

SHAREABLES

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| FRIED CAULIFLOWER | 13 |
| <i>Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake</i> | |
| ARANCINI | 15 |
| <i>Pomodoro, Parmigiano-Reggiano, Basil, Pecorino Romano</i> | |
| BURRATA | 19 |
| <i>Sicilian Tomato Chutney, Basil, Olive Oil, Pane Al Forno</i> | |
| HAND-PULLED MOZZARELLA | 17 |
| <i>Sungold Tomato, Basil, Olive Oil, Aged Balsamic, Sourdough</i> | |

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| WOOD-FIRED ASPARAGUS | 14 |
| <i>Caesar Aioli, Cured Yolk, Sourdough Salumi Crumble, Parmigiano-Reggiano</i> | |
| CALAMARI | 17 |
| <i>Calabrian Aioli, Green Goddess, Parmigiano-Reggiano, Pickled Peppers</i> | |
| WOOD-ROASTED MEATBALLS | 17 |
| <i>Piedmontese Beef, Herb Ricotta, Pomodoro, Parmigiano-Reggiano</i> | |

GREENS

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| PANZANELLA | 14 |
| <i>Red Wine Vinaigrette, Radicchio, Arugula, Romaine, Fried Focaccia, Pickled Peppers, Pecorino Local Farmers Cheese</i> | |
| CAESAR | 10/15 |
| <i>Hearts of Romaine, Parmigiano-Reggiano, Focaccia Crouton</i> | |
| SHAVED BRUSSELS | 10 |
| <i>Oregano Vinaigrette, Pecorino, Sprouted Wheat, Candied Walnuts</i> | |

BREADS

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| PANE AL FORNO | 9 |
| <i>Rosemary, Sea Salt, Olive Oil, Sherry Vinegar Reduction</i> | |
| FOCACCIA | 8 |
| <i>Balsamic Butter</i> | |

CHARCUTERIE

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| CHEF'S SELECTION OF CURED MEATS AND IMPORTED CHEESES WITH MUSTARD, JAM, NUTS, OLIVES, PICKLED VEGETABLES, AND BREAD | 23 |
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HANDMADE PASTA

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| BUCATINI | 22 |
| <i>Pomodoro, Basil, Olive Oil, Pecorino</i> | |
| RIGATONI | 25 |
| <i>White Bolognese-Pork, Chicken, Calabrian Chili, Breadcrumbs, Pecorino</i> | |
| SPAGHETTI NERO FRA DIAVOLO | 25 |
| <i>Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon</i> | |
| EGG YOLK RAVIOLO | 19 |
| <i>Ricotta, Parmigiano-Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast</i> | |
| TAJARIN | 25 |
| <i>Crab, Butter, Sage, Garlic, Parmigiano-Reggiano</i> | |
| GEMELLI | 22 |
| <i>Roasted Grape Tomato, Sherry, Basil, Garlic, Pecorino</i> | |

ADD-ONS

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| Gluten Free | 4 | Burrata | 8 |
| Prosciutto | 6 | Local Mushroom | 5 |
| Anchovy | 2 | Calabrian Chili | 3 |
| Vegan Sausage | 4 | Semi-Dried Tomato | 3 |

ASK ABOUT OUR VEGAN AND GLUTEN FREE OPTIONS

Eating raw or undercooked food increases your chance of foodborne illness

Gratuity of 20% is applied to parties of eight or more

SOURDOUGH PIZZA



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| MARGHERITA | 17 |
| <i>Pomodoro, Mozzarella, Basil, Olive Oil</i> | |
| PEPPERONI | 19 |
| <i>Pomodoro, Oregano, Pecorino, Mozzarella</i> | |
| FRATELLO | 19 |
| <i>Pomodoro, Soppressata, Calabrian Chili Flake, Pecorino, Mozzarella, Honey</i> | |
| SALSICCIA | 23 |
| <i>Pomodoro, Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt</i> | |
| CARNE | 24 |
| <i>Pomodoro, Oregano, Pepperoni, Prosciutto, Sausage, Mozzarella, Pecorino</i> | |
| BELLISSIMO | 23 |
| <i>Pomodoro, Garlic, Pecorino, Prosciutto, Burrata, Basil, Olive Oil</i> | |
| SAPUTELLO | 20 |
| <i>Pomodoro, Cup + Char Sausage, Mozzarella, Pepperoncini, Pecorino, Oregano</i> | |
| ARRABBIATA | 20 |
| <i>Calabrian Pomodoro, Cup + Char Pepperoni, Mozzarella, Calabrian Chili, Pecorino, Oregano</i> | |
| FULL MONTY | 21 |
| <i>White Sauce, Salt Roasted Potato, Double Smoked Bacon, 15-Month Cheddar, Chive, Creme Fraiche</i> | |
| CHARLIE | 22 |
| <i>White Sauce, Mozzarella, Vodka Sauce, Basil, Olive Oil + \$3 Pepperoni</i> | |

WINES BY THE GLASS

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| 2024 LENOTTI <i>Valpolicella, Veneto</i> | 13 | 2025 GIUSEPPE E LUIGI <i>Pinot Grigio, Friuli</i> | 12 |
| 2023 IOPPA <i>Nebbiolo, Piedmont</i> | 15 | 2023 SANTA BARBARA "LE VAGLIE" <i>Verdicchio, Marche</i> | 13 |
| 2022 MOCALI "FOSSETTI" <i>Sangiovese, Tuscany</i> | 13 | 2024 ATILIA <i>Trebbiano, Abruzzo</i> | 14 |
| 2024 PACCAMORA <i>Nero d'Avola, Sicily</i> | 12 | 2023 DANTE GAVI <i>Cortese, Piedmont</i> | 13 |
| 2023 MAURO MOLINO "LERADICI" <i>Barbera, Piedmont</i> | 15 | CINZANO PROSECCO <i>Muscat, Piedmont</i> | 12 |
| 2023 FOSSO CORNO "AIRES" <i>Montepulciano, Abruzzo</i> | 13 | 2025 LA SPINETTA IL ROSE DI CASANOVA <i>Sangiovese Rose, Tuscany</i> | 15 |

FLIGHTS

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| CELLO <i>Limon, Orange, Seasonal</i> | 20 |
| NEGRONI <i>Bianco, Boulevardier, Rotating</i> | 25 |

WINE BY THE BOTTLE,
SPRITZ TOWER, AMARO
& SPIRITS LIST

SPRITZ

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|---|----|---|----|
| VIVA LA CELLO <i>Seasonal House Cello, Prosecco, Soda</i> | 13 | ARNOLDO PALMER <i>Averna, Lemon, Lime, Prosecco, Soda</i> | 14 |
| SANGRIA ROSSO <i>Seasonal Rotating</i> | 13 | APEROL <i>Aperol, Prosecco, Soda</i> | 14 |

NON-ALCOHOLIC

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| ESPRESSO <i>+ add cinnamon + add lemon zest</i> | 3.5 | GALVANINA ITALIAN SODA <i>Rotating Flavors</i> | 5 |
| CAFE AMERICANO | 4 | COKE, DIET COKE, SPRITE | 3 |
| CAPPUCCINO | 5 | THE TEA SMITH ICED TEA | 4 |
| FRENCH PRESS | 5 | SEASONAL SHRUB <i>Rotating Flavors</i> | 6 |
| ARTEMIS TEAPOT <i>Rotating Flavors</i> | 6 | SAN PELLEGRINO SPARKLING WATER | 3 |

VISIT OUR REGENCY LANDING LOCATION
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OMAHA, NE 68114

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FRIDAY + SATURDAY 12-10

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COCKTAILS

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|---|----|
| NEGRONI <i>Gin, Campari, Cocchi Di Torino</i> | 15 |
| BELLA CITTA <i>Vodka, Ambrosia, Lime, Cranberry Syrup</i> | 14 |
| SOLE E SALE <i>Mezcal, Tequila, Montenegro, Salted Pineapple Syrup, Lime, Aztec Chocolate Bitters</i> | 16 |
| STREGA VERDE <i>Gin, Strega, Lemon, Lime, Cucumber, Mint</i> | 14 |
| POCA BO SOUR <i>Bourbon, Cynar, Amaretto, Lemon, Lime, Red Wine Float, Cherry Bitters</i> | 14 |
| ESPRESSO MARTINI <i>Vodka, Coffee Liqueur, Espresso, Simple Syrup, Orange Bitters</i> | 14 |

ZERO PROOF

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|---|----|
| STREGA SENZA <i>Martini & Rossi Floreale, Cucumber, Lemon, Lime, Soda, Mint</i> | 12 |
| SPRITZ ZERO <i>NA Apertivo, NA Prosecco, Soda</i> | 10 |
| SOLE SALE SENZA <i>NA Almave, Espresso, Salted Pineapple Syrup</i> | 13 |
| SANGRIA ZERO <i>Seasonal Rotating</i> | 9 |
| PHONY NEGRONI | 10 |
| CONTRATTO SPARKLING APERTIF | 10 |
| NA PERONI | 6 |

ON TAP

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| PERONI <i>Italian Pale Lager</i> | 9 |
| LUMEN KOLSCH <i>Lager Style Ale</i> | 9 |
| ROTATING TAP | MKT |

Ask your server for details

MAVENSOCIAL



ALICE

