

SHAREABLES

FRIED CAULIFLOWER	13
<i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	
ARANCINI	14
<i>Pomodoro, Basil, Grana Padano, Pecorino Romano</i>	
BURRATA	19
<i>Sicilian Tomato Chutney, Basil, Olive Oil, Pane Al Forno</i>	
CASTELVETRANO OLIVES	7
<i>Citrus, Chili</i>	

WOOD-ROASTED CARROTS	13
<i>Orange-Calabrian Honey, Black Garlic Chili Crisp</i>	
CALAMARI	17
<i>Calabrian Aioli, Green Goddess, Grana Padano, Pickled Peppers</i>	
WOOD-ROASTED MEATBALLS	16
<i>Piedmontese Beef, Herb Ricotta, Pomodoro, Grana Padano</i>	

GREENS

BABY KALE SALAD	10/15
<i>Roasted Beets, Goat Cheese, Pistachio, Blood Orange Vinaigrette</i>	
CAESAR	10/15
<i>Hearts of Romaine, Grana Padano, Focaccia Crouton</i>	
SHAVED BRUSSELS	10
<i>Oregano Vinaigrette, Pecorino Sprouted Wheat, Candied Walnuts</i>	

BREADS

PANE AL FORNO	8
<i>Rosemary, Sea Salt, Olive Oil, Sherry Vinegar Reduction</i>	
FOCACCIA	8
<i>Balsamic Butter</i>	

CHARCUTERIE

CHEF'S SELECTION OF CURED MEATS AND IMPORTED CHEESES WITH MUSTARD, JAM, NUTS, OLIVES, PICKLED VEGETABLES, AND BREAD	23
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HANDMADE PASTA

BUCATINI	21
<i>Pomodoro, Basil, Olive Oil, Pecorino</i>	
RIGATONI	25
<i>White Bolognese-Pork, Chicken, Calabrian Chili, Breadcrumb, Pecorino</i>	
SPAGHETTI NERO FRA DIAVOLO	25
<i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>	
EGG YOLK RAVIOLO	20
<i>Ricotta, Grana Padano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>	
TAJARIN	25
<i>Crab, Butter, Sage, Garlic, Grana Padano</i>	
GNOCCHI SARDI	23
<i>Sausage, Kale, Garlic Confit, Pickled Peppers, Pecorino</i>	

ADD-ONS

Gluten Free	4	Smoked Prosciutto	6
Burrata	8	Local Mushroom	5
Anchovy	2	Calabrian Chili	3
Vegan Mozzarella (pizza only)	4	Semi-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



SOURDOUGH PIZZA

MARGHERITA	17
<i>Pomodoro, Mozzarella, Basil, Olive Oil</i>	
PEPPERONI	18
<i>Pomodoro, Oregano, Pecorino, Mozzarella</i>	
FRATELLO	19
<i>Pomodoro, Soppressata, Calabrian Chili Flake, Pecorino, Mozzarella, Honey</i>	
SALSICCIA	22
<i>Pomodoro, Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i>	
CARNE	23
<i>Pomodoro, Oregano, Pepperoni, Smoked Prosciutto, Sausage, Mozzarella, Pecorino</i>	
BELLISSIMO	23
<i>Pomodoro, Garlic, Pecorino, Smoked Prosciutto, Burrata, Basil, Olive Oil</i>	
STELLA	20
<i>Calabrian Red Sauce, Sausage, Oregano, Garlic, Fontina, Sourdough Breadcrumb</i>	
FULL MONTY	21
<i>White Sauce, Salt Roasted Potato, Double Smoked Bacon, 15-Month Cheddar, Chive, Creme Fraiche</i>	
CHARLIE	21
<i>White Sauce, Mozzarella, Vodka Sauce, Basil, Olive Oil + \$3 Pepperoni</i>	
FUNGHI FRITTI	23
<i>White Sauce, Fried Oyster Mushroom, Buffalo Mozzarella, Herbs, Roasted Garlic, Olive Oil, Black Pepper</i>	

WINES BY THE GLASS

2022 LENOTTI	13
Valpolicella, Veneto	
2022 IOPPA	15
Nebbiolo, Piedmont	
2021 MOCALI “FOSSETTI”	13
Sangiovese, Tuscany	
2022 PACCAMORA	12
Nero d’Avola, Sicily	
2022 MAURO MOLINO “LERADICI”	15
Barbera, Piedmont	
2023 FOSSO CORNO “AIRES”	13
Montepulciano, Abruzzo	

2023 GIUSEPPE E LUIGI	12
Pinot Grigio, Friuli	
2023 SANTA BARBARA “PIGNOCCO”	16
Verdicchio, Marche	
2021 ATILIA	14
Trebiano, Abruzzo	
2023 DANTE GAVI	13
Cortese, Piedmont	
CINZANO PROSECCO	12
Muscat, Piedmont	
2023 LA SPINETTA IL ROSE DI CASANOVA	15
Sangiovese Rose, Tuscany	

FLIGHTS

CELLO	20
Limon, Orange, Seasonal	
NEGRONI	25
Bianco, Boulevardier, Rotating	

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



SPRITZ

VIVA LA CELLO	13
Seasonal House Cello, Prosecco, Soda	
SANGRIA ROSSO	13
Red Fruit Sangria, Lemon, Soda	

HUGO’S HIBERNATION	15
St. Germain, Nonino Apertivo, Cranberry Fig Syrup, Prosecco, Soda	
APEROL	14
Aperol, Prosecco, Soda	

NON ALCOHOLIC

ESPRESSO	3.5
+ add cinnamon	
+ add lemon zest	
CAFE AMERICANO	4
CAPPUCCINO	5
FRENCH PRESS	5
ARTEMIS TEAPOT	6
Rotating Flavors	

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

VISIT OUR REGENCY LANDING LOCATION
10730 PACIFIC ST, SUITE 120
OMAHA, NE 68114

COCKTAILS

NEGRONI	15
Gin, Campari, Cocchi Di Torino	
VIA VESPRI	15
Vodka, Gin, Cocchi Americano, Pomegranate Syrup	
AMORE ELISER	16
Gin, Cardamaro, Lemon, Cherry Syrup, Bitters, Maven Ice	
FIGARO	13
Rye Whiskey, Nardini Amaro, Vecchio del Capo, Fig Syrup, Bitters	
VECCHIO PADRE	14
Rye Whiskey, Avena, Cherry Syrup, Chocolate Bitters, Maven Ice	
ESPRESSO MARTINI	14
Vodka, Coffee Liqueur, Espresso, Simple Syrup, Orange Bitters	

ZERO PROOF

ZENZERO	13
Phony Negroni, Lime, Lemon, Galvanina Ginger Beer	
SPRITZ ZERO	10
NA Apertivo, NA Prosecco, Soda	
ESPRESSO LOWTINI	14
NA Agave, NA Amaro, Simple Syrup, Espresso, NA Bitters	
SANGRIA ZERO	9
Red Fruit Shrub, Grape, Lemon, Soda	
PHONY NEGRONI	10
NA PERONI	6

ON TAP

PERONI	9
Italian Pale Lager	
LUMEN IPA	9
Unfiltered Session IPA	
ROTATING TAP	MKT
Ask your server for details	

WE PROUDLY SOURCE
LOCAL MEATS AND
PRODUCE WHENEVER
POSSIBLE

SUNDAY 2-9
MONDAY — THURSDAY 4-9
FRIDAY + SATURDAY 12-10

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