

SHAREABLES

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

SIDES

CHARRED BROCCOLINI <i>Black Garlic Chili Crisp</i>	12
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 Dressing, Blue Cheese</i>	8/13
TUSCAN GREENS <i>Tomato-Parmesan Vinaigrette, Peppercini, Parmesan, 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
FOCACCIA	8
PORK FAT DINNER ROLLS	8
CHOOSE 1 <i>Balsamic Butter + Flake Salt</i> <i>Black Garlic Honey + Ricotta</i> <i>Sherry Vinegar + Olive Oil</i>	

PLATES

BURRATA <i>Sicilian Tomato Chutney, Olive Oil, Pane Al Forno</i>	18
COCCOLI <i>Fried Sourdough, Mortadella, Stracciatella, Dried Tomato, Arugula, Grana Padano</i>	18

BOARDS

MUSTARD, PICKLED VEGETABLES, JAM, NUTS, OLIVES, BREAD	
SMALL 23 <i>3 meats, 2 cheeses</i>	LARGE 40 <i>5 meats, 5 cheeses</i>



LEARN MORE ABOUT OUR BOARD OFFERINGS

HANDMADE PASTA

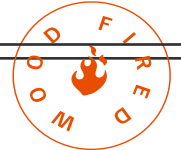
BUCATINI <i>Pomodoro, Basil, Olive Oil, Pecorino</i>	20
SOURDOUGH TAGLIATELLE <i>36-Month Parmigiano Reggiano, Butter + Add Black Summer Truffle \$8</i>	22
RIGATONI <i>White Bolognese-Veal, Pork, Chicken, Chili, Pangrattato</i>	24
AGNOLOTTI CACIO E PEPE <i>Grana Padano Brodo, Black Pepper</i>	22
SPAGHETTI NERO FRA DIAVOLO <i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>	24
EGG YOLK RAVIOLO <i>Buffalo Ricotta, Grana Padano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>	20
SPRING RISOTTO <i>Local Mushroom, Asparagus, Stracciatella, Pea Shoots, Grana Padano</i>	20

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

SOURDOUGH PIZZA



MARGHERITA <i>Mozzarella, Basil, Olive Oil</i>	16
PEPPERONI <i>Oregano, Pecorino, Mozzarella</i>	17
FRATELLO <i>Soppresata, Calabrian Chili Flake, Mozzarella, Pecorino, Honey</i>	18
SALSICCIA <i>Sausage, Fennel, Arugula, Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i>	21
CARNE <i>Pomodoro, Pecorino, Oregano, Mortadella, Salumi Calabrese, Soppresata, Provolone</i>	22
PRIMAVERA <i>Green Goddess, Prosciutto, Asparagus, Stracciatella, Black Pepper, Meyer Lemon</i>	19
PATATA <i>White Sauce, Potato, Fontina, Truffle Potato Chips, Black Pepper</i>	20

PIZZA ADD-ONS

Gluten Free	4	Prosciutto	6
Vegan Mozzarella	4	Local Mushroom	5
Anchovy	2	Calabrian Chili	3
Burrata	8	Dried Tomato	3

WINES BY THE GLASS

2022 LENOTTI 12 <i>Valpolicella, Veneto</i>	2023 GIUSEPPE E LUIGI 12 <i>Pinot Grigio, Friuli</i>
2022 IOPPA 14 <i>Nebbiolo, Piedmont</i>	2024 LA SPINETTA 15 <i>Vermentino, Tuscany</i>
2021 MOCALI "FOSSETTI" 13 <i>Sangiovese, Tuscany</i>	2021 ATILIA 13 <i>Trebbiano, Abruzzo</i>
2022 PACCAMORA 13 <i>Nero d'Avola, Sicily</i>	2022 TENUTA SAN LORENZO GAVI 13 <i>Cortese, Piedmont</i>
2022 MAURO MOLINO "LERADICI" 15 <i>Barbera, Piedmont</i>	CINZANO PROSECCO 12 <i>Muscat, Piedmont</i>
2023 FOSSO CORNO "AIRES" 13 <i>Montepulciano, Abruzzo</i>	2023 LA SPINETTA IL ROSE DI CASANOVA 14 <i>Sangiovese Rose, Tuscany</i>

COCKTAILS

NEGRONI 15 <i>Bluecoat Dry Gin, Campari, Cocchi Di Torino</i>
WHISKEY MENTA 13 <i>Maker's Mark, Lemon, Simple, Mint</i>
FIORE FRESCO 14 <i>Strawberry Infused Tito's, Select, Lemon, Strawberry Lemon Syrup</i>
PINEAPPLE PLANE 14 <i>Wild Turkey 101, Aperol, Lemon, Pineapple Infused Amaro Nonino</i>
PESCARITA 13 <i>Espolon Blanco, Orangecello, Lime, Peach Syrup, Grapefruit Bitters</i>
LITTLE ITALY 15 <i>Rittenhouse Rye, Cynar, Cocchi Torino</i>
ESPRESSO MARTINI 14 <i>Tito's, House Coffee Liqueur, Espresso, Orange Syrup, Bitters</i>
VIOLA LIMONATA 13 <i>Bluecoat Dry Gin, Lemon, Lavender Honey Syrup, Galvanina Sparkling Lemon</i>

FLIGHTS

CELLO 20 <i>Limon, Orange, Seasonal</i>
NEGRONI 25 <i>Bianco, Boulevardier, Rotating</i>

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



SPRITZ

APEROL 12 <i>Aperol, Prosecco, Soda</i>	HUGO'S HOLIDAY 12 <i>Cucumber Infused St. Germain, Prosecco, Soda</i>
CONTESSA ROSA 12 <i>Pinot Grigio, Italicus, Strawberry Lemon Syrup, Soda</i>	VIVA LA CELLO 12 <i>Seasonal House Cello, Prosecco, Soda</i>

ZERO PROOF

FAUX AMARO SOUR 13 <i>Pathfinder, Mionetto Apertivo, Lemon, Strawberry Syrup</i>
SPRITZ ZERO 10 <i>Mionetto Apertivo, Mionetto Prosecco, Soda</i>
ESPRESSO LOWTINI 12 <i>Pathfinder, Espresso, Orange Syrup, Bitters</i>
PHONY NEGRONI 10

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 3
CAPPUCCINO 5	ARTEMIS ICED TEA 4
FRENCH PRESS 5	SEASONAL SHRUB 6 <i>Rotating Flavors</i>
ARTEMIS TEAPOT 6 <i>Rotating Flavors</i>	LAVENDER HONEY LEMONADE 10

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

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