

SHAREABLES

FRITTO MISTO 20 <i>Calamari Frites, Shrimp, Zucchini, Artichoke, Olive, Aioli</i>	WOOD-ROASTED CARROTS 13 <i>Orange-Calabrian Honey, Black Garlic Chili Crisp</i>	BURRATA 19 <i>Silician Tomato Chutney, Olive Oil Pane Al Forno</i>
ARANCINI 14 <i>Pomodoro, Pecorino Romano, Basil, Grana Padano</i>	FRIED CAULIFLOWER 13 <i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	FOCACCIA TOAST 12 <i>'Nduja Butter, Stracciatella, Sun-Dried Tomato Tapenade, Pine Nuts</i>
WOOD-ROASTED MEATBALLS 16 <i>Piedmontese Beef, Herb Ricotta, Pomodoro, Pecorino</i>	CRAB ARTICHOKE DIP 18 <i>Lump Crab, Cheese Blend, Chive, Focaccia Crostini</i>	ZUCCHINI ZEPPOLE 14 <i>Sun-Dried Tomato Aioli, Basil</i>

Charcuterie Island

BREADS

PANE AL FORNO 8
FOCACCIA 8
SOURDOUGH CIABATTA 8

CHOOSE 1

*Balsamic Butter + Flake Salt
Black Garlic Honey + Ricotta
Sherry Vinegar + Olive Oil*

GREENS

TUSCAN GREENS 8/13 <i>Tomato-Parmesan Vinaigrette, Pepperoncini, Parmesan, Crouton</i>
KALE SALAD 9/14 <i>Fig-Balsamic Vinaigrette, Goat Cheese, Pickled Grapes, Candied Walnuts</i>

ADD PROTEIN

<i>Chicken Breast</i>	7
<i>Shrimp</i>	8
<i>Prosciutto</i>	6

BOARDS

MUSTARD, PICKLED VEGETABLES, JAM, NUTS, OLIVES, BREAD	
SMALL 23 3 meats, 2 cheeses	LARGE 35 5 meats, 5 cheeses



LEARN MORE ABOUT OUR BOARD OFFERINGS

HANDMADE PASTA

BUCATINI 21 <i>Pomodoro, Basil, Olive Oil, Pecorino</i>
SOURDOUGH TAGLIATELLE 22 <i>24-Month Parmigiano Reggiano, Butter</i>
RIGATONI 25 <i>White Bolognese-Veal, Pork, Chicken, Chili, Pangrattato</i>
HAND-CUT BLACK PEPPER FETTUCCINI 27 <i>Duck Ragu, Chianti, Oyster Mushroom, 24-Month Parmesan</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>
GNOCCHI SARDI 23 <i>Sausage, Roasted Garlic, Pickled Chili, Pecorino, Kale</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

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, Mozzarella, Pecorino, Honey</i>
SALSICCIA 22 <i>Pomodoro, Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i>
CARNE 23 <i>Pomodoro, Pecorino, Oregano, Mortadella, Salumi Calabrese, Soppressata, Provolone</i>
CHARLIE 21 <i>White Sauce, Mozzarella, Vodka Sauce, Basil, Olive Oil + \$3 Pepperoni</i>
PATATA 21 <i>White Sauce, Potato, Fontina, Truffle Potato Chips, Black Pepper</i>

PIZZA ADD-ONS

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

WINES BY THE GLASS

2022 LENOTTI 13 <i>Valpolicella, Veneto</i>	2023 GIUSEPPE E LUIGI 12 <i>Pinot Grigio, Friuli</i>
2022 IOPPA 15 <i>Nebbiolo, Piedmont</i>	2023 SANTA BARBARA "LE VAGLIE" 13 <i>Verdicchio, Marche</i>
2021 MOCALI "FOSSETTI" 13 <i>Sangiovese, Tuscany</i>	2021 ATILIA 14 <i>Trebbiano, Abruzzo</i>
2022 PACCAMORA 12 <i>Nero d'Avola, Sicily</i>	2023 DANTE 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 15 <i>Sangiovese Rose, Tuscany</i>

COCKTAILS

NEGRONI 15 <i>Gin, Campari, Sweet Vermouth</i>
ESPRESSO MARTINI 14 <i>Vodka, Coffee Liquor, Espresso, Simple Syrup, Cardamom Bitters</i>
LUCA 15 <i>Bourbon Whiskey, Meletti Amaro, Simple Syrup, Lemon, Mave Ice</i>
AURORA 14 <i>Gin, Rosen Bitter, Lemon, Pomegranate Honey Syrup</i>
SONORO 13 <i>Vodka, Cherry Spice Cordial, Lime, Galvanina Lemon Soda</i>
ROSALIA'S MULE 14 <i>Rosemary-Infused Vodka, Cranberry Syrup, Lime, Galvanina Ginger Beer</i>
CARMELO 15 <i>Rye Whiskey, Amaro Nonino, Black Walnut Bitters, Mave Ice</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 14 <i>Aperol, Prosecco, Soda</i>	SANGRIA ROSSA 14 <i>Red Fruit Sangria, Aperol, Soda</i>
VIOLETTA 13 <i>Creme de Violette, St. Germain, Lemon, Prosecco, Soda</i>	VIVA LA CELLO 13 <i>Seasonal House Cello, Prosecco, Soda</i>

ZERO PROOF

SPRITZ ZERO 10 <i>NA Aperitivo, NA Prosecco, Soda</i>
ESPRESSO LOWTINI 14 <i>NA Agave, NA Amaro, Espresso, Simple Syrup, NA Cardamom Bitters</i>
SANGRIA NOSSA 10 <i>Red Fruit Shrub, NA Prosecco, Galvanina Ginger Beer</i>
PHONY NEGRONI 10
NA PERONI 6

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 5
FRENCH PRESS 5	SEASONAL SHRUB 6 <i>Rotating Flavors</i>
ARTEMIS TEAPOT 6 <i>Rotating Flavors</i>	CHERRY SPICE LIMEADE 6

ON TAP

PERONI 9 <i>Italian Pale Lager</i>
LUMEN IPA 9 <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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