

# 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"

### MILANO

27.50 / 30.50

A bed of fresh spinach, topped with aged mozzarella blend, roasted garlic, prosciutto and white truffle oil on an extra virgin olive oil base

### PIZZA PAZZA

27.50 / 30.50

Aged mozzarella blend, goat cheese, marinated portabella mushrooms, thinly sliced onions, pancetta, white truffle oil and a dusting of parmesan

### MARGHERITA

22.95 / 26.25

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

### PARTY

25.25 / 28.50

Pepperoni, sausage, green peppers, onions and mushrooms

### STEPHEN'S MOZZARELLA CLASSIC

17.95 / 20.95

His favorite mozzarella and aged provolone blend

### DOMINIC'S

23.50 / 26.75

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

24.25 / 27.75

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

### FOUR CHEESE

21.25 / 24.25

Mozzarella, ricotta, provolone, parmesan

### VEGGIE

25.95 / 29.25

Marinated portabella mushrooms, semi-dried tomatoes, roasted red peppers, grilled onions, zucchini and provolone

### MEAT LOVERS

23.95 / 27.25

Pepperoni, sausage and meatballs

### BBQ CHICKEN

22.50 / 25.95

Grilled chicken, red onions, BBQ sauce

### REGENTS SIGNATURE

25.95 / 29.25

Grilled chicken, fresh jalapeños, artichoke hearts, sun-dried tomatoes and feta cheese on an Alfredo sauce

### PEPPERONI

20.75 / 23.75

As you would say in Italy "salame picante"

### ITALIAN VEGGIE

25.95 / 29.25

Artichoke hearts, sun-dried tomatoes, spinach, olives and our homemade pesto sauce

### HOT SOPRESSATA

22.50 / 25.95

Spicy Italian salame topped with fresh oregano and parmesan

### GLUTEN FREE CREATE YOUR OWN 11.95

10" Individual, Add toppings for 1.25 each

*Our gluten free dough is prepared in house to our recipe. Even though we dedicate an oven for baking, there is still lots of flour in the air. If you have celiac disease, this GF crust is not for you.*

## CHICAGO PIZZA

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

14"

### POPEYE

35.25

Spinach, artichoke hearts, ricotta and parmesan

### MASTER

36.95

Pepperoni, sausage, green peppers, onions and mushrooms

### WINDY CITY MOZZARELLA CLASSIC

29.25

Just cheese

### PEPPERONI

31.95

The name says it all

### VEGGIE

35.75

Marinated portabella mushrooms, semi-dried tomatoes, roasted peppers, grilled onions, zucchini and provolone

### MEAT LOVERS

35.75

Pepperoni, sausage and meatballs

### ITALIAN VEGGIE

35.75

Artichoke hearts, sun-dried tomatoes, spinach, olives and our homemade pesto sauce

### SAUSAGE, MUSHROOM AND SPINACH

35.75

All the food groups on this one

## CALZONES

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

### CHEESE 10.50

### SPINACH 11.95

### VEGGIE 11.95

### MEAT LOVERS 11.95

Each additional topping: regular 0.95 premium 1.50

## WINGS

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

6 pieces for 8.50 | 12 pieces for 17.00 | 24 pieces for 34.00

### BUFFALO CAULIFLOWER

Tempura battered fried cauliflower tossed in Buffalo sauce

### JALAPEÑO

8,000 Scoville units

### BBQ

### HABANERO

350,000 Scoville units

### BUFFALO

### GHOST

1,000,000 Scoville units

### HABANERO HONEY ORANGE

### GARLIC PEPPER

Buttermilk battered and fried

### SCORPION

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

### ADDITIONAL REGULAR TOPPINGS

NY 16" 2.75 | NY 18" 2.95 | CH 14" 2.75

black olives, broccoli, cauliflower, fresh garlic, fresh herbs, fresh jalapeño, fresh tomato, green bell peppers, green olives, ham, Kalamata olives, meatballs, onions, pepperoncini, pineapple, red bell peppers, red onions, sautéed mushrooms, sausage, zucchini

### ADDITIONAL PREMIUM TOPPINGS

NY 16" 3.75 | NY 18" 4.25 | CH 14" 3.95

artichoke hearts, avocado, bacon, breaded chicken, calabrian peppers, feta, fresh mozzarella, goat cheese, Gorgonzola, grilled chicken, grilled onions, honey, marinated portabella mushrooms, Mortadella, pancetta, parmesan, pepperoni, pesto, prosciutto, provolone, pulled pork, rib eye steak, ricotta, roasted garlic, roasted red pepper, semi dried tomatoes, Sopressata salame, spinach, sun dried tomatoes, white truffle oil



 Regents Signature Dish

 Vegetarian

 Gluten Free

## APPETIZERS

Start things off right

<b>GARLIC KNOTS</b> ∞ (V)	4.95
Half-dozen of our freshly baked, garlic-soaked little breads	
<b>MOZZARELLA STICKS</b> (V)	7.25
Breaded mozzarella with ranch or marinara sauce for dipping	
<b>CHICKEN TENDERS</b>	8.50
Chicken tenders breaded and fried with honey BBQ, Buffalo or your choice of wing sauce	
<b>CHIPS, CHILIES AND DIP</b> (V) (GF)	7.25
Regents thick cut potato chips, flash fried shishito peppers served with garlic, parmesan, white truffle aioli	
<b>POLENTA FRIES</b> (V) (GF)	7.25
House made, tossed with parmesan and served with marinara dipping sauce	
<b>BACON PLATE</b> (GF)	7.25
Three thick cut strips of bacon prepared with our own special rub and served with shishito peppers	
<b>TEMPURA FRIED VEGGIES</b> (V)	7.25
Red peppers, broccoli, cauliflower, zucchini, red onions and button mushrooms fried in a delicate tempura batter	
<b>KENNEBEC FRIES</b> (V)	4.95
Hand cut fried Kennebec potatoes	
<b>BUFFALO CHICKEN FRIES</b>	8.95
Tempura battered chicken tenders tossed in Buffalo sauce on top of a bed of Gorgonzola cheese and Kennebec Fries	
<b>CHEDDAR BACON FRIES</b>	8.95
Our Kennebec Fries smothered in cheddar cheese and house made bacon	

## SALADS

Always freshly prepared with your choice of dressing

Small or Large

<b>GORGONZOLA RIB EYE</b>	10.50 / 12.95
Mixed greens, rib eye steak, Gorgonzola cheese, tomatoes and onion strings	
<b>HOUSE SALAD</b> (V) (GF)	7.25 / 9.95
A mix of romaine, baby greens, roma tomatoes, English cucumbers, carrots, red onions and pepperoncini	
<b>CAESAR</b> (V)	7.50 / 10.25
Romaine lettuce, grated parmesan, croutons and lemon wedge	
<b>GREEK</b> (V) (GF)	8.95 / 11.25
Mixed greens, red onions, roma tomatoes, Kalamata olives, English cucumbers, pepperoncinis, and feta cheese	
<b>WALNUT GORGONZOLA</b> ∞ (V) (GF)	9.25 / 11.50
Mixed greens, red onions, dried cranberries, candied walnuts and Gorgonzola cheese	
<b>TOASTED GOAT CHEESE</b> ∞ (V)	9.25 / 11.50
Mixed greens, onion strings, apple slices, kaiware sprouts, red pepper, warmed goat cheese and citrus vinaigrette	
<b>CHOP CHOP SALAD</b> (GF)	9.25 / 11.50
Romaine, basil, green onions, garbanzo beans, salame, chicken, provolone, roma tomatoes and citrus vinaigrette	
<b>BUFFALO CHICKEN SALAD</b> ∞ (GF)	10.50 / 12.95
Regents recipe grilled Buffalo Chicken on top of a mix of romaine, baby greens, roma tomatoes, English cucumbers, carrots, red onions and pepperoncini	

Add fresh grilled chicken, buffalo chicken, rib eye steak, bacon or pulled pork for 3.50

## SOUP

Always freshly homemade, never frozen

<b>MINISTRONE</b> (V)	4.25 / 5.95
An Italian Classic. We make it by hand from fresh ingredients	
<b>ZUPPA DI GIORNO</b>	4.25 / 5.95
Call us and see...we're always experimenting!	

## SIDES

<b>BACON</b> (GF)	3.50	<b>COLESLAW</b> (V) (GF)	2.95
<b>CHIPS</b> (V) (GF)	2.95	<b>SHISHITO PEPPERS</b> (V) (GF)	5.95

## BURGERS

Served on brioche from Bread & Cie and with Kennebec Fries

<b>CHEESEBURGER</b>	11.50
Rib eye, pancetta and chuck, topped with cheddar cheese, mayo, lettuce, tomato, red onion and house made pickles	
<b>BACON CHEESEBURGER</b>	12.95
Rib eye, pancetta and chuck, topped with cheddar cheese, house made bacon, mayo, lettuce, tomato, red onion and house made pickles	
<b>BBQ CHIPOTLE BLEU BURGER</b>	11.50
Rib eye, pancetta and chuck topped with BBQ and Chipotle sauces, Gorgonzola cheese, onion strings, lettuce, tomato, red onion and house made pickles	
<b>PULLED PORK SANDWICH</b>	11.50
Slow cooked and pulled pork shoulder, topped with house made BBQ sauce and coleslaw	

## SANDWICHES

Freshly made using artisan breads from Bread & Cie

<b>MEATBALL</b>	10.25
Our homemade meatballs with marinara sauce and mozzarella cheese	
<b>CHICKEN PARMESAN ROLL</b>	10.25
Breaded and battered chicken breast with marinara sauce and mozzarella	
<b>FOUR PEPPER CHEESE STEAK</b> ∞	11.50
Rib eye steak with grilled onion, green pepper, fresh jalapeño and pepperoncini, Chipotle mayo and topped with melted provolone	
<b>PHILLY CHEESE STEAK</b>	11.50
Rib eye steak with grilled green pepper and onion, topped with melted provolone	
<b>CHICKEN CHEESE STEAK</b>	10.25
Chicken with grilled green pepper and onion, topped with melted provolone	
<b>CHICKEN AVOCADO WRAP</b> ∞	10.25
Grilled chicken, homemade guacamole, lettuce, tomato, provolone and Chipotle mayo, wrapped in a sun-dried tomato basil tortilla ( <i>may substitute with pulled pork or BBQ pulled pork</i> )	

## CLASSIC PASTAS

Served with garlic knots

<b>FETTUCCHINE PRIMAVERA</b> (V)	11.50
Tossed with sautéed veggies in a fresh herb and garlic tomato sauce	
<b>ANGEL HAIR POMODORO</b> ∞ (V)	11.50
In a spicy garlic tomato sauce with semi dried tomatoes, parmesan and fresh basil	
<b>LASAGNA</b> (V)	11.95
Homemade with ricotta, mozzarella and parmesan cheese	
<b>MEAT LASAGNA</b>	13.25
Same as above, with ground beef and pork sausage	
<b>CHICKEN PARMESAN</b>	12.75
<b>FETTUCCHINE ALFREDO</b> (V)	11.95
In a delicately spiced garlic cream sauce	
<b>SPAGHETTI &amp; MEATBALLS</b>	11.50
<b>SPAGHETTI BOLOGNESE</b>	11.50
Classic tomato meat sauce	
<b>RIGATONI CHICKEN PESTO</b> ∞	12.75
Grilled chicken, sun-dried tomatoes, artichoke hearts and rigatoni in a pesto cream sauce, topped with feta cheese	
<b>RIGATONI ALLA VODKA</b> ∞	11.95
Diced pancetta in a tomato cream sauce, spiked with vodka	

Add chicken, bacon, pulled pork, meatballs or bolognese sauce for 3.50

## BEVERAGES

<b>BOTTLED WATER</b>	2.50
<b>ICED TEA</b>	2.50
<b>SAN PELLEGRINO</b>	2.95
<b>CANNED SODA</b>	1.95
<b>FOUNTAIN DRINK</b>	2.50

## DESSERT

<b>TIRAMISU</b> ∞ (V)	5.50
The Italian pick me up, with cocoa, rum and espresso	

## DRAFT BEER

32 taps of constantly rotating craft beer

