

DOLCE

TIRAMISU	8	AFFOGATO	6
ROTATING CANNOLI	5	NUTELLA AFFOGATO	7
*STRACCIATELLA GELATO	5	PISTACHIO AFFOGATO	7
*ROTATING SORBET	5	ITALIAN SODA FLOAT	7

**From our friends at Centi*

NON ALCOHOLIC

ESPRESSO	3.5	SHAKERATO	5
LEMON ZEST		CAPPUCCINO	5
CINNAMON		FRENCH PRESS	7
CAFE AMERICANO	4	ARTEMIS TEAPOT	7

Rotating Flavors

COKE, DIET COKE, SPRITE, LEMONADE	3
GALVANINA ITALIAN SODA	5
SAN PELLEGRINO SPARKLING WATER	4
ARTEMIS ICED TEA	4
SEASONAL SHRUB	6
PHONY NEGRONI	10



VIA MOBILE CATERING

Via Farina's mobile wood-fired oven is now available for your next event.

Visit goviafarina.com for booking info

**GRAZIE
DI
CUORE**

We proudly source local meats and produce whenever possible.

Eating raw or undercooked food increases your chance of foodborne illness.

Gratuity of 20% is applied to parties of eight or more.

FOOD



via farina
CAREFULLY CRAFTED
PASTA & PIZZA

Hoffmeyer
1921

SHAREABLES

FRIED CAULIFLOWER arugula, capers, lemon, pecorino, chili flake	11	WOOD-ROASTED ARTICHOKES green goddess, basil	13
ARANCINI pomodoro, pecorino, basil, parmigiano	12	CALAMARI calabrian aioli, green goddess, parmigiano, pickled peppers	16
BURRATA sicilian tomato chutney, basil, olive oil, pane al forno	17	WOOD ROASTED ASPARAGUS aioli, breadcrumb, parmigiano, lemon	11
CASTELVETRANO OLIVES	7		

BREAD

PANE AL FORNO rosemary, sea salt, olive oil, sherry vinegar reduction	6	SHAVED BRUSSELS oregano vinaigrette, sprouted wheat, pecorino, candied walnuts	10
SOURDOUGH CIABATTA balsamic butter	5	KALE CAESAR fried bread, parmigiano	13
FOCACCIA 'nduja butter	8	ARUGULA SALAD balsamic, olive oil, parmigiano	12

GREENS

PASTA

BUCATINI pomodoro, pecorino, basil, olive oil	19	PAPPARDELLE white chicken bolognese, pecorino, calabrian chili, breadcrumbs	22
RADIATORI smoked vodka sauce, stracciatella, calabrian chili, basil, olive oil	21	GEMELLI roasted cherry tomato, pecorino, basil, olive oil	20
EGG YOLK RAVIOLO brown butter, pecorino, sage, toast	19		

SOURDOUGH PIZZA

CAREFULLY CRAFTED AND WOOD-FIRED

PEPPERONI red sauce oregano, pecorino, mozzarella	17	MARGHERITA red sauce mozzarella, basil, olive oil	15
SALSICCIA red sauce house sausage, fennel, arugula, sun-dried tomato, pecorino, truffle salt, chili	20	PARMA ROSSA red/white sauce roasted garlic, asiago, artichoke, sun-dried tomato, basil	19
PARAGGI red sauce wood-roasted peppers, oregano, house sausage, mozzarella	18	CAPRESE red sauce burrata, tomato, fresh basil, olive oil, balsamic	21
FRATELLO red sauce soppresata, mozzarella, pecorino, chili flake, local honey	18	FUNGO II white sauce oyster mushroom, roasted potato, mozzarella, rosemary, olive oil (smoked prosciutto +4)	20
NAPOLI red sauce castelvetrano olives, anchovy, pecorino, garlic, oregano, olive oil	16	BIANCO white sauce pecorino, parmigiano, black pepper, asiago fresco, mozzarella, fontina	19
STELLA calabrian red sauce house sausage, oregano, garlic, fontina, sourdough crumbs	19	PATATA white sauce potato, fontina, truffle potato chips, black pepper	20
FORBIDDEN FRUIT calabrian red sauce roasted pineapple, sweet onion, smoked prosciutto, chili, mozzarella	19	TERRA olive oil vegan mozzarella, potato, oyster mushroom, rosemary, roasted garlic	19

ADD ONS

Pecorino	1	Soppresata	3	Calabrian Chili	3
Parmigiano	1	Sausage	4	Arugula	2
Mozzarella	3	Smoked Prosciutto	4	Sun-Dried Tomato	3
Vegan Mozzarella	4	Egg	2	Garlic	1
Burrata	7	Side of Pomodoro	2	Gluten Free	4
Pepperoni	3	Mushroom	4		



SPRITZ

APEROL <i>Aperol, Prosecco, Soda</i>	12	HUGO <i>St-Germain, Mint, Prosecco, Simple, Soda</i>	12
P.Y.C. (PICK YOUR CELLO) <i>Seasonal House Cello, Prosecco, Soda</i>	12	COME ON, ITALICUS <i>Italicus, Apricot Liqueur, Prosecco Rosé, Soda</i>	12

COCKTAILS

STILE VECCHIO <i>Vecchio, Rittenhouse, Demerara, Bitters</i>	14	MARIA BIANCA <i>Chili Oil Moletto, Lime, Simple, Celery Bitters, Mozzarella Pearl</i>	15
NEGRONI <i>Broker's, Campari, Carpano Antica</i>	15	SMOKIN' BITTER <i>Del Maguey Vida, Herbal Liqueur, Aperol, Lime</i>	14
SMOOTH OPERATOR <i>Basil Hayden Dark Rye, Cynar, Walnut Bitters</i>	14	ESPRESSO MARTINI <i>Tito's, Archetype Espresso, House Coffee Liqueur, Simple</i>	14
SEE YOU AMARO <i>Real McCoy, Braulio, Lime, Demerara, Cherry Bitters</i>	14	ROSEBERRY BERET <i>Tito's, Rosen Bitter, Rose Water, Lemon, Raspberry Simple</i>	14

ON TAP

PERONI <i>Italian Pale Lager</i>	6	ROTATING TAP <i>Ask your server for details</i>	MKT
LUMEN IPA <i>Unfiltered Session IPA</i>	8		

402.502.9880

GOVIAFARINA.COM

MONDAY - THURS 4PM - 9PM

FRI - SAT : 12PM - 10 PM

SUNDAY 2PM - 9 PM

MAVENSOCIAL

ALICE



www.Maven.Bar

BEVERAGE



via farina

CAREFULLY CRAFTED
PASTA & PIZZA

W I N E S B Y T H E G L A S S

2022 IOPPA <i>Nebbiolo, Piedmont</i>	12	2023 GIUSEPPE E LUIGI <i>Pinot Grigio, Friuli</i>	12
2021 MOCALI "FOSSETTI" <i>Sangiovese, Tuscany</i>	12	2021 ATILIA <i>Trebbiano, Abruzzo</i>	12
2022 MAURO MOLINO <i>Barbera, Piedmont</i>	12	2020 SURRAU "LIMIZZANI" <i>Vermentino, Sardinia</i>	12
2021 PACCAMORA <i>Nero d'Avola, Sicily</i>	12	2021 VIGNA MADRE "KRIYA" <i>Pecorino, Abruzzo</i>	12
2021 FOSSO CORNO "MAYRO" <i>Montepulciano, Abruzzo</i>	12	2022 TENUTA SAN LORENZO GAVI <i>Cortese, Piedmont</i>	12

S P A R K L I N G & R O S E

NV GIUSEPPE E LUIGI PROSECCO <i>Glera, Friuli</i>	12	NV GIUSEPPE E LUIGI PROSECCO ROSE <i>Glera/Pinot Nero, Friuli</i>	12
2021 CRISTINA ASCHERI <i>Moscato, Piedmont</i>	12	2023 G.D. VAJRA "ROSABELLA" <i>Nebbiolo Blend, Piedmont</i>	12
FERRARI METODO CLASSICO <i>Brut, Trentino-Alto Adige</i>	45/65	NV CLETO CHIARLI <i>Lambrusco, Emilia-Romagna</i>	12

W H I T E W I N E S

2022 PRA SOAVE "OTTO" <i>Garganega, Veneto</i>	45	2019 FALKENSTEIN <i>Riesling, Alto Adige</i>	58
2022 VENICA & VENICA "RONCO DEL CERO" <i>Sauvignon Blanc, Friuli</i>	70	2023 LUIGI BAUDANA "DRAGON" <i>Chardonnay Blend, Piedmont</i>	60
2022 PULLUS <i>Pinot Grigio, Stajerska</i>	35	2022 FERRARIS <i>Viognier, Piedmont</i>	55

R E D W I N E S

2022 G.D. VAJRA LANGHE <i>Nebbiolo, Piedmont</i>	65	2021 CALCANEUS ETTNA ROSSO <i>Nerello Mascalese, Sicily</i>	55
2021 MOCALI ROSSO DI MONTALCINO <i>Sangiovese, Tuscany</i>	55	2023 MATTEO CORREGGIA "ANTHOS" <i>Brachetto, Piedmont</i>	65
2023 AZELIA "BRICCO DELL'ORIOLO" <i>Dolcetto, Piedmont</i>	60	2021 MAURO MOLINO "LERADICI" <i>Barbera, Piedmont</i>	45

R I S E R V A

2020 RONCO DEL GNEMIZ "RONCO BASSO" <i>Chardonnay, Friuli</i>	110	2019 AZELIA BAROLO <i>Nebbiolo, Piedmont</i>	85
2018 E. PIRA BAROLO <i>Nebbiolo, Piedmont</i>	210	2019 LUIGI BAUDANA BAROLO <i>Nebbiolo, Piedmont</i>	190
2018 MAURO MOLINO BAROLO <i>Nebbiolo, Piedmont</i>	75	2018 AZELIA BAROLO "MARGHERIA" <i>Nebbiolo, Piedmont</i>	220
2013 CASANUOVA DELLE CERBAIE BRUNELLO DI MONTALCINO <i>Sangiovese, Tuscany</i>	80	2020 TENUTA DI TRINORO "LE CUPOLE" <i>Super Tuscan, Italy</i>	75

I T A L I A N S P I R I T S

AMARETTO	7	ESSENTIAE ARANCIA	13
ANGOSTURA	8	ESSENTIAE ROSOLIO	13
ANTICA CARPANO VERMOUTH	11	FANTASIA PUNCH	7
APEROL	8	FERNET BRANCA	8
BRAULIO	9	FERNET MENTA	8
CAMPARI	8	ITALICUS	11
CANSIGLIO	8	KAPRIOL	8
CARDAMARO	10	MOLETTA BARBERA GRAPPA	10
CONTRATTO APERITIF	7	MONTENEGRO	9
CONTRATTO BITTER	7	NONINO	15
CYNAR	8	ROSEN	8
CYNAR 70	10	SIBILLA	7
DON CICCIO & FIGLI	11	STREGA	11