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GOVIAFARINA.COM FOR  
OUR CURRENT MENU  
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@GOVIAFARINA FOR DAILY  
SPECIALS AND PROMOTIONS

## DELIVERY HOURS

MONDAY 5 - 9 PM

TUESDAY - SATURDAY  
11AM - 2 PM & 5 - 9 PM

SUNDAY 12 - 8 PM

4025029880

CIAO BELLA!



## DELIVERY/CARRYOUT MENU 2018



*via farina*

CAREFULLY CRAFTED  
PASTA & PIZZA

## ANTIPASTI

APPETIZERS

<b>SHAVED BRUSSELS SALAD</b> 7	<b>MIXED GREENS SALAD</b> 9
MIXED GRAINS, PECORINO, VINAIGRETTE, WALNUTS	PISTACHIO VINAIGRETTE, QUARK, RADISH
<b>BROCCOLINI</b> 7.5	<b>FRIED CAULIFLOWER</b> 7.5
PECORINO, CHILI FLAKES, GARLIC, BREAD CRUMB	CAPERS, CHILI FLAKES, LEMON, PECORINO
<b>BRESAOLA AND MELON</b> 11	<b>ARTICHOKE TOAST</b> 11
BABY KALE, ENDIVE, RED WINE VINAIGRETTE, GRANA, MINT	SUN-DRIED TOMATOES, RICOTTA, SAUCE VERTE
<b>ARANCINI</b> 9	<b>BURRATA</b> 15
PANKO-BREADED RISOTTO, TOMATO BASIL RAGU, PECORINO, GRANA	TOASTED SOURDOUGH, SMOKED PROSCIUTTO, HERB OIL

## PASTA

ALL PASTA MADE IN-HOUSE AND PAIRED  
WITH FRESH INGREDIENTS

<b>RICOTTA CAVATELLI</b> 13	<b>RIGATONI</b> 13
ITALIAN SAUSAGE, BABY KALE, PICKLED PEPPER, PECORINO 🍷 2015 Villa Bagnolo Sassetto	CHICKEN LIVER RAGU, CHILI, BREAD CRUMB 🍷 2014 Failoni Esino Rosso
<b>BUCATINI</b> 13	<b>QUARK TORTELLINI</b> 15
GUANCIALE, TOMATO, PECORINO, BLACK PEPPER 🍷 2014 Durin Pigato	BASIL, GARLIC, TOMATO BRODO 🍷 2012 Strasserhof Veltliner
<b>EGG YOLK RAVIOLO</b> 13	<b>TAJARIN</b> 14
RICOTTA, SAGE, BROWN BUTTER 🍷 2016 Tremenalto Soave	PARMESAN CREMA, CRAB, CHIVES, OLIVE OIL 🍷 2015 Degli Ulivi "Bellotti Rosso"

Add Mozzarella, Pecorino or Grana for \$2; smoked Scamorza for \$3

Add wood-fired chicken or house sausage for \$4

Add farm eggs for \$1.50; mushrooms for \$3.50

Gluten-free pasta or pizza crust for \$4 (restrictions apply)

## PIZZAS

CAREFULLY CRAFTED AND WOOD-FIRED

<b>MARGHERITA</b>   red sauce 12	<b>FUNGO</b>   white sauce 14
FRESH MOZZARELLA, BASIL, OLIVE OIL 🍷 2015 Vignetto Saetti Lambrusco	MUSHROOMS, POTATO CONFIT, SMOKED PROSCIUTTO, GRANA PADANO 🍷 2015 Fiore Langhe Nebbiolo
<b>MELANZANA</b>   red sauce 13	<b>STRACCIATELLA</b>   white sauce 14
EGGPLANT, ROASTED GARLIC, SMOKED SCAMORZA, OLIVE OIL, GRANA 🍷 2013 Musto Carmelitano	GRANA, PECORINO, ARUGULA, OLIVE OIL, BURRATA 🍷 2011 Villa Rubini Friulano
<b>PATATA</b>   white sauce 13	<b>FRATELLO</b>   red sauce 14
POTATO CONFIT, BLACK PEPPER, OREGANO, GRANA, PECORINO, MONTASIO, MOZZARELLA 🍷 2016 Bruno Verdi "Paradisio"	HONEY, SOPRESSATA, CHILI, MOZZARELLA, PECORINO 🍷 Aperol Spritz
<b>PEPPERONE</b>   red sauce 13	<b>FRITTA</b>   red sauce 17
OREGANO, MOZZARELLA, PECORINO, SALAMI 🍷 2015 Skouras Moscofilero	DEEP-FRIED CRUST, PECORINO, MOZZARELLA, PANCETTA, ARUGULA, OLIVES 🍷 2016 Murgo Etna Rosso
<b>POLLASTRO</b>   white sauce 14	<b>A'MANETTA</b>   red sauce 14
BROCCOLINI, CHICKEN, RICOTTA, GARLIC, MONTASIO 🍷 2011 Guerra Albano Ribolla Gialla	HOUSE SAUSAGE, MOZZARELLA, GRANA PADANO 🍷 2016 Kettmeier Müller-Thurgau
<b>PARAGGI</b>   red sauce 13	<b>SALSICCIA</b>   red sauce 14
WOOD-ROASTED PEPPERS, ITALIAN SAUSAGE, OREGANO, CREME FRAICHE 🍷 Peroni	HOUSE SAUSAGE, FENNEL, ARUGULA, SUN-DRIED TOMATO, PECORINO, TRUFFLE SALT 🍷 2014 Giacomo Mori Chianti



**GRAZIE  
DI  
CUORE**

We proudly source local meats and produce whenever possible.

Eating raw or undercooked food increases your chance of foodborne illness.

Gratuity of 20% is applied to parties of eight or more.