

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 ∞ 30.50 / 33.50

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

MOTHER IN LAW ∞ 30.50 / 33.50

"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

BUFFALO CHICKEN ∞ 25.50 / 29.00

Blue cheese and buffalo sauce base, aged mozzarella blend, grilled chicken breast, diced fresh celery and fresh oregano

FOUR CHEESE V 24.00 / 27.00

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

MILANO ∞ 30.50 / 33.50

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

MARGHERITA V 25.00 / 29.00

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

PARTY 28.00 / 31.50

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

STEPHEN'S MOZZARELLA CLASSIC V 20.00 / 23.00

His favorite mozzarella and aged provolone blend on homemade marinara sauce

DOMINIC'S ∞ V 26.50 / 29.50

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 27.00 / 30.50

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

VEGGIE V 29.00 / 32.50

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

MEAT LOVERS 27.00 / 30.50

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

BBQ CHICKEN 25.00 / 29.00

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

REGENTS SIGNATURE ∞ 29.00 / 32.50

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

PEPPERONI 23.00 / 26.50

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

HOT SOPRESSATA ∞ 25.50 / 29.00

Homemade marinara, spicy Italian salami 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" 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, Mary's 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, 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 39.00

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

MASTER ∞ 41.00

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

WINDY CITY MOZZARELLA CLASSIC V 32.50

Lots of aged mozzarella blend cheese, topped with homemade marinara

PEPPERONI 35.00

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

VEGGIE V 39.50

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

MEAT LOVERS ∞ 39.50

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

ITALIAN VEGGIE V 39.50

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

SAUSAGE, MUSHROOM AND SPINACH 39.50

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 12.00 SPINACH V 13.50

MASTER ∞ 15.50 MEAT LOVERS 15.50

Each additional topping: regular 1.50 premium 2.00

SALADS

Always freshly prepared with your choice of dressing

Regular or Large

FRIED CHICKEN CAESAR 12.00 / 15.00

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 9.00 / 12.00

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

COBB SALAD 12.00 / 15.00

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 8.50 / 11.50

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

GREEK V GF 10.50 / 13.00

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

WALNUT GORGONZOLA ∞ V GF 11.00 / 13.00

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

TOASTED GOAT CHEESE ∞ V 11.00 / 13.00

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

CHOP CHOP SALAD GF 11.00 / 13.00

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

BUFFALO CHICKEN SALAD ∞ GF 12.00 / 15.50

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 Mary's Free Range Grilled or Buffalo Chicken, or Zoe's Meats Applewood Smoked Bacon for 4.25

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WINGS

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

6 pieces for 10.00 | 12 pieces for 19.50 | 24 pieces for 39.00

HABANERO HONEY ORANGE

Sweet sticky heat

PARMESAN GARLIC

Parmesan, garlic and flat leaf parsley

NASHVILLE HOT

Iconic spicy cayenne taste

NASHVILLE HOTTER

With a habanero pepper kick

NASHVILLE MORE HOTTER

A kiss of ghost pepper

NASHVILLE HOTTEST

With a scorpion pepper sting
(Caution – consume at your own risk)

HONEY BBQ

Honey BBQ

BUFFALO

Traditional Upstate NY recipe

JALAPEÑO ∞

8,000 Scoville units

HABANERO ∞

350,000 Scoville units

GHOST ∞

1,000,000 Scoville units

SCORPION ∞

2,000,000 Scoville units
(Need a waiver to serve this one)

SHAREABLES

Start things off right

BACON MAC

13.00

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

COCCOLI

13.00

Fried dough rolled in sea salt served with prosciutto and whipped sweet ricotta

CLASSIC MEATBALLS

6.50

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

TENDERS

10.00

Three 3oz. chicken tenders, tempura battered and fried then tossed in your favorite sauce (listed above)

BUFFALO CAULIFLOWER

10.00

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

10.00

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

KENNEBEC FRY APPETIZERS

TENDER FRIES

13.00

Three 3oz. Tempura battered Chicken Tenders tossed in your favorite sauce (listed above), on a bed of Gorgonzola cheese and hand cut Kennebec Fries

GARLIC FRIES (V)

8.00

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

TRUFFLE FRIES (V)

8.00

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

STRAIGHT FRIES (V)

5.75

Hand cut Kennebec potatoes

GARLIC KNOTS ∞ (V)

5.75

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

MOZZARELLA STICKS

8.50

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

BEVERAGES

BOTTLED WATER

2.50

CANNED SODA

1.95

ICED TEA

1.85

SIX PACK SODA

4.95

SAN PELLEGRINO

2.95

FOUNTAIN DRINK

1.85

DRAFT BEER

32 taps of constantly rotating craft beer

BURGERS & SANDWICHES

Served on brioche from Bread & Cie.
All Burgers and Sandwiches can be ordered "Protein Style."

Our burger patties are made with 100% Certified Angus Beef. Burgers and Chicken Sandwiches are served with your choice of Truffle, Garlic or Straight Kennebec Fries. Our generously portioned Rolls are served without fries.

CHEESEBURGER

13.00

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

BACON CHEESEBURGER

14.50

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

NAKED CHICKEN SANDWICH

13.00

6oz Mary's Free Range Chicken Breast tempura battered and fried. Served with lettuce, tomato, red onion, mayo and pickles. Choice of hand cut Kennebec, Garlic or Truffle Fries

CHILE CHICKEN SANDWICH

13.00

6oz Mary's Free Range Chicken Breast tempura battered and fried tossed in sauce of your choice. Served with lettuce, tomato, red onion, blue cheese dressing and pickles. Choice of hand cut Kennebec, Garlic or Truffle Fries (Nashville flavors served with lettuce, pickle, and Regents Comeback Sauce)

GRILLED CHICKEN AVOCADO SANDWICH

13.00

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

MEATBALL ROLL

13.00

Our homemade meatballs with marinara sauce, mozzarella cheese and parmesan cheese

4 PEPPER CHILE CHICKEN CHEESESTEAK ROLL

13.00

5 oz. grilled sliced Mary's Free Range Chicken Breast, grilled onion, green pepper, fresh jalapeno and pepperoncini, Chipotle aioli and topped with melted provolone.

4 PEPPER CHEESESTEAK ROLL

13.00

Marinated rib steak, grilled onion, green pepper, fresh jalapeno and pepperoncini, Chipotle aioli and topped with melted provolone

PHILLY CHEESESTEAK ROLL

13.00

Marinated rib steak with grilled green pepper and onion, topped with melted provolone

CLASSIC PASTAS

Served with garlic knots

ANGEL HAIR POMODORO ∞ (V)

14.00

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

LASAGNA (V)

14.00

Homemade with ricotta, mozzarella and parmesan cheese

LASAGNA BOLOGNESE

16.00

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

FETTUCCINE ALFREDO (V)

14.00

In a delicately spiced garlic cream sauce

SPAGHETTI & MEATBALLS

14.00

SPAGHETTI BOLOGNESE

14.00

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

RIGATONI CHICKEN PESTO ∞

15.50

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

RIGATONI ALLA VODKA ∞

14.00

Diced pancetta in a tomato cream sauce, spiked with vodka

Add Mary's Free Range Chicken, Zoe's Meats applewood smoked bacon, meatballs, or Bolognese sauce for 4.25

DESSERT

TIRAMISU ∞ (V)

7.00

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

ZEPPOLE

7.00

A baker's dozen of our own fried doughnuts coated with a lemon sugar glaze



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

Our chicken is No Antibiotics Ever, California Free Range.