

SHAREABLES

FRITTO MISTO <i>Calamari Frites, Shrimp, Zucchini, Artichoke, Olive, Lemon, Aioli</i>	19
ARANCINI <i>Pomodoro, Basil, Pecorino Romano, Parmigiano Reggiano</i>	13
TRUFFLE FRITES <i>Taleggio Fonduta, Black Pepper, Herbs</i>	13
WOOD-ROASTED MEATBALLS <i>Veal, Beef, Pork, Pomodoro, Basil, Pecorino</i>	15

SIDES

POTATO GRATIN <i>Local Oyster Mushroom, Taleggio, Thyme</i>	13
DELICATA SQUASH <i>Ricotta, Saba, Pumpkin Seed</i>	10
FRIED CAULIFLOWER <i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	12
WOOD-ROASTED LONG STEM ARTICHOKE <i>Lemon, Butter, Herbs</i>	14

GREENS

WEDGE <i>Baby Iceberg, Pancetta, Tomato Confit, Pickled Chili, Balsamic-Blue Cheese</i>	8/13
TUSCAN GREENS <i>Sun-Dried Tomato-Parmigiano Reggiano Vinaigrette, Pepperoncini, Crouton</i>	8/13
ADD PROTEIN	
<i>PCF Chicken Breast</i>	7
<i>Shrimp</i>	8
<i>Prosciutto</i>	6

Charcuterie Island

BREADS

PANE AL FORNO	8
PINSA ROMANA	8
SOURDOUGH TOAST	8
CHOOSE 1 <i>Schmaltz + Saba</i> <i>Black Garlic Honey + Ricotta</i> <i>Sherry Vinegar + Olive Oil</i>	

PLATES

PROSCIUTTO DI PARMA <i>Bread, Olive, Pickled Vegetable</i>	15
BURRATA <i>Sicilian Tomato Chutney, Olive Oil, Pinsa</i>	18
BAKED TALEGGIO EN CROUTE <i>Fig Jam, Balsamic, Toast</i>	19

BOARDS

MUSTARD, PICKLED VEGETABLE, JAM, NUTS, OLIVE, BREAD	
SMALL 23 <i>3 meats, 2 cheese</i>	LARGE 40 <i>5 meats, 5 cheese</i>



LEARN MORE ABOUT OUR BOARD OFFERINGS

HANDMADE PASTA

BUCATINI <i>Pomodoro, Basil, Olive Oil, Pecorino</i>	20
SOURDOUGH TAGLIATELLE <i>36-Month Parmigiano Reggiano, Butter + add truffle (mkt)</i>	22
RIGATONI <i>White Bolognese-Veal, Pork, Chicken, Chili, Pangrattato</i>	24
GEMELLI <i>Sungold Tomato, Stracciatella, Pine Nuts, Olive Oil, Pecorino</i>	21
SPAGHETTI NERO FRA DIAVOLO <i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>	24
EGG YOLK RAVIOLO <i>Buffalo Ricotta, Parmigiano Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>	20
LOBSTER MEZZELUNE <i>Semi-Dry Tomato, Butter Sauce, Basil, Calabrian Chili Oil</i>	27
HEIRLOOM WINTER SQUASH RISOTTO <i>Black Garlic, Parmigiano Reggiano, Pumpkin Seed Oil, Cipollini Onion</i>	20

SOURDOUGH PIZZA



MARGHERITA <i>Mozzarella, Basil, Olive Oil</i>	16
PEPPERONI <i>Sicilian Oregano, Pecorino, Mozzarella</i>	17
FRATELLO <i>Soppressata, Calabrian Chili Flake, Pecorino, Mozzarella, Honey</i>	18
SALSICCIA <i>Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i>	21
AUTUMNO <i>Winter Squash Sauce, Sausage, Ricotta, Calabrian Chili, Fried Sage</i>	19
FUNGHI FONDUTA <i>White Sauce, Oyster Mushroom, Potato, Taleggio</i>	21
PATATA <i>White Sauce, Potato, Fontina, Truffle Potato Chips, Black Pepper</i>	21
MORTADELLA <i>Pistachio, Mozzarella, Pecorino, Olive Oil</i>	20

PIZZA ADD-ONS

Gluten Free	4	Prosciutto	5
Vegan Mozzarella	4	Oyster Mushroom	5
Extra Mozzarella	3	Calabrian Chili	3
Burrata	8	Sun-Dried Tomato	3

ASK ABOUT OUR VEGAN AND GLUTEN FREE OPTIONS

Eating raw or undercooked food increases your chance of foodborne illness

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

WINES BY THE GLASS

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

SPRITZ

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

APERTIVO

AMERICAN CEDRO 12 <i>Cedar Infused Campari, Cocchi Torino, Soda</i>	FLIGHTS
ELISABETTA'S WAY 12 <i>Amaro Nonino Served The Elisabetta Nonino Way</i>	LIMONCELLO 20 <i>Limon, Orange, Seasonal</i>
	AMARO 20 <i>Averna, Cynar, Vecchio</i>

NON ALCOHOLIC

ESPRESSO 3.5 <i>+ add cinnamon + add lemon zest</i>	GALVANINA ITALIAN SODA 5
CAFE AMERICANO 4	SAN PELLEGRINO SPARKLING WATER 4
SHAKERATO 5	ARTEMIS ICED TEA 4
CAPPUCCINO 5	SEASONAL SHRUB 6
FRENCH PRESS 7	PHONY NEGRONI 9
ARTEMIS TEAPOT 7 <i>Rotating Flavors</i>	

COCKTAILS

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

WINE BY THE BOTTLE RESERVE WINE, AMARO, & SPIRITS LIST



ON TAP

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

VISIT OUR DOWNTOWN LOCATION
1108 S 10TH ST, OMAHA, NE 68108

WE PROUDLY SOURCE LOCAL MEATS AND PRODUCE WHENEVER POSSIBLE

SUNDAY 2-9
MONDAY 4-9
TUESDAY — THURSDAY 11-9
FRIDAY + SATURDAY 11-10

402.403.6670
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VIA FARINA'S MOBILE WOOD-FIRED OVEN IS AVAILABLE FOR YOUR NEXT EVENT.

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MAVEN SOCIAL



ALICE

Dessert

GELATO 6

SORBET 5

CANNOLI 5

AFFOGATO 6

+ add nutella (\$2)

+ add pistachio (\$2)

TIRAMISU 9

PISTACHIO TART 10

DESSERT COCKTAILS

VELVET RUSSIAN 12

Bacardi 8, Creme de Cacao, Fernet Menta, Cream

TIRAMISU-TINI 14

Tito's, Espresso, Tiramisu Liqueur, Simple, Bitters

A LIL' NIGHT CAP 14

Basil Hayden Bourbon, Vanilla Simple, Cherry Bitters

AFFOGATO AMARETTO 12

Vanilla Bean Gelato + Shot of Amaretto
