMACHI CRUDO\*

Watermelon Gazpacho +  
Micro Shiso + Compressed  
Watermelon + Shallots in  
White Verjus + Preserved  
Lemon Gel 23



## 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

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

## MAIN PLATES

### FRUTTI DI MARE

Halibut + Rock Shrimp + Mussels + Clams + Tagliatelle with Vodka Sauce 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

### PORCINI CRUSTED TRATTORIA STEAK\*

Sweet Corn Crema + Summer Succotash +  
Mushroom Duxelle & Foie Gras Cappellacci 48

## STARTERS

### HOUSE MADE FOCACCIA

Whipped Ricotta + Lavender Honey 14

### FRESH BURRATA 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

Coconut Custard + Huckleberries +  
Spruce Tip Sorbet 16

### CHOCOLATE BUDINO

Sticky Toffee + Mascarpone  
Whipped Cream 9

*add a Digestivo from the Cart 9*

### NUTELLA TIRAMISU

Mascarpone + Lady Finger Biscotti 17

### CANNOLI

Chocolate Ricotta + Crushed  
Pistachios + Luxardo Cherry +  
Vanilla Crème Anglaise 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

Jovanina's adds a fee to each check, 100% of which is distributed to our back of the house staff to help provide a healthy living

## 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

Fennel Martini with Botanist Gin + Dolin Blanc Vermouth + Don Ciccio Finocchietto + Orange Bitters  
Served with: Raw Oyster topped with Italian Osetra Caviar + Lemon

### Giardiniera Gibson — 16

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

### Adieu — 17

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

### Grain & Grass Old Fashioned — 17

Weller's Special Reserve + Lemongrass + Pandan + Absinthe Rinse

### ¡Espressivo! — 16

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

### Faccia D'Oro — 17

Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro

### Negroni Bianco — 18

Monkey 47 Gin + Lillet Blanc + Italicus Rosolio

### \*Berries & Cream — 17

Wheatley Vodka + Muddled Strawberries + Egg White + Cream + Orgeat + Lemon Zest

## DRAFT BEER

New Image Brewing, Premium Pils — 8  
German Pilsner — Arvada, CO

Ratio Beerworks, Cityscapes — 8  
Mexican-Style Lager — Denver, CO

TRVE Brewing Company, Skullseeker — 8  
Blonde Ale — Denver, CO

New Image Brewing Company, Moped — 9  
Blood Orange Wheat — Arvada, 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

## BOTTLED BEER

Birra Dolomiti, Pils — 10  
Italian Pilsner — Pedavena, Italy

## 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 West Coast IPA or  
Italian Style Pilsner — Waunakee, WI

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

Ghiardino — 12  
Seasonal Shrub + Ghia Apertivo

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## WINES BY THE GLASS

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

### SPARKLING

Montelvini Tullia — 13 | 48  
Glera, Treviso, Prosecco

Ultraviolet — 14 | 52  
Rosé of Pinot Noir, California

### 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, Malvasia, Toscana

2024 Elio Perrone Sourgal — 14 | 52  
Moscato, Asti, Piemonte

### ORANGE

2024 Pullus Haložan (1L) — 14 | 62  
Welshreising, Yellow Muscat, Štajerska, 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