

~ ANTIPASTI ~

FRIED SPICY CALAMARI \$17
With pepperoncini, roasted red and banana peppers.
Olive oil butter garlic.

*WOOD GRILLED TUNA \$17
Seared rare ~ served with condiments.

FRIED CHEESE RAVIOLI \$12
Red sauce and parmesan cheese.

HOT ARTICHOKE CRAB DIP \$17
Grilled pita and tuscan bread.

COCONUT SHRIMP \$15
With chili marmalade.

BRUSCHETTA \$12
Tomato, garlic, basil, olive oil
with tuscan and pita bread.

~ FLATBREADS ~

Gluten Free Crust Available +\$2
Substitute Vegan Cheese + \$1

FOUR CHEESE \$15
Sundried tomato ~ fresh herbs.

MARGHERITA \$18
Asiago and fresh mozzarella ~ roma tomato ~ basil.

ITALIAN SAUSAGE & ROASTED PEPPER \$18
San Marzano tomato sauce, grilled onions & peppers,
spicy sausage, mozzarella and gorgonzola cheese.

~ SALADS ~

CIAO BABY SALAD \$10
Mixed greens, sundried
tomato, fresh mozzarella,
pine nuts, balsamic
vinaigrette.

MEDITERRANEAN
SALAD \$10
Mixed greens, feta,
roma tomato, red onion,
cucumber, kalamata
olive, pepperoncini and
Mediterranean dressing.

SPEZIA SALAD \$10
Mixed greens, prosciutto,
roma tomato, kalamata
olive, gorgonzola,
balsamic vinaigrette.

CAESAR SALAD \$10
Romaine, roma tomato,
parmesan cheese and
garlic crouton.

MEDITERRANEAN CHICKEN \$20
Mixed Greens with chopped artichokes, feta cheese,
pepperoncini, roma tomato, kalamata olives,
cucumber and red onions ~ Mediterranean dressing.

CHOPPED CAESAR \$20
Romaine tossed with roma tomato, hard boiled egg,
pine nuts, artichoke and parmesan ~ topped
with wood grilled chicken breast.

WOOD GRILLED FRESH SALMON \$30
Roasted tomato, asparagus, gorgonzola,
long stem artichoke, balsamic onions ~
balsamic vinaigrette dressing.

*AHITUNA \$22
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 \$20
Fresh Scottish salmon, fresh basil and tomato crème
rosa sauce tossed with farfalle.

SALMON PASTA SPEZIA \$30
Penne alfredo with prosciutto, baby peas
and wood grilled salmon.

GIGLIO WITH CHICKEN & ASPARAGUS \$20
Chopped wood grilled chicken, roasted yellow pepper,
tomato basil relish and pesto crème.

FRENCH ACADIAN CHICKEN LINGUINE \$26
Cajun spiced chicken breast seared with peppers,
onion and tomato ~ finished with Cajun cream sauce.

PENNE CHICKEN PICCATA \$22
Sautéed balsamic onions, cremini mushrooms, fresh
rosemary, Italian parsley, lemon and capers.

CHEESE TORTELLINI SPEZIA \$23
Pan sautéed chicken breast, broccoli, mushroom and
roma tomato finished with alfredo and pine nuts.

CHICKEN BROCCOLI FETTUCCINE ALFREDO \$19

CHEESE RAVIOLI \$20
Over tomato, butter parmesan sauce topped with
Italian cheeses and broiled.

SPAGHETTI \$15
San Marzano tomato sauce or bolognese +\$2.
With wood grilled spicy Italian sausages +\$8,
portobellos +\$8, meatballs or chicken breast +\$6.

SEAFOOD DIAVOLO \$28
Shrimp, Scallops, mussels, spicy tomato sauce,
roasted garlic, lemon and Italian parsley over
capellini pasta.

*TUSCAN WOOD GRILLED TUNA LOIN \$22
Served over penne tossed with Tuscan white beans,
fresh herbs and baby spinach.

BEEF BURGUNDY \$27
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 \$32

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

EGGPLANT PARMIGIANA \$20

Served with capellini pasta and fresh asparagus.

SESAME FRIED WALLEYE \$32

With chili marmalade, Spezia mashed potatoes and roasted vegetables.

CIOPPINO SPEZIA \$36

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

SEAFOOD RISOTTO \$28

Shrimp, scallops, green lip mussels and fresh asparagus.

GNOCCHI ALLA POLLO \$26

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

SHRIMP SCAMPI CAPELLINI \$27

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

CHICKEN PARMIGIANA \$26

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 \$46

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

HUNTERS DUCKLING \$40

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

PETITE TENDERLOIN & MUSHROOM RAVIOLI \$38

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

DOUBLE BONE IN PORK CHOP \$29

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

FRESH ATLANTIC SALMON \$30

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

SPEZIA LOCAL FREE RANGE CHICKEN \$27

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 \$36

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

WOOD GRILLED SCALLOPS \$36

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. \$34

~ Wood grilled.

HUNTERS TOP SIRLOIN 10oz. \$36

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

PETITE TENDERLOIN AND SEAFOOD \$45

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

ANGUS RIBEYE 14oz. \$53

~ Wood grilled.

HUNTERS RIBEYE 14oz. \$55

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

ANGUS BEEF TENDERLOIN 8oz. \$53

~ Wood grilled center cut.

HUNTERS GORGONZOLA ROASTED TENDERLOIN 8oz. \$55

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

GARLIC & HERB ROASTED TENDERLOIN 8oz. \$55

~ 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