



NEW YORK PIZZA

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

16" or 18"

STEPHEN'S MOZZARELLA CLASSIC ∞ V 21.00 / 24.50

His favorite mozzarella and aged provolone blend on homemade marinara sauce

DOMINIC'S ∞ V 28.00 / 31.00

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

BROOKLYNER ∞ 30.50 / 34.00

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

MOTHER IN LAW ∞ 32.00 / 35.00

"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

FOUR CHEESE V 25.50 / 28.50

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

MILANO ∞ 32.00 / 35.00

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 26.50 / 30.50

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

LUCILLE 32.00 / 35.00

Garlic rosemary olive oil, aged mozzarella, fresh mozzarella, dollops of dominic's sauce, sopressata, dash of red crushed pepper, parmesan, pecorino romano, fresh basil, fresh oregano

STINGER 32.00 / 35.00

Homemade marinara, aged mozzarella, fresh mozzarella, hot sopressata, calabrian chili peppers, mike's hot honey, fresh basil

PARTY 29.50 / 33.00

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

WHITE ∞ V 28.50 / 32.00

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

VEGGIE V 30.50 / 34.00

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

MEAT LOVERS 30.50 / 34.00

Aged mozzarella blend, cupping pepperoni, Greco sausage and meatballs atop a homemade marinara

BBQ CHICKEN 26.50 / 30.50

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

REGENTS SIGNATURE ∞ 30.50 / 34.00

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

PEPPERONI 24.50 / 28.00

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

HOT SOPRESSATA ∞ 27.00 / 30.50

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" 3.25 | NY 18" 3.75 | CH 14" 3.25

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" 4.25 | NY 18" 4.75 | CH 14" 4.75

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 41.50

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

MASTER ∞ 43.00

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

WINDY CITY MOZZARELLA CLASSIC V 34.50

Lots of aged mozzarella blend cheese, topped with homemade marinara

PEPPERONI 37.00

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

VEGGIE V 41.50

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

MEAT LOVERS ∞ 41.50

Aged mozzarella blend, cupping pepperoni, Greco sausage and meatballs topped with homemade marinara

RUSSIAN ROSÉ 41.50

Aged Mozzarella, Meatballs, Fresh Jalapenos, Alla Vodka sauce on top

SAUSAGE, MUSHROOM AND SPINACH 41.50

Aged mozzarella blend, Greco 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 13.00 POPEYE V 16.50

MASTER ∞ 16.50 MEAT LOVERS 16.50

Each additional topping: regular 1.50 premium 2.00

SALADS

Always freshly prepared with your choice of dressing

Regular or Large

FRIED CHICKEN CAESAR 13.00 / 16.00

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 9.50 / 13.00

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

COBB SALAD 13.00 / 16.00

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 9.00 / 12.00

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

GREEK V GF 11.00 / 14.00

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

WALNUT GORGONZOLA ∞ V GF 12.00 / 14.00

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

TOASTED GOAT CHEESE ∞ V 12.00 / 14.00

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

CHOP CHOP SALAD GF 12.00 / 14.00

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

BUFFALO CHICKEN SALAD ∞ GF 13.00 / 16.00

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 4.50



WINGS

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

6 pieces for 10.50 | 12 pieces for 20.50 | 24 pieces for 41.00

HABANERO HONEY ORANGE Sweet sticky heat	HONEY BBQ Honey BBQ
PARMESAN GARLIC Parmesan, garlic and flat leaf parsley	BUFFALO Traditional Upstate NY recipe
NASHVILLE HOT Iconic spicy cayenne taste	JALAPEÑO ∞ 8,000 Scoville units
NASHVILLE HABANERO HOT With a habanero pepper kick	HABANERO ∞ 350,000 Scoville units
NASHVILLE GHOST HOT A kiss of ghost pepper	GHOST ∞ 1,000,000 Scoville units
NASHVILLE SCORPION HOT With a scorpion pepper sting <i>(Caution – consume at your own risk)</i>	SCORPION ∞ 2,000,000 Scoville units <i>(Need a waiver to serve this one)</i>

SHAREABLES

Start things off right

NASHVILLE HOT TENDERS One 3 oz. or Three 3 oz. chicken tenders, tempura battered, then tossed in Nashville Hot, Habanero, Ghost or Scorpion Rub	4.50 / 10.50
BUFFALO CHICKEN TENDERS One 3 oz. or Three 3 oz. chicken tenders, tempura battered, then tossed in traditional Buffalo, Jalapeno, Habanero, Ghost or Scorpion sauce	4.50 / 10.50
BUFFALO CAULIFLOWER Lightly Tempura battered fried cauliflower tossed with Buffalo, honey BBQ, Nashville Hot, Honey Habanero Orange, Parmesan Garlic, Jalapeno, Habanero, Ghost or Scorpion Sauce	10.50
CRISPY BRUSSELS SPROUTS 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	10.50
KENNEBEC FRY APPETIZERS	
NASHVILLE HOT TENDER FRIES Three 3 oz tempura battered chicken tenders, tossed in Nashville Hot, Habanero, Ghost or Scorpion rub, on a bed of Gorgonzola cheese and hand cut Kennebec Fries	13.50
BUFFALO HOT TENDER FRIES Three 3 oz. chicken tenders, tempura battered, then tossed in traditional Buffalo, Jalapeno, Habanero, Ghost or Scorpion sauce, on a bed of Gorgonzola cheese and hand cut Kennebec Fries	13.50
GARLIC FRIES (V) Hand cut Kennebec potatoes, fresh chopped garlic, flat leaf parsley and extra virgin olive oil	8.50
TRUFFLE FRIES (V) Hand cut Kennebec potatoes, white truffle oil, flat leaf parsley and extra virgin olive oil, sprinkled with grated Parmesan cheese	8.50
STRAIGHT FRIES (V) Hand cut Kennebec potatoes	6.00
GARLIC KNOTS ∞ (V) Half-dozen of our freshly baked, garlic-soaked little breads	6.00
MOZZARELLA STICKS Breaded mozzarella dusted with parmesan with ranch or marinara sauce for dipping	9.00
CLASSIC MEATBALLS 3 house made meatballs served in our scratch marinara, topped with parmesan cheese	7.00

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 a Wagyu and Angus Beef blend. All dishes are served with your choice of Truffle, Garlic or Straight Kennebec Fries.

CHEESEBURGER Freshly ground 6 oz. patty, topped with Cheddar cheese, mayo, lettuce, tomato, red onion and house made pickles	14.00
BACON CHEESEBURGER Freshly ground 6 oz. patty, topped with Zoe's Meats applewood smoked bacon, Cheddar cheese, mayo, lettuce, tomato, red onion and house made pickles	15.50
NAKED CHICKEN SANDWICH 6oz Mary's Free Range Chicken Breast tempura battered and fried. Served with lettuce, tomato, red onion, mayo and pickles.	14.00
NASHVILLE HOT CHICKEN SANDWICH 6oz. Mary's Free Range Chicken Breast tempura battered and fried, tossed in Nashville Hot, Habanero, Ghost or Scorpion rub. Served with lettuce, pickle and Regents Comeback Sauce	14.00
BUFFALO CHICKEN SANDWICH 6oz. Mary's Free Range Chicken Breast tempura battered and fried, tossed in Traditional Buffalo, Jalapeno, Habanero, Ghost or Scorpion sauce. Served with lettuce, tomato, red onion, blue cheese dressing and pickles	14.00
GRILLED CHICKEN AVOCADO SANDWICH Whole grilled 6 oz. Free Range Chicken breast, topped with guacamole, chipotle aioli, lettuce, tomato and provolone cheese	14.00

CLASSIC PASTAS

Served with garlic knots

ANGEL HAIR POMODORO ∞ (V) In a spicy garlic tomato sauce with semi dried tomatoes, parmesan and fresh basil	15.00
LASAGNA (V) Homemade with ricotta, mozzarella and parmesan cheese	15.00
LASAGNA BOLOGNESE Same as above with Wagyu and Angus ground beef along with Greco pork sausage	17.00
FETTUCCINE ALFREDO (V) In a delicately spiced garlic cream sauce	15.00
SPAGHETTI & MEATBALLS Classic tomato meat sauce made with Wagyu and Angus ground beef along with Greco pork sausage	15.00
RIGATONI CHICKEN PESTO ∞ Grilled, sliced Free Range Chicken, sun dried tomatoes, artichoke hearts and rigatoni in a pesto cream sauce, topped with feta cheese	16.50
RIGATONI ALLA VODKA ∞ Diced pancetta in a tomato cream sauce, spiked with vodka	15.00

Add Mary's Free Range Chicken, Zoe's Meats applewood smoked bacon, meatballs, or Bolognese sauce for 4.50

DESSERT

TIRAMISU ∞ (V) The authentic Italian "pick me up" made with mascarpone cheese, cocoa, rum and espresso	7.50
ZEPPOLE A baker's dozen of our own fried doughnuts coated with a lemon sugar glaze	7.50

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

BEER



Our chicken is No Antibiotics Ever, California Free Range.

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

MENU

