

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

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 soppressata, 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	Soppressata	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	UMM...CELLO! <i>Seasonal House Cello, Prosecco, Soda</i>	12
LA SUORA <i>Cappelletti, Montepulciano Blend, Honey, Sparkling Lemonade</i>	12	VIOLETTA <i>Creme de Violette, St-Germain, Lemon, Prosecco, Soda</i>	12

COCKTAILS

SMOOTH OPERATOR II <i>Basil Hayden, Amaro Nardini, Cherry Bitters</i>	15	AMARITA <i>El Jimador Blanco, Amaretto, Lime, Vanilla Simple</i>	14
APPLE OF MY RYE <i>Basil Hayden Dark Rye, Apple Brandy, Lemon, Spiced Apple Simple, Walnut Bitters</i>	14	ROSEBERRY BERET <i>Tito's, Rosen Bitter, Rose Water, Lemon, Raspberry Simple</i>	14
GOLDEN HOUR SOUR <i>Orange Infused Wild Turkey, Montenegro, Lemon, Simple</i>	15	ESPRESSO MARTINI <i>Tito's, House Coffee Liqueur, Espresso, Simple</i>	14
NEGRONI <i>Broker's, Campari, Cocchi Torino</i>	15	SEASONAL <i>Ask your server for details</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 - 9 PM

FRI - SAT : 12PM - 10 PM

SUNDAY 2PM - 9 PM

MAVENSOCIAL

ALICE



www.Maven.Bar

BEVERAGE



via farina

CAREFULLY CRAFTED
PASTA & PIZZA

BY THE GLASS

2022 IOPPA <i>Nebbiolo, Piedmont</i>	15	2023 GIUSEPPE E LUIGI <i>Pinot Grigio, Friuli</i>	12
2021 MOCALI "FOSSETTI" <i>Sangiovese, Tuscany</i>	13	2020 LA SPINETTA <i>Vermentino, Tuscany</i>	15
2022 MAURO MOLINO "LERADICI" <i>Barbera, Piedmont</i>	15	2021 ATILIA <i>Trebbiano, Abruzzo</i>	13
2022 G.D. VAJRA <i>Langhe Rosso, Piedmont</i>	13	2022 TENUTA SAN LORENZO GAVI <i>Cortese, Piedmont</i>	12
2023 SANTA BABBARA "STE" <i>Montepulciano Blend, Marche</i>	12	CINZANO PROSECCO <i>Muscat, Piedmont</i>	12
2023 PACCAMORA <i>Nero d'Avola, Sicily</i>	12	2023 LA SPINETTA IL ROSE DI CASANOVA <i>Sangiovese Rosé, Tuscany</i>	14

WHITE

2022 PRA SOAVE "OTTO" <i>Garganega, Veneto</i>	45	2019 FALKENSTEIN <i>Riesling, Alto Adige</i>	60
2022 VENICA & VENICA "RONCO DEL CERO" <i>Sauvignon Blanc, Friuli</i>	70	2023 LUIGI BAUDANA "DRAGON" <i>Chardonnay Blend, Piedmont</i>	55
2022 PULLUS <i>Pinot Grigio, Stajerska</i>	35	2022 FERRARIS <i>Viognier, Piedmont</i>	50

BUBBLES

2023 LA SPINETTA(375ML) <i>Moscato, Piedmont</i>	35	FERRARI METODO CLASSICO <i>Brut, Trentino-Alto Adige</i>	65
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RED

2022 G.D. VAJRA "LANGHE" <i>Nebbiolo, Piedmont</i>	55	2021 CALCANEUS ETNA ROSSO <i>Nerello Mascalese, Sicily</i>	55
2021 MOCALI ROSSO DI MONTALCINO <i>Sangiovese, Tuscany</i>	55	2019 LA SPINETTA 'IL NERO DI CASANOVA' <i>Sangiovese, Tuscany</i>	50
2023 AZELIA "BRICCO DELL'ORIOLO" <i>Dolcetto, Piedmont</i>	55	2023 MATTEO CORREGGIA "ANTHOS" <i>Brachetto, Piedmont</i>	60
2018 MAURO MOLINO BAROLO <i>Nebbiolo, Piedmont</i>	75	2021 LA SPINETTA 'CA DI PIAN' <i>Barbera, Piedmont</i>	50
2020 G.D. VAJRA BAROLO "ALBE" <i>Nebbiolo, Piedmont</i>	75	2020 TENUTA DI TRINORO "LE CUPOLE" <i>Super Tuscan, Italy</i>	75

RISERVA

2020 RONCO DEL GNEMIZ "RONCO BASSO" <i>Chardonnay, Friuli</i>	110	2019 AZELIA BAROLO <i>Nebbiolo, Piedmont</i>	85
2013 CASANUOVA DELLE CERBAIE BRUNELLO DI MONTALCINO <i>Sangiovese, Tuscany</i>	100	2018 AZELIA BAROLO "MARGHERIA" <i>Nebbiolo, Piedmont</i>	220

AMARO

ALTA GRADAZIONE	10	DELL'ERBORISTA	11
ANGOSTURA	8	DON CICCIO & FIGLI	11
APEROL	8	FERNET BRANCA	8
BRAULIO	9	FERNET MENTA	8
CAMPARI	8	KAPRIOL	8
CANSIGLIO	8	MONTENEGRO	9
CARDAMARO	10	NONINO	15
CONTRATTO APERITIF	7	ROSEN	8
CONTRATTO BITTER	7	SIBILLA	7
CYNAR	8	STREGA	11