

No. 257

STARTERS

HOUSE MADE FOCACCIA
Whipped Ricotta + Lavender Honey **15**

SMOKED BURRATA
Basil Olive Oil + Charred Orange Agrodolce + Sweet Italian Shallot Chili Crisp **21**

FRITTO MISTO
Crispy Squid + Rock Shrimp + Fennel + Artichoke Hearts + Pepperoncini + Lemon Caper Aioli **29**

ROMAN-STYLE CAESAR SALAD*
Black Garlic Dressing + Crispy Romaine + Pangrattato + Bottarga + 63°C Egg **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 **17**

WOOD FIRED PIZZA
Add Charcuterie +6 Gluten Free Crust +6

JOVANINA'S FENNEL SAUSAGE
Smoked Mozzarella + Calabrian Chili Crunch + Wood Oven Caramelized Onion **27**

BEE STING
Grana Padano + Soppressata + Pomodoro + Red Onion + Calabrian Chili Honey **28**

MARGHERITA
Burrata + Arugula + Basil + Garlic Parmesan Chips + Olive Oil **29**

RAW, ROASTED & GRILLED

CHILLED FRESH OYSTERS*
Pink Peppercorn & Pomegranate Mignonette + Calabrian Cocktail Sauce

- or -

FIRE ROASTED OYSTERS
"Rockefeller"
Herb Bread Crumbs + Guanciale + Spinach + Cream

29 per 6

WINTER CITRUS HAMACHI CRUDO*
Blood Orange Vinaigrette + Jalapeño + Whiskey Barrel Aged Soy + Wasabi Micros **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 **38**

WOOD OVEN BAKED SPICY RIGATONI VODKA
Bianco Tomato + Basil + Calabrian Peppers + Fresh Mozzarella **38**

LOBSTER DIAVOLO
Tagliatelle + Heirloom Tomato + Calabrian Chiles + Fennel + Vodka Sauce **48**

RAGÚ DI COSTINE DI MANZO RAVIOLO DOPPIO
Heirloom Carrots + Gorgonzola + Shaved Celery + Green Olive + Horseradish **52**

VENETIAN SHRIMP SCAMPI
Malfadine + EVOO Sun-Dried Tomatos + Calabrian Chili Butter + Basil **38**

WOOD OVEN MAIN PLATES

LINE-CAUGHT GRILLED SWORDFISH
Miso Saffron Brodo + Cannellini Beans + Pancetta + Black Garlic Pinenut Gremolata **54**

ROASTED CHICKEN INVOLTINO
Creamy Marsala + Wild Mushrooms + Chicken Hazelnut Mousseline + Parisian Gnocchi **48**

PORCHETTA 'FARROTTO'
Roast Pork Belly + Trumpet Mushrooms + Broccolini + Stone Fruit Mostarda **47**

24hr BALSAMIC BRAISED SHORT RIB PEPPERONATA
Whipped Red Kuri Squash + Sweet Peppers + Crispy Sweet Onion Strings **52**

SWEET

OLIVE OIL CAKE
Apple Butter + Black Tea Poached Date Compote + Honeycomb + Gelato **16**

NUTELLA TIRAMISU
Mascarpone + Lady Finger Biscotti **17**

CANNOLI
Rosemary Ricotta + Blackberry Marmalade + Brûléed Fig **15**

BASQUE PUMPKIN CHEESECAKE
Spiced Whipped Cream + Crispy Shortbread Crumble **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.

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 — 18
Choice of: Vodka or Gin + Giardiniera Brine + Gibson Onion

Italian Quarter — 18
Monkey Shoulder Scotch + Russell's Rye + Sweet Vermouth + Benedictine

Black Honey Bee — 18
Jefferson's Reserve Bourbon + Charred Honey + Espresso

Sprezzatura Spritz — 16
Choice of: Aperol or Campari + Soda + Prosecco

Amalfi Spritz — 16
Choice of: Limoncello or Arancello + Soda + Prosecco

¡Espressivo! — 18
Appleton & Santa Teresa Rums + Espresso + Curacao + Caffè Amaro

Golden Orchards — 18
Apple Cordial + Vodka + Lemon + Club Soda

Mignolino — 18
Jacopo Poli Marconi 42 Gin + Cappelletti Vermouth + Bitter Bianco

Faccia D'Oro — 18
Tequila + Lemon + Rosemary Honey + Elderflower + Amaro Montenegro

Jovanina's Cosmopolitan — 18
Vodka + Contratto Bitter + Rosemary Shrub + Lime

***Principesa Pera — 19**
Tequila Ocho Reposado + St. George Spice Pear Liqueur + Drambuie + Chamomile Syrup + Lemon + Egg White

DRAFT BEER

New Image Brewing, **Premium Pils — 9**
German Pilsner — *Arvada, CO*

Ratio Beerworks, **Cityscapes — 9**
Mexican-Style Lager — ***Denver**, CO*

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

TRVE Brewing Company, **Skullseeker — 9**
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 — 9**
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 — 12
Sparkling Italian Soda

Fremont Brewing Company, **Lite — 9**
Lager — *Seattle, WA*

Untitled Art, **FLVR! — 9**
Non-Alcoholic West Coast IPA — *Waunakee, WI*

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/.750L

SPARKLING

Montelvini *Tullia* — 13 | 48
Glera, *Treviso, Prosecco*

Ultraviolet — 14 | 52
Rosé of Pinot Noir, *California*

STILL ROSÉ

2025 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*

2025 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
Welshreisling, Yellow Muscat, *Štajerska, Slovenia*

RED

2025 Walter Scott *La Combe Verte* — 21 | 82
Pinot Noir, *Willamette Valley*

2022 Calcaneus — 17 | 64
Nerello Mascalese, *Etna Rosso, Sicilia*

2023 Basilica Caffagio — 15 | 58
Sangiovese, *Chianti Classico*

2023 Punset — 20 | 75
Nebbiolo, *Langhe, Piemonte*

2025 Ciello *Rosso* — 14 | 54
Nero d'Avola, *Sicilia*

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 Delta — 14 | 52
Cabernet Sauvignon, *California*