



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

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 20

BEEF CARPACCIO*

Horseradish Crema + Spruce Geleé + Caperberries + Pickled Shallot + Lemon Oil 21

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 + Soppressata + Pomodoro + Red Onion + Calabrian Chili Honey 27

MARGHERITA

Burrata + Arugula + Basil + Garlic Parmesan Chips + Olive Oil 27

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

WOOD OVEN BAKED SPICY RIGATONI VODKA

Bianco Tomato + Basil + Calabrian Peppers + Fresh Mozzarella 36

LOBSTER DIAVOLO

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

NONNA'S SHRIMP PRIMAVERA

Malfadine + Spring Peas + Lemon Herb Crema + Tuscan Kale + Ricotta Salata 36

WOOD OVEN MAIN PLATES

WOOD FIRED HALIBUT RISOTTO

Sweet Corn + Burst Vine Ripe Tomato + Sicilian Salsa Verde 52

CONFIT ROAST CHICKEN PIEMONTESE

Guanciale + Balsamic Gigante Beans + Kale Spinach Pestaccio 45

PORCHETTA FARROTTO

Roast Pork Belly + Trumpet Mushrooms + Broccolini + Stone Fruit Mostardo 46

PORCINI CRUSTED TRATTORIA STEAK*

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

SWEET

OLIVE OIL CAKE

Candied Peaches + Honeycomb +
Peach Gel + Basil 16

NUTELLA TIRAMISU

Mascarpone + Lady Finger
Biscotti 17

CANNOLI

Rosemary Ricotta + Blackberry
Marmalade + Brûléed Fig 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 5% fee to each check, 100% of which is distributed to our back of the house staff to help provide a healthy living wage.

AUTUMN 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
- Dolce Mora — 17**
Vodka + Blackberry + Prosecco + Soda + Limeade Popsicle

COCKTAILS

- *Martini di Mare — 32**
Fennel Martini with Botanist Gin + Dolin Blanc Vermouth + Don Ciccio Finocchietto + Orange Biitters
Served with: Raw Oyster topped with Italian Osetra Caviar + Lemon
- Giardiniera Gibson — 16**
Choice of: Vodka or Gin + Giardiniera Brine + Gibson Onion
- Italian Quarter — 18**
Monkey Shoulder Scotch + Russell’s Rye + Sweet Vermouth + Benedictine
- Black Honey Bee — 17**
Jefferson’s Reserve Bourbon + Salted Honey + Espresso
- ¡Espressivo! — 16**
Appleton & Santa Teresa Rums + Espresso + Curacao + Caffè Amaro
- Mignolino — 18**
Jacopo Poli Marconi 42 Gin + Cappelletti Vermouth + Bitter Bianco
- Faccia D’Oro — 17**
Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro
- *Principesa Pera — 19**
Tequila Ocho Reposado + St. George Spice Pear Liqueur + Drambuie + Chamomile Syrup + Lemon + Egg White

DRAFT BEER

- New Image Brewing, Premium Pils — 8*
German Pilsner — Arvada, CO
- Ratio Beerworks, Cityscapes — 8*
Mexican-Style Lager — Denver, CO
- New Image Brewing Company, Moped — 9*
Blood Orange Wheat — Arvada, CO
- TRVE Brewing Company, Skullseeker — 8*
Blonde Ale — Denver, CO
- Crooked Stave Artisans, Upbeat Sour — 10*
American Wild Ale/Sour – Denver, CO
- Casey Brewing & Blending, 100% Nelson — 9*
IPA — Glenwood Springs, CO
- La Cumbre Brewing Company, Elevated — 8*
India Pale Ale – Albuquerque, NM

BOTTLED BEER & CANNED CIDER

- Birra Dolomiti, Pils — 10*
Italian Pilsner — Pedavena, Italy
- AVAL, Gold — 10*
French Cider — Bretagne, France

N/A BEVERAGES

- Töst — 11 glass | 40 bottle*
Sparkling White Tea with Cranberry & Ginger
- A’ Siciliana — 8*
Sparkling Italian Soda
- Fremont Brewing Company, Lite — 8*
Lager — Seattle, WA
- Piccolo Arancia — 10*
Macerated Orange Simple Syrup + Whipped Cream + Vanilla + Lemon + Soda
- Alpine Tonic — 12*
Lucano N/A Amaro + Earl Grey + Citrus + Soda
- Ghiardino — 12*
Seasonal Shrub + Ghia Apertivo

WINES BY THE GLASS

**selections from the tap are priced as glass/half liter/.75oL*

SPARKLING

- Montelvini Tullia — 13 | 48**
Glera, Treviso, Prosecco
- Ultraviolet — 14 | 52**
Rosé of Pinot Noir, California

STILL ROSÉ

- 2024 Hobo Wine Company Workbook Rosé —**
***13 / 34 (3-glass carafe) / 48 per Btl**
Tempranillo, Gamay Noir, Viognier, California

WHITE

- 2025 Perlage — 14 | 54**
Pinot Grigio, Delle Venezie
- 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

- 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
- 2023 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