



SHAREABLES

- FRIED CAULIFLOWER

13

Arugula, Olive Oil, Lemon, Caper, Pecorino, Calabrian Chili Flake
- ARANCINI

15

Pomodoro, Parmigiano-Reggiano, Basil, Pecorino Romano
- BURRATA

19

Sicilian Tomato Chutney, Basil, Olive Oil, Pane al Forno
- WOOD-ROASTED MEATBALLS

17

Piedmontese Beef, Herb Ricotta, Pomodoro, Parmigiano-Reggiano

- WOOD-ROASTED CARROTS

14

Pistachio Pesto, Goat Cheese, Brown Butter
- CALAMARI

17

Calabrian Aioli, Green Goddess, Parmigiano-Reggiano, Pickled Peppers
- HAND-PULLED MOZZARELLA

18

Sun-Dried Tomato Tapenade, Basil Pesto, Olive Oil, Pane al Forno

GREENS

- KALE CAESAR

13

Focaccia Crouton, Pecorino Romano
- SHAVED BRUSSELS

10

Oregano Vinaigrette, Pecorino, Sprouted Wheat, Candied Walnuts
- ROMAINE HEARTS

14

Goat Cheese-Italian Vinaigrette, Cured Tomato, Pickled Pepper, Focaccia Crouton

BREADS + SPREADS

- PANE AL FORNO

9
- FOCACCIA

8
- SOURDOUGH BOULE

8

- CHOOSE 1

Balsamic Butter + Flake Salt

Calabrian Chili Honey + Ricotta

Balsamic Reduction + Olive Oil

Salted Butter + Jam

CHARCUTERIE

- Chef's Selection of Three Meats and Two Cheeses with Mustard, Jam, Nuts, Olives, Pickled Vegetables, and Bread

23

HANDMADE PASTA

- BUCATINI

22

Pomodoro, Basil, Olive Oil, Pecorino
- RIGATONI

25

White Bolognese-Pork, Chicken, Calabrian Chili, Breadcrumbs, Pecorino
- SPAGHETTI NERO FRA DIAVOLO

25

Shrimp, Garlic, White Wine, Butter, Chili, Herbs, Lemon
- EGG YOLK RAVIOLO

19

Ricotta, Parmigiano-Reggiano, Black Pepper, Brown Butter, Sage, Pecorino, Toast
- TAJARIN

25

Crab, Butter, Sage, Garlic, Parmigiano-Reggiano
- BIGOLI ALLA ZOZZONA

24

Sausage, Guanciale, Pomodoro, Egg Yolk, Pecorino, Black Pepper

- ADD-ONS

Gluten Free

4

Prosciutto

6

White Anchovy

3

Vegan Sausage

4

Burrata

8

Local Mushroom

5

Calabrian Chili

3

Vegan Mozzarella

4

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

- MARGHERITA

17

Pomodoro, Mozzarella, Basil, Olive Oil
- PEPPERONI

19

Pomodoro, Oregano, Pecorino, Mozzarella
- FRATELLO

19

Pomodoro, Soppressata, Calabrian Chili Flake, Pecorino, Mozzarella, Honey
- SALSICCIA

23

Pomodoro, Sausage, Fennel, Arugula, Semi-Dried Tomato, Pecorino, Calabrian Chili Flake, Truffle Salt
- CARNE

24

Pomodoro, Oregano, Pepperoni, Prosciutto, Sausage, Mozzarella, Pecorino
- BELLISSIMO

23

Pomodoro, Garlic, Pecorino, Prosciutto, Burrata, Basil, Olive Oil
- PISTACCHI

22

Pistachio Pesto, Sausage, Basil, Mozzarella, Olive Oil
- ARRABBIATA

20

Calabrian Pomodoro, Cup + Char Pepperoni, Mozzarella, Calabrian Chili, Pecorino, Oregano
- FULL MONTY

21

White Sauce, Salt Roasted Potato, Double Smoked Bacon, 15-Month Cheddar, Chive, Creme Fraiche
- CHARLIE

22

White Sauce, Mozzarella, Vodka Sauce, Basil, Olive Oil + \$3 Pepperoni

WINES BY THE GLASS

2024 LENOTTI <i>Valpolicella, Veneto</i>	13	2025 GIUSEPPE E LUIGI <i>Pinot Grigio, Friuli</i>	12
2023 IOPPA <i>Nebbiolo, Piedmont</i>	15	2024 REGUTA <i>Friulano, Friuli</i>	11
2024 PIAZZANO “CHIANTI” <i>Sangiovese, Tuscany</i>	13	2024 ATILIA <i>Trebbiano, Abruzzo</i>	14
2024 PACCAMORA <i>Nero d’Avola, Sicily</i>	12	2025 TENUTA GAVI <i>Cortese, Piedmont</i>	13
2024 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

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

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



SPRITZ

VIVA LA CELLO <i>Seasonal House Cello, Prosecco, Soda</i>	13	PEPE DIE MIELE <i>Pepe Amaro, Lavender Honey Syrup, Prosecco, Soda, Tiki Bitters, Cinnamon</i>	14
SANGRIA ROSSO <i>Seasonal Rotating</i>	13	APEROL <i>Aperol, Prosecco, Soda</i>	14

NON-ALCOHOLIC

DOUBLE SHOT ESPRESSO <i>+ add cinnamon</i>	4	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	6	SEASONAL SHRUB <i>Rotating Flavors</i>	6
ARTEMIS TEAPOT <i>Rotating Flavors</i>	6	SAN PELLEGRINO SPARKLING WATER	3

VISIT OUR REGENCY LANDING LOCATION
10730 PACIFIC ST, SUITE 120
OMAHA, NE 68114

COCKTAILS

NEGRONI <i>Gin, Campari, Cocchi di Torino</i>	15
POCA BO SOUR <i>Bourbon, Cynar, Amaretto, House Sour, Red Wine Float, Cherry Bitters</i>	14
PICCOLA ZUCCA <i>Apple Brandy, Rabarbaro Zucca, Apricot Liqueur, Apricot Syrup, Walnut Bitters, Maven Ice</i>	15
AMARA LEONE <i>Rum, Allspice Dram, Lime, Amaro di Angostura, Demerara, Bitters</i>	15
ALBERI DI API <i>Barrel-Aged Gin, Cardamaro, Herb-Infused Honey, Lemon, Maven Ice</i>	14
BELLA CITA <i>Vodka, Ambrosia, Lime, Cranberry Syrup</i>	14
SPEZIATO ESPRESSO MARTINI <i>Vodka, Coffee Liqueur, Montenegro, Coffee Liqueur, Espresso, Demerara, Chai Tincture, Cinnamon</i>	15

ZERO PROOF

SPRITZ ZERO <i>NA Apertivo, NA Prosecco, Soda</i>	10
SANGRIA ZERO <i>Seasonal Rotating</i>	9
ANYTIME CANNABIS INFUSED SELTZER <i>10 MG THC + 10 MG CBD</i>	12
NA PERONI	6
SEASONAL ROTATING	MKT

ON TAP

PERONI <i>Italian Pale Lager</i>	8
WHITE ELM <i>Local IPA</i>	8
ROTATING TAP <i>Ask your server for details</i>	MKT

WE PROUDLY SOURCE LOCAL
WHENEVER POSSIBLE

SUNDAY 2-9
MONDAY — THURSDAY 4-9
FRIDAY + SATURDAY 12-10

402.502.9880
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YOUR NEXT EVENT

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