

SHAREABLES

FRITTO MISTO <i>Calamari Frites, Shrimp, Zucchini, Artichoke, Olive, Aioli</i>	20	WOOD-ROASTED MEATBALLS <i>Piedmontese Beef, Herb Ricotta, Pomodoro, Parmigiano-Reggiano</i>	17	CRAB ARTICHOKE DIP <i>Lump Crab, Cheese Blend, Chive, Focaccia Crostini</i>	18
ARANCINI <i>Pomodoro, Pecorino Romano, Basil, Parmigiano-Reggiano</i>	15	FRIED CAULIFLOWER <i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i>	13	HAND-PULLED MOZZARELLA <i>Sun-Dried Tomato Tapenade, Basil Pesto, Olive Oil, Pane al Forno</i>	18
WOOD-ROASTED CARROTS <i>Pistachio Pesto, Goat Cheese, Brown Butter</i>	14	BURRATA <i>Silician Tomato Chutney, Olive Oil, Pane al Forno</i>	19		

Charcuterie Island

BREADS

PANE AL FORNO	9
FOCACCIA	8
SOURDOUGH BOULE	8
CHOOSE 1 <i>Balsamic Butter + Flake Salt</i> <i>Calabrian Chili Honey + Ricotta</i> <i>Balsamic Reduction + Olive Oil</i> <i>Salted Butter + Jam</i>	

GREENS

KALE CAESAR <i>Focaccia Crouton, Pecorino</i>	8/13
ROMAINE HEARTS <i>Goat Cheese-Italian Vinaigrette, Cured Tomato, Pickled Pepper, Focaccia Crouton</i>	9/14
ADD PROTEIN <i>Chicken Breast</i> <i>Shrimp</i> <i>Prosciutto</i>	7 8 6

BOARDS

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



LEARN MORE ABOUT OUR BOARD OFFERINGS

HANDMADE PASTA

BUCATINI <i>Pomodoro, Basil, Olive Oil, Pecorino</i>	22
SOURDOUGH TAGLIATELLE <i>24-Month Parmigiano-Reggiano, Butter</i>	22
RIGATONI <i>White Bolognese-Veal, Pork, Chicken, Chili, Pangrattato</i>	25
BIGOLI ALLA ZOZZONA <i>Pomodoro, Sausage, Guanciale, Egg Yolk, Pecorino, Black Pepper</i>	24
SPAGHETTI NERO FRA DIAVOLO <i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i>	25
EGG YOLK RAVIOLO <i>Ricotta, Parmigiano-Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i>	19
RISOTTO <i>Wood-Roasted Oyster Mushroom, Buckwheat Honey, Parsnip</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>Pomodoro, Mozzarella, Basil, Olive Oil</i>	17
PEPPERONI <i>Pomodoro, Oregano, Pecorino, Mozzarella</i>	19
FRATELLO <i>Pomodoro, Soppressata, Calabrian Chili Flake, Mozzarella, Pecorino, Honey</i>	19
SALSICCIA <i>Pomodoro, Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i>	23
CARNE <i>Pomodoro, Pecorino, Oregano, Provolone, Pepperoni, Sausage, Prosciutto</i>	24
PISTACCHI <i>Pistachio Pesto, Sausage, Basil, Mozzarella, Pecorino Olive Oil</i>	22
CHARLIE <i>White Sauce, Mozzarella, Vodka Sauce, Basil, Olive Oil + \$3 Pepperoni</i>	22

ADD-ONS

Gluten Free	4	Burrata	8
Prosciutto	6	Local Mushroom	5
White Anchovy	3	Calabrian Chili	3
Vegan Sausage	4	Vegan Mozzerella	4

WINES BY THE GLASS

2024 LENOTTI	13
Valpolicella, Veneto	
2023 IOPPA	15
Nebbiolo, Piedmont	
2024 PIAZZANO “CHIANTI”	13
Sangiovese, Tuscany	
2024 PACCAMORA	12
Nero d’Avola, Sicily	
2024 MAURO MOLINO “LERADICI”	15
Barbera, Piedmont	
2023 FOSSO CORNO “AIRES”	13
Montepulciano, Abruzzo	

2025 GIUSEPPE E LUIGI	12
Pinot Grigio, Friuli	
2024 REGUTA	11
Friulano, Friuli	
2024 ATILIA	14
Trebbianco, Abruzzo	
2025 TENUTA GAVI	13
Cortese, Piedmont	
CINZANO PROSECCO	12
Muscat, Piedmont	
2025 LA SPINETTA IL ROSE DI CASANOVA	15
Sangiovese Rose, Tuscany	

COCKTAILS

NEGRONI	15
Gin, Campari, Sweet Vermouth	
ESPRESSO MARTINI	15
Vodka, Coffee Liqueur, Espresso, Simple Syrup, Cardamom Bitters	
DELFINO	15
Barrel-Aged Gin, Amaretto, Luxardo, House Tonic, Lemon, Cranberry Orange Syrup	
PERSEPHONE	14
Vodka, Galvanina Lemon, Lime, Spiced Pomegranate Cordial	
TOSCANO	15
Rye Whiskey, Black Walnut Bitters, Brown Butter Maple Syrup, Maven Ice	
TIMO’S MULE	14
Thyme-Infused Vodka, Lemon, House Cello, Blackberry Syrup, Galvanina Ginger Beer	
NONNINO	15
Bourbon, Amaro, Chai Liqueur, Lemon	

FLIGHTS

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

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



SPRITZ

APEROL	14	VIVA LA CELLO	14
Aperol, Prosecco, Soda		Seasonal House Cello, Prosecco, Soda	
ROSA IBISCO	14	AUTUNNO	14
Pomegranate Liqueur, Prosecco, Hibiscus Syrup, Soda		Apple-Infused Amaro, Apple Cider, Rosemary, Prosecco, Galvanina Lemon	

ZERO PROOF

SPRITZ ZERO	10
NA Apertivo, NA Prosecco, Soda	
CANNELLA	10
Apple-Infused NA Agave, Apple Cider, Galvanina Lemon, Cinnamon	
NO VINO	10
Spiced Mixed Berry Shrub, Galvanina Ginger Beer, NA Prosecco	
ANYTIME CANNABIS INFUSED SELTZER	12
10 MG THC + 10 MG CBD	
NA PERONI	6

NON-ALCOHOLIC

DOUBLE SHOT ESPRESSO	4	GALVANINA ITALIAN SODA	5
+ add cinnamon			
CAFE AMERICANO	4	SAN PELLEGRINO SPARKLING WATER	3
CAPPUCCINO	5	THE TEA SMITH ICED TEA	4
FRENCH PRESS	6	SEASONAL SHRUB	6
ARTEMIS TEAPOT	6	POMEGRANATE GINGER FIZZ	6
Rotating Flavors		Spiced Pomegranate Cordial, Lemon, Galvanina Ginger Beer	

ON TAP

PERONI	8
Italian Pale Lager	
LUMEN IPA	8
Unfiltered Session IPA	
ROTATING TAP	MKT
Ask your server for details	

VISIT OUR DOWNTOWN LOCATION
1108 S 10TH ST
OMAHA, NE 68108

WE PROUDLY SOURCE LOCAL
WHENEVER POSSIBLE

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

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