**STARTERS**

**CHEESE FRITTERS**
blended cheeses, marinara, honey mustard  
Small 6 | Full 10

**OVEN-ROASTED ARTICHOKE CHEESE DIP**
artichokes, tomatoes, scallions, Swiss and Parmesan 10

**CALAMARI FRITTI**
creamy caper pesto sauce, marinara  
Small 7 | Full 11

**SHRIMP BISQUE** or **SOUP OF THE DAY**
Cup 5 | Bowl 7

**BRUSCHETTA AMERIGO**
grilled focaccia, mozzarella, balsamic-roasted grape tomatoes, kalamata olives, garlic, basil 10.5

**TUSCAN CRAB CAKES**
Jumbo lump crab, greens, white bean salsa, lemon basil butter sauce  
Small 7 | Full 13

**PRINCE EDWARD ISLAND MUSSELS**
garlic wine broth, diced tomatoes, capers, grilled focaccia 13.5

**SALADS**

**ADD TO ANY SALAD**  
Chicken 5 | Salmon* 6 | Shrimp 6

**ADD TO ANY PASTA**  
Chicken 5 | Crab 5 | Salmon* 6 | Shrimp 6

**CAESAR**
Parmesan, croutons, house-made caesar dressing 7

**ARUGULA & FLAME-GRILLED APPLE**
roasted walnuts, Gorgonzola cheese, Gorgonzola vinaigrette 8.5

**TOMATO & MOZZARELLA**
grape tomatoes, mozzarella, pickled red onions, croutons, green goddess dressing 8.5

**INSALATA NONA**
roasted red peppers, grape tomatoes, kalamata olives, red onions, grilled asparagus, balsamic vinaigrette 9.5

**PASTA**

**SPAGHETTI**
tomato sauce, jumbo meatball 11.5

**FIVE-LAYER LASAGNA**
spicy Italian sausage ragu, Parmesan, tomato and cream sauces 12.5

**CANNELLONI AL FORNO**
egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with mozzarella, tomato and cream sauces 14.5

**FETTUCCINE IMPERIAL**
grilled chicken, Italian bacon, mushrooms, Parmesan cream sauce 14

**PASTA POMODORO**
spaghetti pasta, balsamic-roasted grape tomatoes, onions, capers, garlic, fresh herbs, olive oil-marinara sauce 11

**WILD MUSHROOM RAVIOLI**
fresh spinach, chili flakes, Parmesan, Italian bacon, mushroom cream sauce 14

**NOBLE SPRINGS MAC & CHEESE**
pimento goat cheese, country ham, smoked jalapeño, mozzarella, panko topping 14

**PASTA CARBONARA**
spaghetti pasta, Italian bacon, onions, egg-yolk Parmesan cream sauce 13

**LEO’S PASTA**
spaghetti pasta, Italian bacon, red onions, roasted red peppers, fresh herbs, chili flakes, white wine marinara sauce 11

**GEMELLI & SAUSAGE**
spicy ground sausage, peppers, onions, Asiago cheese, vodka tomato cream reduction 14

**SHRIMP SCAMPI**
angel hair, scallions, tomatoes, white wine garlic butter 17

**PASTA BOLOGNESE**
spaghetti pasta, Parmesan, basil, cream, meat sauce 12

**SMOKED CHICKEN RAVIOLI**
diced tomatoes, scallions, flash-fried artichoke, Parmesan cream sauce 14

**THREE-CHEESE TORTELLINI**
jumbo lump crab, garlic, onions, fresh spinach, spiced Parmesan cream sauce 16

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Greater Omaha Packers is a family-owned beef facility that leads the industry in their commitment to quality, sustainability and humane treatment practices.
ENRÊS

CHICKEN MARGARITE
grilled chicken, angel hair, mozzarella, basil; choice of tomato, scallion cream or tomato-basil cream sauce 13

CHICKEN TUSCANY
breaded and sautéed chicken breast, fettuccine, herbs, tomatoes, scallions, mushrooms, red wine gravy 15

MARSALA
sautéed chicken breasts or veal, fettuccine, mushrooms, artichokes, Marsala wine sauce  Chicken 18  |  Veal 20

PARMESAN
breaded and sautéed eggplant, chicken or veal, fettuccine, mozzarella, Parmesan, tomato sauce Eggplant 14  |  Chicken 16.5  |  Veal 18.5

PICCATA
sautéed chicken breasts or veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce Chicken 18  |  Veal 20

CHICKEN ACUTO
grilled chicken breasts, black bean salsa, grilled artichokes, green beans, spicy olive oil with lemon, cilantro and herbs 16.5

PRIME SIRLOIN*
grilled 8oz center-cut sirloin, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercorn sauce 22

TUSCAN RIBEYE*
14oz Choice, aged ribeye, Italian herbs, asparagus, Asiago cheese & leek smashed potatoes, garlic brown butter sauce 32

GORGONZOLA FILET*
8oz center-cut. Gorgonzola rosemary butter, fettuccine alfredo, green beans 34

CEDAR-ROASTED PORK CHOP
cedar wood-roasted, pineapple glaze, Asiago cheese & leek smashed potatoes, vegetable medley 23

SCALLOPS VENETO
blackened jumbo scallops, white bean and arugula succotash, Italian bacon, basil walnut pesto 27

FLAME-GRILLED SALMON FILET*
sun-dried tomato herb butter, black bean salsa, green beans  Petite 16  |  Regular 21

CEDAR-ROASTED FISH OF THE DAY*
today’s selection, Asiago cheese & leek smashed potatoes, vegetable medley as quoted

VEAL SALTIMBOCCA
veal stuffed with mozzarella and sage, wrapped with prosciutto & pan-sautéed over Parmesan polenta and spinach, red wine tomato sauce 25

ADD Soup, Caesar or Spring Mix salad to any entrée for 5

PIZZA

MARGHERITA
tomato, basil, mozzarella 11

PEPPERONI
roasted red peppers, mushrooms 11.5

SAUSAGE
pickled red onions, smoked mozzarella 12

QUATTRO FORMAGGI
Bonnie Blue feta, Asiago, Parmesan, mozzarella, basil walnut pesto sour cream 12

CHICKEN PESTO
artichokes, roasted garlic, mozzarella 12

LA CARNE
sausage, salami, pepperoni, smoked mozzarella 13

FIG & PROSCIUTTO
black mission figs, caramelized onions, Bonnie Blue feta, mozzarella, arugula salad, balsamic reduction 13.5

KIDS

Includes milk, soda or tea 5 (dine-in only)  |  Available for kids 12 and under

SPAGHETTI

CHICKEN STRIPS AND FRIES

FETTUCCINE ALFREDO

CHEESE PIZZA

PEPPERONI PIZZA

SAUSAGE PIZZA

DESSERT

TIRAMISU
vanilla cream, Kahlúa chocolate sauce 8

PECAN BUTTER CRUNCH CAKE
vanilla ice cream, Granny Smith apple cinnamon glaze 8

CHOCOLATE PECAN FUDGE BROWNIE
vanilla ice cream, Kahlúa chocolate sauce 8

PEANUT BUTTER BLONDIE (gluten-free)
rocky road ganache, vanilla ice cream 8

GELATO OR SORBET OF THE DAY
from Bravo Gelato 6

MOMMA NIK’S VANILLA CHEESECAKE
seasonal toppings 8

* These items are cooked to order. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu items are prepared in a kitchen that uses wheat, nuts, eggs, soybeans, fish, milk and shellfish. Please notify management if you have a severe allergy prior to ordering.
## SANDWICHES

- **Smoked Turkey Panini**: Smoked turkey, bacon, caramelized onions, fontina cheese, roasted coriander aioli  $9.5
- **Tomato and Mozzarella Wrap**: Flatbread, grape tomatoes, mozzarella, greens, pickled red onions, green goddess dressing  $8.5
- **Grilled Chicken Wrap**: Flatbread, grilled chicken, Bonnie Blue feta, roasted red peppers, kalamata olives, greens, balsamic vinaigrette, Parmesan-Pepperocamb dipping sauce  $9.5

## DAILY SPECIALS

- **Monday**: **Chicken Courbouillon**: Grilled chicken breast, angel hair, mozzarella, spicy creole tomato sauce, vegetable medley  $9.5
- **Tuesday**: **Roasted Chicken & Vegetable "Lasagna"**: Pasta sheets stuffed with grilled chicken, vegetables, spinach, and ricotta cheese; topped with melted mozzarella and cream sauce  $9.5
- **Wednesday**: **Hot Chicken Pasta Alfredo**: Fiery chicken tenders, scallions, fettuccine Alfredo  $10
- **Thursday**: **Porchetta**: Roasted sausage and rosemary-stuffed pork loin wrapped in bacon, Asiago cheese & leek smashed potatoes, green beans, brandy-peppercom sauce  $9.5
- **Friday**: **Farmstead Chicken**: Grilled chicken breast, angel hair, mozzarella, vegetable and Italian bacon cream sauce, vegetable medley  $9.5

## SOUP AND SALAD

- **Shrimp Bisque or soup of the day**  $10
- **Caesar or Spring Mix salad**  $10

## HALF PIZZA AND SALAD

- **Quattro Formaggi, Pepperoni or Chicken Pesto pizza**  $11
- **Caesar or Spring Mix salad**  $11

## PASTA AND SALAD

- Half portion of Spaghetti & Meatball, Fettuccine Imperial or Pasta Pomodoro  $11

## ENTREES

- **Canneloni Al Forno**: Egg pasta stuffed with roasted chicken, spinach, ricotta cheese, fresh herbs and Parmesan; topped with mozzarella, tomato and cream sauces  $10
- **Chicken Acuto**: Grilled chicken breast, black bean salsa, grilled artichoke, green beans, spicy olive oil with lemon, cilantro and herbs  $11
- **Veal Piccata**: Sautéed veal, angel hair, mushrooms, capers, jumbo lump crab, white wine lemon butter sauce  $15
- **Chicken Marsala**: Sautéed chicken breast, fettuccine, mushrooms, artichokes. Marsala wine sauce  $12
- **Flame-Grilled Salmon Filet**: Sun-dried tomato herb butter, black bean salsa, green beans  $12.5
- **Cedar-Roasted Fish**: Today’s selection, Asiago cheese & leek smashed potatoes, vegetable medley as quoted  

## SANDWICHES

- Served with your choice of fries, soup, Caesar or Spring Mix salad

## STARTERS

- **Caesar Salad**: $7
- **Goat Cheese & Walnut Salad**: $8.5
- **Arugula and Flame-Grilled Apple Salad**: $8.5
- **Insalata Nona**: $9.5
- **Pei Mussels**: $13.5

## ENTREES

- All pastas are prepared with gluten-free spaghetti
- **Pasta Pomodoro**: $14
- **Leo’s Pasta**: $14
- **Pasta Imperial**: $17
- **Pasta Carbonara**: $16
- **Chicken Acuto**: With Asiago cheese & leek smashed potatoes $16.5
- **Chicken Vesuvio**: $16.5
- **Prime Sirloin**: $22
- **Tuscan Ribeye**: $32
- **Scallops Veneto**: With Parmesan polenta $27
- **Cedar-Roasted Fish**: as quoted
- **Cedar-Roasted Pork Chop**: $23

## DESSERT

- **Peanut Butter Blondie**: Rocky road ganache, vanilla ice cream  $8

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**Gluten-Sensitive**

The following menu items can be modified to accommodate a gluten-sensitive diet. Please inform your server when ordering gluten-sensitive items.

- **Add to any dish**: Chicken 5 | Salmon* 6
- **Substitute any pizza with gluten-free crust for 3**

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03/2020