

~ ANTIPASTI ~

FRIED SPICY CALAMARI \$18
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 \$18
Grilled pita and tuscan bread.

COCONUT SHRIMP \$16
With chili marmalade.

BRUSCHETTA \$14
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 \$19
Asiago and fresh mozzarella ~ roma tomato ~ basil.

ITALIAN SAUSAGE & ROASTED PEPPER \$19
San Marzano tomato sauce, grilled onions & peppers,
spicy sausage, mozzarella and gorgonzola cheese.

~ SALADS ~

CIAO BABY SALAD \$11
Mixed greens, sundried
tomato, fresh mozzarella,
pine nuts, balsamic
vinaigrette.

MEDITERRANEAN
SALAD \$11
Mixed greens, feta,
roma tomato, red onion,
cucumber, kalamata
olive, pepperoncini and
Mediterranean dressing.

SPEZIA SALAD \$11
Mixed greens, prosciutto,
roma tomato, kalamata
olive, gorgonzola,
balsamic vinaigrette.

CAESAR SALAD \$11
Romaine, roma tomato,
parmesan cheese and
garlic crouton.

MEDITERRANEAN CHICKEN \$22
Mixed Greens with chopped artichokes, feta cheese,
pepperoncini, roma tomato, kalamata olives,
cucumber and red onions ~ Mediterranean dressing.

CHOPPED CAESAR \$22
Romaine tossed with roma tomato, hard boiled egg,
pine nuts, artichoke and parmesan ~ topped
with wood grilled chicken breast.

WOOD GRILLED FRESH SALMON \$32
Roasted tomato, asparagus, gorgonzola,
long stem artichoke, balsamic onions ~
balsamic vinaigrette dressing.

*AHI TUNA \$24
Grilled portobello mushroom, roasted red peppers,
caper berries, red onion, roasted tomatoes
and Thai vinaigrette.

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

~ PASTA ~

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

SALMON ALLA ROSA \$20
Sautéed salmon pieces, fresh basil
and tomato crème rosa sauce tossed with farfalle.

SALMON PASTA SPEZIA \$32
Penne alfredo with prosciutto, baby peas
and wood grilled salmon.

GIGLIO WITH CHICKEN & ASPARAGUS \$21
Chopped wood grilled chicken, roasted yellow pepper,
tomato basil relish and pesto crème.

FRENCH ACADIAN CHICKEN LINGUINE \$28
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 \$24
Pan sautéed chicken breast, broccoli, mushroom and
roma tomato finished with alfredo and pine nuts.

CHICKEN BROCCOLI FETTUCCINE ALFREDO \$20

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 \$28
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 \$34
Butter and olive oil pan seared with roma tomato, asparagus and fresh herbs served with capellini and white sauce.

EGGPLANT PARMIGIANA \$21
Served with capellini pasta and fresh asparagus.

SESAME FRIED GROUPER \$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 \$27
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 \$28
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 and roasted vegetables.

~ WOOD GRILLED & OVEN ROASTED ~

RACK OF LAMB \$48
Wood grilled with garlic and rosemary. Served with hunter sauce, a wood grilled portobello, Spezia mashed potatoes and roasted vegetables.

HUNTERS DUCKLING \$45
Half duckling served with mushroom risotto and asparagus and side of balsamic orange marmalade.

PETITE TENDERLOIN & MUSHROOM RAVIOLI \$40
5oz wood grilled tenderloin filet with mushroom stuffed ravioli topped with porcini sauce and broccolini.

DOUBLE BONE IN PORK CHOP \$31
Wood grilled with game spices ~ burgundy au jus and butter grilled cremini mushrooms, sauteed spinach and Spezia mashed potatoes.

FRESH ATLANTIC SALMON \$32
Wood grilled with lemon pepper ~ or ~ honey peppered and oven roasted served with capellini pasta ~ alfredo sauce and roasted vegetables.

SPEZIA LOCAL FREE RANGE CHICKEN \$28
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 \$38
Lemon Pepper and garlic served with capellini pasta and roasted vegetables ~ alfredo sauce.

WOOD GRILLED SCALLOPS \$38
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. \$36
~ Wood grilled.

HUNTERS TOP SIRLOIN 10oz. \$38
Wood grilled with game spices ~ burgundy au jus and roasted onion.

PETITE TENDERLOIN AND SEAFOOD \$47
5 oz. wood grilled filet with choice of shrimp, scallops, or petite salmon filet and broccolini.

ANGUS RIBEYE 14oz. \$55
~ Wood grilled.

HUNTERS RIBEYE 14oz. \$57
Wood grilled with game spices ~ burgundy au jus and roasted onion.

ANGUS BEEF TENDERLOIN 8oz. \$55
~ Wood grilled center cut.

HUNTERS GORGONZOLA ROASTED TENDERLOIN 8oz. \$57
Wood grilled with game spices ~ burgundy au jus and roasted onion.

GARLIC & HERB ROASTED TENDERLOIN 8oz. \$57
~ 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