

## ~ ANTIPASTI ~

FRIED SPICY CALAMARI \$16  
With pepperoncini, roasted red and banana peppers.  
Olive oil butter garlic.

\*WOOD GRILLED TUNA \$16  
Seared rare ~ served with condiments.

HOT ARTICHOKE CRAB DIP \$16  
Grilled pita and tuscan bread.

COCONUT SHRIMP \$14  
With chili marmalade.

## ~ FLATBREADS ~

Gluten Free Crust Available

FOUR CHEESE \$14  
Sundried tomato ~ fresh herbs.

MARGHERITA \$17  
Asiago and fresh mozzarella ~ roma tomato ~ basil.

ITALIAN SAUSAGE & ROASTED PEPPER \$17  
San Marzano tomato sauce, grilled onions & peppers,  
spicy sausage, mozzarella and gorgonzola cheese.

## ~ SALADS ~

CIAO BABY SALAD \$9  
Mixed greens, sundried  
tomato, fresh mozzarella,  
pine nuts, balsamic  
vinaigrette.

MEDITERRANEAN  
SALAD \$9  
Mixed greens, feta,  
roma tomato, red onion,  
cucumber, kalamata  
olive, pepperoncini and  
Mediterranean dressing.

SPEZIA SALAD \$9  
Mixed greens, prosciutto,  
roma tomato, kalamata  
olive, gorgonzola,  
balsamic vinaigrette.

CAESAR SALAD \$9  
Romaine, roma tomato,  
parmesan cheese and  
garlic crouton.

MEDITERRANEAN CHICKEN \$18  
Mixed Greens with chopped artichokes, feta cheese,  
pepperoncini, roma tomato, kalamata olives,  
cucumber and red onions ~ Mediterranean dressing.

CHOPPED CAESAR \$18  
Romaine tossed with roma tomato, hard boiled egg,  
pine nuts, artichoke and parmesan ~ topped  
with wood grilled chicken breast.

WOOD GRILLED FRESH SALMON \$28  
Roasted tomato, asparagus, gorgonzola,  
long stem artichoke, balsamic onions ~  
balsamic vinaigrette dressing.

\*AHITUNA \$20  
Grilled portobello mushroom, roasted red peppers,  
caper berries, red onion, roasted tomatoes  
and zing Thai vinaigrette.

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

## ~ PASTA ~

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

SALMON ALA ROSA \$19  
Fresh Scottish salmon, fresh basil and tomato crème  
rosa sauce tossed with farfalle.

SALMON PASTA SPEZIA \$28  
Penne alfredo with prosciutto, baby peas  
and wood grilled salmon.

GIGLIO WITH CHICKEN & ASPARAGUS \$18  
Chopped wood grilled chicken, roasted yellow pepper,  
tomato basil relish and pesto crème.

FRENCH ACADIAN CHICKEN LINGUINE \$24  
Cajun spiced chicken breast seared with peppers,  
onion and tomato ~ finished with Cajun cream sauce.

PENNE CHICKEN PICCATA \$21  
Sautéed balsamic onions, cremini mushrooms, fresh  
rosemary, Italian parsley, lemon and capers.

CHEESE TORTELLINI SPEZIA \$21  
Pan sautéed chicken breast, broccoli, mushroom and  
roma tomato finished with alfredo and pine nuts.

CHICKEN BROCCOLI FETTUCCINE ALFREDO \$18

CHEESE RAVIOLI \$19  
Over tomato, butter parmesan sauce topped with  
Italian cheeses and broiled.

SPAGHETTI \$14  
San Marzano tomato sauce or bolognese +\$2.  
With wood grilled spicy Italian sausages +\$8,  
portobellos +\$8, meatballs or chicken breast +\$6.

SEAFOOD DIAVOLO \$27  
Shrimp, Scallops, mussels, spicy tomato sauce,  
roasted garlic, lemon and Italian parsley over  
capellini pasta.

\*TUSCAN WOOD GRILLED TUNA LOIN \$20  
Served over penne tossed with Tuscan white beans,  
fresh herbs and baby spinach.

BEEF BURGUNDY \$25  
Angus beef tenderloin, cremini and portobello  
mushrooms served in a burgundy cream  
sauce with fettuccine pasta.

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

## ~ SPEZIA SPECIALTIES ~

### WALLEYE LA SPEZIA \$28

Butter and olive oil pan seared with roma tomato, asparagus and fresh herbs served with capellini and white sauce.

### EGGPLANT PARMIGIANA \$19

Served with capellini pasta and fresh asparagus.

### SESAME FRIED BASA \$19

With chili marmalade, Spezia mashed potatoes and roasted vegetables.

### CIOPPINO SPEZIA \$34

Famous San Francisco stew with shrimp, scallops, mussels, cod, basa and grilled Tuscan bread.

### SEAFOOD RISOTTO \$27

Shrimp, scallops, green lip mussels and fresh asparagus.

### GNOCCHI ALLA POLLO \$24

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

### SHRIMP SCAMPI CAPELLINI \$26

Jumbo gulf shrimp sautéed with butter, roasted garlic white wine sauce with sweet hot spices, broccolini and Italian parsley.

### CHICKEN PARMIGIANA \$25

Plum Creek Farms local free range chicken breast in the classic style with tomato sauce and finished with fresh mozzarella and parmesan cheeses with capellini pasta.

## ~ WOOD GRILLED & OVEN ROASTED ~

### RACK OF LAMB \$44

Wood grilled then oven roasted with garlic and rosemary. Served with hunter sauce, and a wood grilled portobello ~ Spezia mashed potatoes.

### HUNTERS DUCKLING \$34

Half duckling served with mushroom risotto and asparagus and side of balsamic orange marmalade.

### PETITE TENDERLOIN & MUSHROOM RAVIOLI \$35

5oz wood grilled tenderloin filet with mushroom stuffed ravioli topped with porcini sauce and broccolini.

### DOUBLE BONE IN PORK CHOP \$28

Wood grilled with game spices ~ burgundy au jus and butter grilled cremini mushrooms, sauteed spinach and Spezia mashed potatoes.

### FRESH ATLANTIC SALMON \$28

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

### SPEZIA LOCAL FREE RANGE CHICKEN \$25

Plum Creek Farms airline chicken breast on mashed potatoes, garnished with cremini mushrooms, peas and prosciutto with alfredo sauce and served with roasted vegetables.

### WOOD GRILLED SHRIMP & SCALLOPS \$34

Lemon Pepper and garlic served with capellini pasta and roasted vegetables ~ alfredo sauce.

### WOOD GRILLED SCALLOPS \$34

Served with lemon herb risotto and fresh broccolini.

## ~ OMAHA 1920 ~ ALL NATURAL ANGUS STEAKS

All steaks served with choice of Spezia mashed potatoes with porcini sauce  
~ or ~ Spezia baked potato loaded with sour cream, butter, gorgonzola and green onion.

### HEART OF ANGUS SIRLOIN STEAK 10oz. \$32

~ Wood grilled.

### HUNTERS TOP SIRLOIN 10oz. \$34

Wood grilled with game spices ~ burgundy au jus and roasted onion.

### PETITE TENDERLOIN AND SEAFOOD \$42

5 oz. wood grilled filet with choice of shrimp, scallops, or petite salmon filet and broccolini.

### ANGUS RIBEYE 14oz. \$47

~ Wood grilled.

### HUNTERS RIBEYE 14oz. \$49

Wood grilled with game spices ~ burgundy au jus and roasted onion.

### ANGUS BEEF TENDERLOIN 8oz. \$47

~ Wood grilled center cut.

### HUNTERS GORGONZOLA ROASTED TENDERLOIN 8oz. \$49

Wood grilled with game spices ~ burgundy au jus and roasted onion.

### GARLIC & HERB ROASTED TENDERLOIN 8oz. \$49

~ Served with burgundy au jus and roasted onion.



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