

REGENTS pizzeria

NEW YORK PIZZA

Our thin foldable-crust hand-crafted pizza, with hand spun dough baked in our stone-deck oven

16" or 18"

BROOKLYNER ∞ 28.95 / 31.95

Aged mozzarella blend, dollops of marinara, Marisa's sausage, cupping pepperoni, whipped sweet ricotta, dusted with parmesan and pecorino Romano cheese

MILANO ∞ 28.95 / 31.95

A bed of fresh spinach, topped with aged mozzarella blend, roasted garlic, Zoe's Meats prosciutto and white truffle oil on an Extra Virgin olive oil base

PIZZA PAZZA ∞ 28.95 / 31.95

Extra Virgin olive oil base topped with aged mozzarella blend, goat cheese, marinated portabella mushrooms, thinly sliced onions, Molinari pancetta, white truffle oil and a dusting of parmesan

MARGHERITA V 23.95 / 27.50

Semi dried tomatoes, fresh basil and fresh mozzarella on a light rosemary garlic olive oil sauce

PARTY 26.50 / 29.95

Homemade marinara topped with aged mozzarella blend, cupping pepperoni, Marisa's sausage, green peppers, onions and mushrooms

STEPHEN'S MOZZARELLA CLASSIC V 18.95 / 21.95

His favorite mozzarella and aged provolone blend on homemade marinara sauce

DOMINIC'S ∞ V 24.75 / 27.95

Fresh and aged mozzarella cheese on an old world Italian tomato sauce, dusted with parmesan, drizzled with extra virgin olive oil and sprinkled with fresh oregano and basil

WHITE ∞ V 25.50 / 28.95

A bed of fresh spinach, topped with ricotta, mozzarella and parmesan cheeses on a rosemary garlic olive oil sauce

FOUR CHEESE V 22.50 / 25.50

Homemade marinara topped with aged mozzarella, ricotta, provolone, parmesan

VEGGIE V 27.25 / 30.75

Homemade marinara topped with aged mozzarella blend, marinated portabella mushrooms, semi dried tomatoes, roasted red peppers, grilled onions, zucchini and provolone

MEAT LOVERS 25.25 / 28.75

Aged mozzarella blend, cupping pepperoni, Marisa's sausage and meatballs atop a homemade marinara

BBQ CHICKEN 23.75 / 27.25

Aged mozzarella blend, grilled Free Range Chicken, red onions, BBQ and homemade marinara sauce

REGENTS SIGNATURE ∞ 27.25 / 30.75

Alfredo sauce topped with aged mozzarella blend, grilled Free Range Chicken, fresh jalapenos, artichoke hearts, sun dried tomatoes and feta cheese

PEPPERONI 21.75 / 24.95

Made with cupping "salame picante" atop a homemade marinara and aged mozzarella blend

ITALIAN VEGGIE V 27.25 / 30.75

Homemade pesto sauce topped with artichoke hearts, sun dried tomatoes, spinach and olives

HOT SOPRESSATA ∞ 23.75 / 27.25

Homemade marinara, spicy Italian salame topped with fresh oregano and parmesan

• MAKE IT VEGAN •

Select Follow Your Heart Vegan mozzarella cheese, Extra Virgin olive oil, rosemary garlic oil, or Dominic's sauce base.

• COMBO DEAL •

Your choice of any 2 slices or 1 slice and a side salad with a beverage at a **\$0.50 discount**.

REGULAR TOPPINGS

NY 16" 2.95 | NY 18" 3.25 | CH 14" 2.95

black olives, cauliflower, fresh garlic, fresh basil, fresh oregano, fresh Italian parsley, cilantro, fresh jalapeño, fresh tomato, green bell peppers, green olives, Kalamata olives, onions, pepperoncini, pineapple, red bell peppers, red onions, sautéed mushrooms, zucchini

PREMIUM TOPPINGS

NY 16" 3.95 | NY 18" 4.50 | CH 14" 4.25

artichoke hearts, anchovies, avocado, Zoe's Meats applewood smoked bacon, balsamic reduction, brussels sprouts, calabrian peppers, feta, fresh mozzarella, goat cheese, Gorgonzola, grilled Free Range Chicken, grilled onions, Zoe's Meats ham, honey, meatballs, vegan mozzarella, marinated portabella mushrooms, pancetta, parmesan, cupping pepperoni, pesto, Zoe's Meats prosciutto, provolone, Certified Angus Beef rib eye steak, ricotta, roasted garlic, roasted red pepper, Marisa's sausage, semi dried tomatoes, Sopressata salame, spinach, sun dried tomatoes, white truffle oil

CHICAGO PIZZA

Thick, hearty, stuffed crust pizza. Two layers of dough, tons of cheese, sauce on top and baked to perfection

14"

POPEYE ∞ V 36.95

Aged mozzarella blend, spinach, artichoke hearts, ricotta and parmesan topped with homemade marinara

MASTER ∞ 38.95

Aged mozzarella blend, cupping pepperoni, Marisa's sausage, green peppers, onions and mushrooms topped with homemade marinara

WINDY CITY MOZZARELLA CLASSIC V 30.75

Lots of aged mozzarella blend cheese, topped with homemade marinara

PEPPERONI 33.50

Made with cupping "salame picante" and aged mozzarella blend, topped with homemade marinara

VEGGIE V 37.50

Aged mozzarella blend, marinated portabella mushrooms, semi dried tomatoes, roasted red peppers, grilled onions, zucchini and provolone topped with homemade marinara

MEAT LOVERS ∞ 37.50

Aged mozzarella blend, cupping pepperoni, Marisa's sausage and meatballs topped with homemade marinara

ITALIAN VEGGIE V 37.50

Aged mozzarella blend, artichoke hearts, sun dried tomatoes, spinach, olives and our own pesto sauce topped with homemade marinara

SAUSAGE, MUSHROOM AND SPINACH 37.50

Aged mozzarella blend, Marisa's sausage, sautéed mushrooms and spinach topped with homemade marinara

CALZONES

Made to order from hand made New York dough. Served with a side of marinara

CHEESE V 10.95 SPINACH V 12.50

MILANO ∞ 13.95 MEAT LOVERS 13.95

Each additional topping: regular 1.25 premium 1.75

SALADS

Always freshly prepared with your choice of dressing

Small or Large

GORGONZOLA RIB EYE 10.95 / 13.75

Mixed greens, Certified Angus Beef rib eye steak, Gorgonzola cheese, tomatoes, onion strings and red wine vinaigrette dressing

COBB SALAD 10.50 / 12.95

Mixed greens, Zoe's Meats applewood smoked bacon, grilled Free Range Chicken, Gorgonzola cheese, hard cooked eggs, tomatoes and blue cheese dressing

HOUSE SALAD V GF 7.75 / 10.50

A mix of romaine, baby greens, roma tomatoes, English cucumbers, carrots, red onions, pepperoncini and red wine vinaigrette

CAESAR 7.95 / 10.75

Romaine lettuce, grated parmesan, homemade croutons, lemon wedge and our own Caesar dressing

GREEK V GF 9.50 / 11.95

Mixed greens, red onions, roma tomatoes, Kalamata olives, English cucumbers, pepperoncini, feta cheese and red wine vinaigrette

WALNUT GORGONZOLA ∞ V GF 9.75 / 11.95

Mixed greens, red onions, dried cranberries, candied walnuts, Gorgonzola cheese and red wine vinaigrette

TOASTED GOAT CHEESE ∞ V 9.75 / 11.95

Mixed greens, onion strings, apple slices, kaiware sprouts, red pepper, warmed goat cheese and citrus vinaigrette

CHOP CHOP SALAD GF 9.75 / 11.95

Romaine, fresh basil, green onions, garbanzo beans, Molinari salame, Free Range Chicken, provolone, roma tomatoes and citrus vinaigrette dressing

BUFFALO CHICKEN SALAD ∞ GF 10.95 / 13.75

Regents recipe Free Range Buffalo Chicken on top of a mix of romaine, baby greens, roma tomatoes English cucumbers, carrots, red onions, pepperoncini and blue cheese dressing

Add Free Range Grilled or Buffalo chicken, Certified Angus Beef Ribeye steak or Zoe's Meats applewood smoked bacon for \$3.75



Our chicken is No Antibiotics Ever, California Free Range. Our rib eye steak is Certified Angus Beef (CAB).

- ∞ Regents Signature Dish
- V Vegetarian
- GF Gluten Free

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WINGS

Served with carrots, celery and your choice of ranch or blue cheese

6 pieces for 8.95 | 12 pieces for 17.75 | 24 pieces for 35.50

HONEY BBQ

Honey BBQ

BUFFALO

Traditional Upstate NY recipe

HABANERO HONEY ORANGE

Sweet sticky heat

PARMESAN GARLIC

Parmesan, garlic and flat leaf parsley

NASHVILLE HOT

Iconic spicy hot coating from Nashville

JALAPEÑO ∞

8,000 Scoville units

HABANERO ∞

350,000 Scoville units

GHOST ∞

1,000,000 Scoville units

SCORPION ∞

2,000,000 Scoville units
(We need a waiver to serve you this one.)

SHAREABLES

Start things off right

BONELESS WINGS A.K.A. CHICKEN TENDERS 8.95

Free Range Chicken Tenders lightly battered and fried, then tossed with Buffalo, honey BBQ, Nashville Hot, Honey Habanero Orange, Parmesan Garlic, Jalapeno, Habanero, Ghost or Scorpion Sauce

BUFFALO CAULIFLOWER 8.95

Lightly Tempura battered fried cauliflower tossed with Buffalo, honey BBQ, Nashville Hot, Honey Habanero Orange, Parmesan Garlic, Jalapeno, Habanero, Ghost or Scorpion Sauce

CRISPY BRUSSELS SPROUTS 8.95

Brussels sprouts cut in half and crisped, served with Zoe's Meats applewood smoked bacon, dusted with Parmesan cheese and drizzled with a balsamic vinegar reduction

KENNEBEC FRY APPETIZERS

BUFFALO CHICKEN FRIES 11.95

Tempura battered Free Range chicken tenders tossed in Buffalo, Nashville Hot, honey BBQ, Honey Habanero Orange, Parmesan Garlic, Jalapeno, Habanero, Ghost or Scorpion Sauce on a bed of Gorgonzola cheese and hand cut Kennebec fries

STEAK FRITES 13.95

Three 2oz. portions of Certified Angus Beef Ribeye steak with your choice of Truffle, Garlic or Straight Kennebec Fries

GARLIC FRIES (V) 6.95

Hand cut Kennebec potatoes, fresh chopped garlic, flat leaf parsley and extra virgin olive oil

TRUFFLE FRIES (V) 6.90

Hand cut Kennebec potatoes, white truffle oil, flat leaf parsley and extra virgin olive oil, sprinkled with grated Parmesan cheese

STRAIGHT FRIES (V) 4.95

Hand cut Kennebec potatoes

GARLIC KNOTS ∞ (V) 5.25

Half-dozen of our freshly baked, garlic-soaked little breads

MOZZARELLA STICKS 7.75

Breaded mozzarella with ranch or marinara sauce for dipping

SOUP

Always freshly homemade, never frozen

ZUPPA DI GIORNO 4.50 / 6.25

Call us and see...we're always experimenting!

BEVERAGES

BOTTLED WATER 2.50 CANNED SODA 1.95

ICED TEA 2.50 FOUNTAIN DRINK 2.50

SAN PELLEGRINO 2.95

DRAFT BEER

32 taps of constantly rotating craft beer

BURGERS & SANDWICHES

Served on brioche from Bread & Cie

Our burger patties are made from a combination of Certified Angus Beef Ribeye Steak, CAB Chuck and Molinari Pancetta. Burgers and Sandwiches served with your choice of Truffle, Garlic or Straight Kennebec Fries.

All Burgers and Sandwiches can be ordered "Protein Style."

CHEESEBURGER 11.95

Freshly ground 6 oz. patty, topped with Cheddar cheese, mayo, lettuce, tomato, red onion and house made pickles

BACON CHEESEBURGER 13.50

Freshly ground 6 oz. patty, topped with Zoe's Meats applewood smoked bacon, Cheddar cheese, mayo, lettuce, tomato, red onion and house made pickles

CHEDDAR ONION MUSHROOM CHEESEBURGER 12.50

Freshly ground 6 oz. patty, topped with sautéed mushrooms and onions, Cheddar cheese, mayo, lettuce, tomato and house made pickles

HAVANA BURGER 13.95

Freshly ground 6 oz. patty, topped with 2 oz. each of Zoe's Meats applewood smoked ham and bacon topped with Swiss Cheese, honey dijonaise, and house made pickles

GUACAMOLE CHEESEBURGER 12.50

Freshly ground 6 oz patty, topped with house made guacamole, Cheddar cheese, jalapeno aioli, lettuce, tomato, onion strings

CHILES TOREADOS HABANERO BURGER 12.50

Freshly ground 6 oz. patty, topped with Cheddar cheese, habanero aioli, lettuce, tomato and our fresh pickled onion habanero pepper relish

MEATBALL BURGER 10.75

Our 6 oz. house made meatball patty, topped with marinara, parmesan cheese, fresh mozzarella and basil

BUFFALO CHICKEN SANDWICH 11.95

Whole 6 oz. Free Range Chicken breast, fried in tempura batter, tossed in Buffalo or your choice of wing sauce topped with mayo, lettuce, tomato, red onion and house made pickles

NASHVILLE HOT FRIED CHICKEN SANDWICH 11.95

Whole 6 oz. Free Range Chicken breast, fried in tempura batter, tossed in Nashville Hot Sauce, topped with mayo, lettuce and house made pickles

FRIED CHICKEN BACON AVOCADO SANDWICH 12.50

Whole 6 oz. Free Range Chicken breast, fried in tempura batter, topped with bacon, guacamole, jalapeno aioli and cheddar cheese

GRILLED CHICKEN AVOCADO SANDWICH 11.95

Whole grilled 6 oz. Free Range Chicken breast, topped with guacamole, chipotle aioli, lettuce, tomato and provolone cheese

CLASSIC PASTAS

Served with garlic knots

ANGEL HAIR POMODORO ∞ (V) 12.25

In a spicy garlic tomato sauce with semi dried tomatoes, parmesan and fresh basil

LASAGNA (V) 12.25

Homemade with ricotta, mozzarella and parmesan cheese

LASAGNA BOLOGNESE 13.95

Same as above, with Certified Angus Beef ground chuck and Marisa's pork sausage

FETTUCCHINE ALFREDO (V) 12.50

In a delicately spiced garlic cream sauce

SPAGHETTI & MEATBALLS 12.25

SPAGHETTI BOLOGNESE 12.25

Classic tomato meat sauce made with Certified Angus Beef and Marisa's pork sausage

RIGATONI CHICKEN PESTO ∞ 13.50

Grilled, sliced Free Range Chicken, sun dried tomatoes, artichoke hearts and rigatoni in a pesto cream sauce, topped with feta cheese

RIGATONI ALLA VODKA ∞ 12.50

Diced pancetta in a tomato cream sauce, spiked with vodka

Add Free Range Chicken, Zoe's Meats applewood smoked bacon, meatballs, CAB Ribeye steak or Bolognese sauce for \$3.75

DESSERT

TIRAMISU ∞ (V) 5.95

Michelin Star award winning Chef Gianluca Guglielmi's recipe for the Italian pick me up, with cocoa, rum and espresso