

~ 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.*

*AHITUNA \$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**

~ SANDWICHES ~

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

SALMON SANDWICH \$14
*Sautéed salmon pieces on marble rye with havarti and
capers ~ lettuce, tomato and onion ~ pesto olive mayo.*

FETTUNTA CHICKEN BREAST \$16
*Wood grilled chicken breast and prosciutto on toasted
country Italian bread with parmesan cream sauce
~ served open faced.*

ITALIAN DIP \$16
*Thin sliced roast beef, havarti on a gourmet
Italian baguett ~ served with au jus & giardiniera.
Add spicy peppers ~ \$1*

SPEZIA CRAB ARTICHOKE \$18
*Open faced baked with Asiago cheese
and fresh asparagus.*

CORNED BEEF REUBEN \$16
*Rotella Marble Rye, Swiss cheese,
german mustard dressing &
wildbrine organic kraut.*

PESTO CHICKEN \$16
*Wood grilled chicken breast on Italian baguett
with caramlized onions & peppers, basil
pesto and provolone cheese.*

~ P A S T A ~

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

SALMON PASTA SPEZIA* \$25
Penne alfredo with prosciutto, baby peas and wood grilled salmon.

SALMON ALLA ROSA \$16
Sautéed salmon pieces, fresh basil and tomato crème rosa sauce tossed with farfalle pasta.

SEAFOOD FRA DIAVOLO \$20
Shrimp, scallops, green lip mussels, spicy tomato sauce, roasted garlic, lemon and Italian parsley over capellini pasta.

CAJUN SALMON TORTELLINI \$16
Cajun spiced salmon pan seared with red & yellow peppers, red onion and tomatoes ~ finished with Cajun cream sauce.

GIGLIO WITH CHICKEN & ASPARAGUS \$16
Chopped wood grilled chicken, roasted yellow pepper, tomato basil relish and pesto crème.

BEEF BURGUNDY \$20
Angus beef tenderloin cremini and portobello mushrooms, served in a burgundy cream sauce with fettuccini pasta.

CHICKEN BREAST BROCCOLI FETTUCCINE ALFREDO \$16

FRENCH ACADIAN CHICKEN LINGUINE \$18
Cajun spiced chicken breast seared with peppers, onion and tomato ~ finished with Cajun cream sauce.

PENNE CHICKEN PICCATA \$16
Sautéed balsamic onions, cremini mushroom, fresh rosemary, Italian parsley, lemon and capers.

CHEESE TORTELLINI SPEZIA \$17
Pan sautéed chicken breast, broccoli, mushroom, pine nuts and roma tomato finished with alfredo.

CHEESE RAVIOLI \$14
Over tomato, parmesan sauce topped with Italian cheeses and top broiled.

SPAGHETTI \$11
San Marzano tomato sauce or bolognese +\$2.
With wood grilled spicy Italian sausage +\$4,
portobello +\$4, meatball +\$3, chicken breast +\$6.

~ S P E Z I A S P E C I A L T I E S ~

CHICKEN PARMIGIANA \$16
In the classic style with tomato sauce and finished under the broiler with fresh mozzarella and parmesan cheeses with capellini pasta.

EGGPLANT PARMIGIANA \$15
Served with capellini pasta and fresh asparagus.

GNOCCHI ALLA POLLO \$17
Seared chicken breast, cremini mushrooms and fresh baby spinach served over gorgonzola cream.

SEAFOOD RISOTTO \$20
Shrimp, scallops, green lip mussels and fresh asparagus.

ASIAGO CRUSTED WALLEYE \$19
Lightly breaded, fried and broiled ~ Spezia mashed potatoes and roasted vegetables.

SESAME FRIED GROUPER \$19
With chili marmalade, Spezia mashed potatoes and roasted vegetables.

~ W O O D G R I L L E D ~ & O V E N R O A S T E D

FRESH SALMON* \$25
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 \$24
Seared rare, over penne tossed with Tuscan white beans, fresh herbs and baby spinach.

ANGUS TOP SIRLOIN STEAK 7 OZ. \$24
Wood grilled ~ Spezia mashed potatoes with porcini sauce and asparagus.

PETITE TENDERLOIN 5 OZ. \$31
Wood grilled beef tenderloin filet served with mashed potatoes with porcini sauce and asparagus.

ANGUS GROUND CHUCK BURGER 10 OZ.* \$17
Wood grilled ~ provolone or gorgonzola ~ with Spezia mashed potatoes or pepper parmesan fries.

TUSCAN BURGER 10 OZ.* \$17
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.* \$17
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.**