

SHAREABLES

FRITTO MISTO 20 <i>Calamari Frites, Shrimp, Zucchini, Artichoke, Olive, Aioli</i>	WOOD-ROASTED MEATBALLS 17 <i>Piedmontese Beef, Herb Ricotta, Pomodoro, Parmigiano-Reggiano</i>	BURRATA 19 <i>Silician Tomato Chutney, Olive Oil, Pane Al Forno</i>
ARANCINI 15 <i>Pomodoro, Pecorino Romano, Basil, Parmigiano-Reggiano</i>	FRIED CAULIFLOWER 13 <i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	ANTIPASTO PLATE 18 <i>House Mozzarella, Roasted Garlic, Wood-Roasted Marinated Vegetables, Marinated Peppers + Artichokes, Olives, Sourdough</i>
WOOD-FIRED ASPARAGUS 14 <i>Caesar Aioli, Cured Yolk, Sourdough Salumi Crumble, Parmigiano-Reggiano</i>	CRAB ARTICHOKE DIP 18 <i>Lump Crab, Cheese Blend, Chive, Focaccia Crostini</i>	HAND-PULLED MOZZARELLA 17 <i>Sungold Tomato, Basil, Olive Oil, Aged Balsamic, Sourdough</i>

Charcuterie Island

BREADS

PANE AL FORNO 9
FOCACCIA 8
TOMATO STECCA 8

CHOOSE 1

- Balsamic Butter + Flake Salt
- Black Garlic Honey + Ricotta
- Sherry Vinegar + Olive Oil
- Toasted Sesame + Oregano Olive Oil

GREENS

TUSCAN GREENS 8/13 <i>Tomato-Parmesan Vinaigrette, Pepperoncini, Crouton, Parmigiano-Reggiano</i>
HEARTS OF ROMAINE 9/14 <i>Lemon-Garlic Dressing, Black Pepper, Parmigiano-Reggiano, Olive Oil</i>

ADD PROTEIN

Chicken Breast	7
Shrimp	8
Prosciutto	6

BOARDS

MUSTARD, PICKLED VEGETABLES, JAM, NUTS, OLIVES, BREAD, SOURDOUGH CRACKERS

SMALL 23 3 meats, 2 cheeses	LARGE 35 5 meats, 5 cheeses
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LEARN MORE ABOUT OUR BOARD OFFERINGS

HANDMADE PASTA

BUCATINI 22 <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>
MAFALDE 23 <i>Sweet Corn, Basil, Black Pepper, Pecorino Romano, Olive Oil</i>
SPAGHETTI NERO FRA DIAVOLO 25 <i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>
EGG YOLK RAVIOLO 19 <i>Ricotta, Parmigiano-Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>
GEMELLI 22 <i>Roasted Grape Tomato, Sherry, Basil, Olive Oil, Pecorino</i>

ASK ABOUT OUR VEGAN AND GLUTEN FREE OPTIONS

SOURDOUGH PIZZA



MARGHERITA 17 <i>Pomodoro, Mozzarella, Basil, Olive Oil</i>
PEPPERONI 19 <i>Pomodoro, Oregano, Pecorino, Mozzarella</i>
FRATELLO 19 <i>Pomodoro, Soppresata, Calabrian Chili Flake, Mozzarella, Pecorino, Honey</i>
SALSICCIA 23 <i>Pomodoro, Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i>
CARNE 24 <i>Pomodoro, Pecorino, Oregano, Provolone, Pepperoni, Sausage, Prosciutto</i>
BELLISSIMO 23 <i>Pomodoro, Garlic, Pecorino, Prosciutto, Burrata, Basil, Olive Oil</i>
CHARLIE 22 <i>White Sauce, Mozzarella, Vodka Sauce, Basil, Olive Oil + \$3 Pepperoni</i>

ADD-ONS

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

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

2024 LENOTTI 13 <i>Valpolicella, Veneto</i>	2025 GIUSEPPE E LUIGI 12 <i>Pinot Grigio, Friuli</i>
2023 IOPPA 15 <i>Nebbiolo, Piedmont</i>	2023 SANTA BARBARA "LE VAGLIE" 13 <i>Verdicchio, Marche</i>
2022 MOCALI "FOSSETTI" 13 <i>Sangiovese, Tuscany</i>	2024 ATILIA 14 <i>Trebbiano, Abruzzo</i>
2024 PACCAMORA 12 <i>Nero d'Avola, Sicily</i>	2023 DANTE GAVI 13 <i>Cortese, Piedmont</i>
2023 MAURO MOLINO "LERADICI" 15 <i>Barbera, Piedmont</i>	CINZANO PROSECCO 12 <i>Muscat, Piedmont</i>
2023 FOSSO CORNO "AIRES" 13 <i>Montepulciano, Abruzzo</i>	2025 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 Liqueur, Espresso, Simple Syrup, Orange Bitters</i>
ENZO 15 <i>Bourbon, Amaro Nonino, Mint Syrup, Lemon, Maven Ice</i>
VENETIAN VICE 14 <i>Coconut Fat-Washed Aperol, Rum, Strawberry Pineapple Syrup, Lime</i>
SIENA 14 <i>Vodka, Peach Cordial, Lime, Galvanina Lemon Soda</i>
CECILIA'S MULE 14 <i>Vodka, Strawberry Apertif, Galvanina Ginger Beer, Strawberry Syrup, Basil, Lime</i>
DONATELLO 15 <i>Rye Whiskey, Amaro Meletti, Orange Bitters, Maven Ice</i>

FLIGHTS

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

WINE BY THE BOTTLE, SPRITZ TOWER, AMARO & SPIRITS LIST



SPRITZ

APEROL 14 <i>Aperol, Prosecco, Soda</i>	HUGO 13 <i>St. Germain, Prosecco, Soda, Mint</i>
VIVA LA CELLO 13 <i>Seasonal House Cello, Prosecco, Soda</i>	SANGRIA BIANCO 14 <i>Fruit-Infused White Wine, Italicus, Lemon, Soda</i>

ZERO PROOF

SPRITZ ZERO 10 <i>NA Apertivo, NA Prosecco, Soda</i>
M.I.A. 10 <i>Coconut Fat-Washed NA Apertivo, Strawberry Pineapple Syrup, Lime, Galvanina Lemon Soda</i>
NO VINO 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	THE TEA SMITH ICED TEA 4
FRENCH PRESS 5	SEASONAL SHRUB 6 <i>Rotating Flavors</i>
ARTEMIS TEAPOT 6 <i>Rotating Flavors</i>	PEACH 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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