

SHAREABLES

FRITTO MISTO <i>Calamari Frites, Shrimp, Zucchini, Artichoke, Olive, Lemon, Aioli</i>	19
ARANCINI <i>Pomodoro, Basil, Pecorino Romano, Parmigiano Reggiano</i>	13
BURRATA <i>Sicilian Tomato Chutney, Olive Oil, Romana</i>	18
FRIED CAULIFLOWER <i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	12

BREADS + BOARDS

PANE AL FORNO	8
ROMANA	8
SOURDOUGH TOAST	8
CHOOSE 1 <i>Balsamic Butter + Flake Salt</i> <i>Black Garlic Honey + Ricotta</i> <i>Sherry Vinegar + Olive Oil</i>	
SMALL BOARD 23 <i>3 meats, 2 cheese</i>	LARGE BOARD 40 <i>5 meats, 5 cheese</i>



LEARN MORE ABOUT
OUR BOARD OFFERINGS

GREENS

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

HANDMADE PASTA

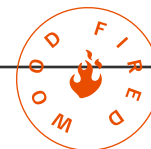
BUCATINI <i>Pomodoro, Basil, Olive Oil, Pecorino</i>	20
RIGATONI <i>White Bolognese-Veal, Pork, Chicken, Pangrattato</i>	24
SPAGHETTI NERO FRA DIAVOLO <i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>	24
EGG YOLK RAVIOLO <i>Buffalo Ricotta, Parmigiano Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>	20

SANDWICHES

CHOICE OF HOUSE SALAD OR FRITES
+ \$2 SUB SIDE WEDGE SALAD

MORTADELLA <i>Romana, Stracciatella, Pistachio, Arugula, Olive Oil</i>	15
LITTLE ITALY <i>Sourdough Ciabatta, Sobrassada, Soppressata, Pepperoni, Pepperoncini, Lettuce, Oil + Vinegar</i>	14
CAPRESE PANINI <i>Ciabatta, Mozzarella, Cured Tomato, Pesto, Balsamic, Arugula</i>	14
MEATBALL <i>Sourdough Hoagie, Pomodoro, Mozzarella, Pecorino</i>	16

SOURDOUGH PIZZA



PEPPERONI <i>Sicilian Oregano, Basil, Olive Oil</i>	17
MARGHERITA <i>Mozzarella, Basil, Olive Oil</i>	16
FRATELLO <i>Soppressata, Chili Flake, Mozzarella, Pecorino, Honey</i>	18
SALSICCIA <i>Sausage, Fennel, Arugula, Dried Tomato, Pecorino, Truffle Salt, Calabrian Chili Flake</i>	21
PATATA <i>White Sauce, Potato, Fontina, Truffle Potato Chips, Black Pepper</i>	21

PIZZA ADD ONS

Gluten Free	4	Prosciutto	6
Vegan Mozzarella	4	Oyster Mushroom	5
Extra Mozzarella	3	Calabrian Chili	3
Burrata	8	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>	2023 SANTA BARBERA 13 <i>Verdicchio, Marche</i>
2022 PACCAMORA 12 <i>Nero d' Avola, Sicily</i>	2021 ATILIA 13 <i>Trebbiano, Abruzzo</i>
2022 MAURO MOLINO "LERADICI" 15 <i>Barbera, Piedmont</i>	2022 TENUTA SAN LORENZO GAVI 12 <i>Cortese, Piedmont</i>
2022 G.D. VAJRA 13 <i>Langhe Rosso, Piedmont</i>	CINZANO PROSECCO 12 <i>Muscat, Piedmont</i>
2023 SANTA BARBERA "STE" 12 <i>Montepulciano Blend, Marche</i>	2023 LA SPINETTA IL ROSE DI CASANOVA 14 <i>Sangiovese Rose, Tuscany</i>

COCKTAILS

NEGRONI 15 <i>Broker's, Campari, Cocchi Di Torino</i>
ESPRESSO MARTINI 14 <i>Tito's, House Coffee Liqueur, Espresso, Simple, Bitters</i>
ROSEBERRY BERET 14 <i>Tito's, Rosen Bitter, Aperol, Rose Water, Lemon, Raspberry Simple</i>
SMOOTH OPERATOR II 15 <i>Basil Hayden, Amaro Nardini, Cherry Bitters</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>

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>

APERTIVO

CAPPETINI 12 <i>Hayman's, Cappelletti, Olive Brine, Orange Bitters</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>

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



NON ALCOHOLIC

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

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

402.403.6670
WWW.GOVIAFARINA.COM



SHAREABLES

FRITTO MISTO	19
<i>Calamari Frites, Shrimp, Zucchini, Artichoke, Olive, Lemon, Aioli</i>	
ARANCINI	13
<i>Pomodoro, Pecorino Romano, Basil, Parmigiano Reggiano</i>	
MOZZARELLA FRITTI	14
<i>Vodka Sauce, Pecorino Romano, Pesto</i>	
WOOD-ROASTED MEATBALLS	15
<i>Piedmontese Beef, Herb Ricotta, Pomodoro, Pecorino</i>	

SIDES

DELICATA SQUASH	10
<i>Ricotta, Saba, Pumpkin Seed</i>	
FRIED CAULIFLOWER	12
<i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	
WOOD-ROASTED LONG STEM ARTICHOKES	14
<i>Lemon, Butter, Herbs</i>	

GREENS

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

Charcuterie Island

BREADS

PANE AL FORNO	8
ROMANA	8
SOURDOUGH TOAST	8
CHOOSE 1	
<i>Balsamic Butter + Flake Salt</i>	
<i>Black Garlic Honey + Ricotta</i>	
<i>Sherry Vinegar + Olive Oil</i>	

PLATES

BURRATA	18
<i>Sicilian Tomato Chutney, Olive Oil, Romana</i>	
SEASONAL BOARD	MKT
<i>Coccoli, Pickled Vegetable, Mustard</i>	

BOARDS

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

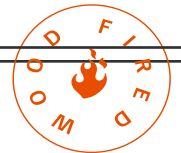


LEARN MORE ABOUT OUR BOARD OFFERINGS

HANDMADE PASTA

BUCATINI	20
<i>Pomodoro, Basil, Olive Oil, Pecorino</i>	
SOURDOUGH TAGLIATELLE	22
<i>36-Month Parmigiano Reggiano, Butter + add truffle (mkt)</i>	
RIGATONI	24
<i>White Bolognese-Veal, Pork, Chicken, Chili, Pangrattato</i>	
AGNOLOTTI CACIO E PEPE	22
<i>Parmesan Reggiano Brodo, Black Pepper</i>	
SPAGHETTI NERO FRA DIAVOLO	24
<i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>	
EGG YOLK RAVIOLO	20
<i>Buffalo Ricotta, Parmigiano Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>	
HEIRLOOM WINTER SQUASH RISOTTO	20
<i>Black Garlic, Parmigiano Reggiano, Cipollini Onion, Pumpkin Seed Oil</i>	

SOURDOUGH PIZZA



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

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

PIZZA ADD-ONS

Gluten Free	4	Prosciutto	6
Vegan Mozzarella	4	Oyster Mushroom	5
Extra Mozzarella	3	Calabrian Chili	3
Burrata	8	Dried Tomato	3

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>	2023 SANTA BARBERA 13 <i>Verdicchio, Marche</i>
2022 PACCAMORA 12 <i>Nero d'Avola, Sicily</i>	2021 ATILIA 13 <i>Trebbiano, Abruzzo</i>
2022 MAURO MOLINO "LERADICI" 15 <i>Barbera, Piedmont</i>	2022 TENUTA SAN LORENZO GAVI 12 <i>Cortese, Piedmont</i>
2022 G.D. VAJRA 13 <i>Langhe Rosso, Piedmont</i>	CINZANO PROSECCO 12 <i>Muscat, Piedmont</i>
2023 SANTA BARBERA "STE" 12 <i>Montepulciano Blend, Marche</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

CAPPETINI 12 <i>Hayman's, Cappelletti, Olive Brine, Orange Bitters</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 <i>Rotating Flavors</i>
CAFE AMERICANO 4	SAN PELLEGRINO SPARKLING WATER 4
CAPPUCCINO 5	ARTEMIS ICED TEA 4
FRENCH PRESS 5	SEASONAL SHRUB 6 <i>Rotating Flavors</i>
ARTEMIS TEAPOT 6 <i>Rotating Flavors</i>	PHONY NEGRONI 9

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, Aperol, 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
WWW.GOVIAFARINA.COM



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

Visit GOVIAFARINA.COM for booking info

MAVEN SOCIAL



ALICE

Dessert

GELATO 6

CANNOLI 5

AFFOGATO 6
+ add nutella (\$2)
+ add pistachio (\$2)

TIRAMISU 9

SEASONAL CHEESECAKE 9

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 13
Vanilla Bean Gelato, Espresso, Amaretto
