



Set Dinner Menu Choices

This menu is set up to expedite and maintain food quality to ensure our hosts and their guests' satisfaction. This formatted menu is used to accommodate 20 or more guests.

Please contact the party coordinator at 402-391-2950 with any questions.

Menu and pricing subject to change

ANTIPAST

Please choose as many as you would like and how many of each.

Spezia Favorites

Pan Fried Spicy Calamari

\$16 Serves 4-6

Wood Grilled Tuna

\$16 Serves 4-6

Hot Artichoke Crab Dip

\$16 Serves 4-6

Four Cheese Flatbread

\$14 Serves 6-8

Margherita Flatbread

\$17 Serves 6-8

Italian Sausage Flatbread

\$17 Serves 6-8

Specialty Appetizers

-minimum order for 20 guests please-

~Shrimp Cocktail

\$6 per person

~Coconut Shrimp

\$6 per person

~Fried Ravioli

\$4 per person

~Bruschetta

\$3 per person

SALAD

Choose one option

Mediterranean Salad ~Cucumber ~Tomato ~Kalamata Olives ~Red Onion
~ Feta crumbles ~Mediterranean Dressing~ \$9

Spezia Salad ~Kalamata Olives ~ Prosciutto ~Tomato ~ Gorgonzola
crumbles ~Balsamic Vinaigrette ~ \$9

Seasonal Salad ~ \$9



DESSERT

If you would like to offer desserts please say yes otherwise say no

Tiramisu \$8.00 ~ A classic created by us

Limonetta Bella Cake \$8.00 ~ Tart lemon filling, an Alba island tradition

Tuxedo Truffle Mousse Torte \$8.00 ~ Dark and White layered mousse

~ ENTREES ~

All entrées will be served with Spezia mashed potatoes, fresh asparagus, and baked dinner roll with butter.
Please choose 1-3 of the following entrée choices:

STEAKS & SPECIALTIES

Heart of Angus Sirloin Steak

Served with Spezia mashed potatoes,
porcini sauce and fresh asparagus.

\$34

Hunters Top Sirloin

Served with Burgundy Au Jus,
Spezia mashed potatoes with porcini sauce
and fresh asparagus.

\$35

Top Sirloin & Shrimp

Jumbo Shrimp ~ Béarnaise sauce.
Spezia mashed potatoes with porcini sauce
and fresh asparagus.

\$41

Tuscan Roasted Duck

House Spiced and oven roasted ~ balsamic
orange marmalade ~ Spezia mashed
potatoes and fresh asparagus.

\$34

Angus Beef Tenderloin

Served with Spezia mashed potatoes with
porcini sauce and fresh asparagus.

\$49

Hunters Tenderloin

Served with Burgundy Au Jus, Spezia
mashed potatoes and fresh asparagus.

\$50

Garlic and Herb Roasted Tenderloin

Oven roasted ~ Burgundy Au Jus ~ Spezia
mashed potatoes and fresh asparagus.

\$50

8 oz. Filet and Shrimp

Jumbo Shrimp ~ Béarnaise sauce.
Spezia mashed potatoes with porcini sauce
and fresh asparagus.

\$56

SEAFOOD

Fresh Salmon

Wood grilled with lemon pepper ~ Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$28

Honey Pepper Salmon

Honey peppered and Oven roasted ~ Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$28

Dijon Crusted Salmon

Honey mustard dipped ~ Bread crumbed and Oven roasted ~
Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$28

Salmon Oscar

Wood grilled Fresh Atlantic Salmon ~ Gulf Shrimp ~ Béarnaise sauce.
Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$34

CHICKEN

Spezia Chicken Parmigiana

Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$25

Mediterranean Airline Chicken Breast

Lemon, oregano and olive oil marinated ~ Wood grilled ~
~Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$25

Spezia Airline Chicken Breast Picatta

Lemon, caper, and rosemary sauce with parsley.
~ Spezia mashed potatoes with porcini sauce and fresh asparagus.
\$25

Airline Chicken Oscar

Wood grilled ~ Gulf Shrimp ~ Béarnaise sauce. Spezia mashed
potatoes with porcini sauce and fresh asparagus.
\$31

Chicken Scallopini

Breaded chicken breast with a roasted red pepper and tomato bruschetta.
Served with Spezia mashed potatoes and fresh asparagus.
\$23