

NEW YORK PIZZA

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

16" or 18"

BROOKLYNER

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

29.00 / 32.00

MOTHER IN LAW

"Sweet and spicy" Dominic's sauce base, aged mozzarella blend, fresh mozzarella, Calabrian chili peppers, thinly sliced white onions, sausage with a honey drizzle on top

29.00 / 32.00

BUFFALO CHICKEN

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

24.00 / 27.50

FOUR CHEESE

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

22.50 / 25.50

MILANO

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

29.00 / 32.00

MARGHERITA

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

24.00 / 27.50

PARTY

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

26.50 / 30.00

STEPHEN'S MOZZARELLA CLASSIC

His favorite mozzarella and aged provolone blend on homemade marinara sauce

19.00 / 22.00

DOMINIC'S

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

25.00 / 28.00

WHITE

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

25.50 / 29.00

VEGGIE

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

27.50 / 31.00

MEAT LOVERS

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

25.50 / 29.00

BBQ CHICKEN

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

24.00 / 27.50

REGENTS SIGNATURE

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

27.50 / 31.00

PEPPERONI

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

22.00 / 25.00

HOT SOPRESSATA

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

24.00 / 27.50

CALZONES

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

CHEESE

11.50

SPINACH

13.00

MASTER

14.50

MEAT LOVERS

14.50

Each additional topping: regular 1.50 premium 2.00

ADDITIONAL TOPPING

REGULAR TOPPINGS

NY 16" 3.00 | NY 18" 3.50 | CH 14" 3.00

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" 4.00 | NY 18" 4.50 | CH 14" 4.50

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, ricotta, roasted garlic, roasted red pepper, Marisa's sausage, semi dried tomatoes, Sopressata salame, spinach, sun dried tomatoes, white truffle oil

• MAKE IT VEGAN •

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

WINGS

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

6 pieces for 9.50 | 12 pieces for 18.50 | 24 pieces for 37.00

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.)

SALADS

Always freshly prepared, with your choice of dressing
Full Cater (serves 15-20), Half Cater (serves 10-12)

FRIED CHICKEN CAESAR

109.00 / 54.50

Romaine lettuce, grated parmesan, house made croutons, lemon wedge topped with a whole 6 oz. Free Range Chicken breast, fried in tempura batter, tossed in a parmesan sauce with our own Caesar dressing

CAESAR

74.50 / 37.50

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

COBB SALAD

109.00 / 54.50

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

HOUSE SALAD

74.50 / 37.50

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

GREEK

83.50 / 42.00

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

WALNUT GORGONZOLA

88.50 / 44.00

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

TOASTED GOAT CHEESE

88.50 / 44.00

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

CHOP CHOP SALAD

88.50 / 44.00

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

BUFFALO CHICKEN SALAD

109.00 / 54.50

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,
or Zoe's Meats applewood smoked bacon
35.00 / 17.50*

EAT MORE PIZZA.
DRINK MORE BEER.
BE MORE HAPPY.

CHICAGO PIZZA

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

14"

POPEYE

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

37.00

MASTER

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

39.00

WINDY CITY MOZZARELLA CLASSIC

Lots of aged mozzarella blend cheese, topped with homemade marinara

31.00

VEGGIE

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

37.50

PEPPERONI

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

33.50

MEAT LOVERS

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

37.50

ITALIAN VEGGIE

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

37.50

SAUSAGE, MUSHROOM AND SPINACH

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

37.50

CLASSIC PASTAS

Served with garlic knots

Full Cater (serves 15-20), Half Cater (serves 10-12)

ANGEL HAIR POMODORO ∞ V 137.00 / 68.50

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

LASAGNA V 179.50 / 90.50

Homemade with ricotta, mozzarella and parmesan cheese

LASAGNA BOLOGNESE 201.50 / 101.00

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

FETTUCCHINE ALFREDO V 144.00 / 72.00

In a delicately spiced garlic cream sauce

SPAGHETTI & MEATBALLS 137.00 / 68.50

SPAGHETTI BOLOGNESE 137.00 / 68.50

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

RIGATONI CHICKEN PESTO ∞ 153.00 / 77.00

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

RIGATONI ALLA VODKA ∞ 144.00 / 72.00

Diced pancetta in a tomato cream sauce, spiked with vodka

Add Free Range Grilled or Buffalo chicken,
or Zoe's Meats applewood smoked bacon
35.00 / 17.50

DESSERT

TIRAMISU ∞ V 109.00 / 54.50

The authentic Italian "pick me up" made with mascarpone cheese, cocoa, rum and espresso

SHAREABLES

Start things off right

Full Cater (serves 15-20), Half Cater (serves 10-12)

BACON MAC 84.50 / 43.00

Our version of mac and cheese to share made with generous amounts of aged cheddar, fresh mozzarella and parmesan cheeses, garnished with scallions and fried onion strings

CLASSIC MEATBALLS 53.50 / 27.50

House made meatballs served in our scratch marinara, topped with parmesan cheese

BONELESS WINGS 84.50 / 43.00

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 84.50 / 43.00

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 84.50 / 43.00

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

GARLIC KNOTS ∞ V 49.00 / 25.00

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

MOZZARELLA STICKS 73.00 / 36.00

Breaded mozzarella dusted with parmesan with ranch or marinara sauce for dipping

BEVERAGES

BOTTLED WATER 2.50

BOTTLED DRINKS 2.50

CANNED SODA 1.95



CATERING MENU

All-American Craft Pizza, Burgers and Beer

4150 REGENTS PARK ROW, SUITE 100, LA JOLLA 92037 (UNDERGROUND PARKING AVAILABLE)

858.550.0406 | WWW.REGENTSPIZZA.COM

@REGENTSPIZZERIA



HOURS

SUN-THU 11AM - 11PM
FRI-SAT 11AM - 12AM



Our chicken is No Antibiotics Ever, California Free Range.

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