

## ~ SALADS ~

**CIAO BABY SALAD \$8.00**  
Mixed greens, sundried tomato, fresh mozzarella, pine nuts, balsamic vinaigrette.

**MEDITERRANEAN SALAD \$8.00**  
Mixed greens, feta, roma tomato, pepperoncini, red onion, cucumbers, kalamata olive and Mediterranean Greek dressing.

**SPEZIA SALAD \$8.00**  
Mixed greens, gorgonzola crumbles, prosciutto, roma tomato, kalamata olive and balsamic vinaigrette.

**CAESAR SALAD \$8.00**  
Romaine lettuce with roma tomatoes, parmesan cheese and garlic crouton.

**MEDITERRANEAN CHICKEN \$17.00**  
Mixed Greens with chopped artichokes, feta cheese, peperoncini, roma tomato, kalamata olives, red onions and cucumbers ~ Mediterranean Greek dressing.

**CHOPPED CAESAR \$17.00**  
Romaine tossed with roma tomato, hard boiled egg, pine nuts and artichoke ~ topped with wood grilled chicken breast.

**FRESH SALMON\* \$19.00**  
Roasted tomato, asparagus, gorgonzola, long stem artichoke, borettane onions ~ balsamic vinaigrette dressing.

**AHITUNA\* \$19.00**  
Grilled portobello mushroom, roasted red peppers, caper berries, red onion, roasted tomatoes and Zing Thai vinaigrette dressing.

**SPEZIA DRESSINGS: Balsamic Vinaigrette, Creamy Gorgonzola, Peppercorn Ranch, Mediterranean Greek, Raspberry Vinaigrette, Zing Thai Vinaigrette**

## ~ SANDWICHES ~

Served with choice of soup, lunch salad or pepper parmesan fries.

**SALMON SANDWICH \$14.00**  
Sautéed salmon pieces on marble rye with dill havarti and capers ~ lettuce, tomato and onion ~ pesto olive mayo.

**TUSCAN POT ROAST \$14.00**  
Open faced with Spezia mashed.

**FETTUNTA CHICKEN BREAST \$14.00**  
Charbroiled chicken breast and prosciutto on toasted country Italian bread with parmesan cream sauce ~ served open faced.

**SPEZIA CRAB & ARTICHOKE \$15.00**  
Open faced baked with Asiago cheese and fresh asparagus.

**ITALIAN DIP \$14.00**  
Thin sliced roast beef, chive & horseradish cheddar on agourmet Italian baguette ~ Served with au jus.

**CORNED BEEF REUBEN \$14.00**  
Marble rye bread, Swiss cheese, mustard dressing and sauerkraut.

## ~ PASTA ~

Whole wheat spaghetti ~or~ gluten free penne available for any pasta dishes.

**SALMON PASTA SPEZIA\* \$19.00**  
Penne alfredo with prosciutto, baby peas and wood grilled salmon.

**CHICKEN BREAST BROCCOLI FETTUCCHINE ALFREDO \$14.00**

**SALMON ALA ROSA \$15.00**  
Fresh Atlantic salmon, fresh basil and tomato crème rosa sauce tossed with farfalle pasta.

**FRENCH ACADIAN CHICKEN LINGVINE \$15.00**  
Cajun spiced chicken breast seared with peppers, onion and tomato ~ finished with Cajun cream sauce.

**SEAFOOD FRA DIAVOLO \$18.00**  
Shrimp, scallops, green lip mussels, spicy tomato sauce, roasted garlic, lemon and Italian parsley over capellini pasta.

**PENNE CHICKEN PICCATA \$14.00**  
Sautéed balsamic onions, cremini mushroom, fresh rosemary, Italian parsley, lemon and capers.

**CAJUN SALMON TORTELLINI \$14.00**  
Cajun spiced salmon pan seared with red & yellow peppers, red onion and tomatoes ~ finished with Cajun cream sauce.

**CHEESE TORTELLINI SPEZIA \$15.00**  
Pan sautéed chicken breast, broccoli, mushroom, pine nuts and roma tomato finished with alfredo.

**GIGLIO WITH CHICKEN & ASPARAGUS \$14.00**  
Chopped wood grilled chicken, roasted yellow pepper, tomato basil relish and pesto crème.

**CHEESE RAVIOLI \$13.00**  
Over tomato, parmesan sauce topped with Italian cheeses and top broiled.

**BEEF BURGUNDY \$15.00**  
Angus beef tenderloin cremini and portobello mushrooms, served in a burgundy cream sauce with fettuccini pasta.

**SPAGHETTI \$10.00**  
San Marzano tomato sauce or bolognese +\$1  
~ With wood grilled spicy Italian sausage, portobello, meatball or chicken breast \$13.00

## ~ SPEZIA SPECIALTIES ~

### CHICKEN PARMIGIANA \$14.00

*In the classic style with tomato sauce and finished under the broiler with fresh mozzarella and parmesan cheeses with capellini pasta.*

### EGGPLANT PARMIGIANA \$13.00

*Served with capellini pasta and fresh asparagus.*

### GNOCCHI ALLA POLLO \$15.00

*Seared chicken breast, cremini mushrooms and fresh baby spinach served over gorgonzola cream.*

### SEAFOOD RISOTTO \$18.00

*Shrimp, scallops, green lip mussels and fresh asparagus.*

### ASIAGO CRUSTED WALLEYE \$17.00

*Lightly breaded, fried and broiled ~ Spezia mashed potatoes and roasted vegetables.*

### SESAME FRIED BASA \$15.00

*With chili marmalade, Spezia mashed potatoes and roasted vegetables. BAP certified.*

## ~ WOOD GRILLED ~ & OVEN ROASTED

### FRESH SCOTTISH SALMON\* \$19.00

*Wood grilled with lemon pepper ~ or ~ honey peppered and oven roasted served with capellini pasta with alfredo sauce and roasted vegetables.*

### TUSCAN WOOD GRILLED TUNA LOIN \$19.00

*Seared rare, over penne tossed with Tuscan white beans, fresh herbs and baby spinach.*

### ANGUS TOP SIRLOIN STEAK 7 OZ. \$17.00

*Wood grilled ~ Spezia mashed potatoes with porcini sauce.*

### PETITE TENDERLOIN 5 OZ. \$25.00

*Wood charbroiled beef tenderloin filet served with mashed potatoes and asparagus.*

### ANGUS GROUND CHUCK BURGER 10 OZ.\* \$15.00

*Wood grilled ~ provolone or gorgonzola ~ with Spezia mashed potatoes or pepper parmesan fries.*

### TUSCAN BURGER 10 OZ.\* \$15.00

*Wood grilled angus ground chuck burger on grilled Tuscan bread with porcini mushroom sauce ~ with Spezia mashed potatoes or pepper parmesan fries.*

### ITALIANO BURGER 10 OZ.\* \$15.00

*Wood grilled angus ground chuck burger on grilled country Tuscan bread with tomato sauce and finished under the broiler with fresh mozzarella and parmesan cheeses ~ with Spezia mashed potatoes or pepper parmesan fries.*



***Spezia Steaks are aged a minimum of 21 days and hand cut in house, locally sourced from Greater Omaha Packing, serving Omaha 1920 All Natural Angus***

***\*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness.***