# 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) — **25.00 / 29.50**
His favorite mozzarella and aged provolone blend on homemade marinara sauce

**DOMINIC'S** (∞) (V) — **33.50 / 37.50**
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

**MARGHERITA** (V) — **32.00 / 37.00**
Semi dried tomatoes, fresh basil and fresh mozzarella on a light rosemary garlic olive oil sauce

**TELA** — **38.50 / 41.50**
Homemade marinara & aged mozzarella blend. Topped with stracciatella, parmesan and fresh basil after bake

**MOJO WORKING** — **38.50 / 41.50**
Sesame seed crust, extra virgin olive oil, aged mozzarella blend, fresh mozzarella, whipped ricotta and Zoe's Meats prosciutto. Dusted with parmesan and fresh Italian parsley

**FARLEY** — **38.50 / 41.50**
Sliced Mozzarella, homemade marinara, extra Greco sausage, shaved garlic sprinkled with parmesan and dried oregano

**PEPPERONI** — **30.50 / 35.00**
Made with Battistoni cup & char "salame picante" atop a homemade marinara and aged mozzarella blend

**LEGALIZE PEPPERONI** — **38.50 / 41.50**
Homemade marinara, aged mozzarella blend, a double portion of Battistoni cup & char pepperoni, sautéed mushrooms and sprinkled with pecorino Romano and dried oregano

**HOT SOPRESSATA** (∞) — **32.50 / 37.00**
Homemade marinara, spicy Italian salami topped with fresh oregano and parmesan

**BROOKLYNER** (∞) — **36.00 / 40.50**
Aged mozzarella blend, dollops of marinara, Greco sausage, Battistoni cup & char pepperoni, whipped sweet ricotta, dusted with parmesan and pecorino Romano cheese

**MOTHER IN LAW** (∞) — **38.50 / 41.50**
"Sweet and spicy" Dominic's sauce base, aged mozzarella blend, fresh mozzarella, Calabrian chili peppers, thinly sliced white onions, sausage with a Mike's Hot Honey drizzle on top

**PARTY** — **35.00 / 39.50**
Homemade marinara topped with aged mozzarella blend, Battistoni cup & char pepperoni, Greco sausage, green peppers, onions and mushrooms

**WHITE** (∞) (V) — **34.00 / 38.50**
A bed of fresh spinach, topped with ricotta, mozzarella and parmesan cheeses on a rosemary garlic olive oil sauce

**VEGGIE** (V) — **37.00 / 40.50**
Homemade marinara topped with aged mozzarella blend, marinated portabella mushrooms, semi dried tomatoes, roasted red peppers, grilled onions, zucchini and provolone

**MEAT LOVERS** — **37.00 / 40.50**
Aged mozzarella blend, Battistoni cup & char pepperoni, Greco sausage and meatballs atop a homemade marinara

**BBQ CHICKEN** — **32.00 / 37.00**
Aged mozzarella blend, grilled Free Range Chicken, red onions, BBQ and homemade marinara sauce

# WINGS

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

6 pieces for 12.50 | 12 pieces for 24.00 | 24 pieces for 48.00

**HABANERO HONEY ORANGE**
Sweet sticky heat

**PARMESAN GARLIC**
Parmesan, garlic and flat leaf parsley

**NASHVILLE HOT**
Iconic spicy cayenne taste

**LEMON PEPPER**
Tangy, peppery, citrus notes

**GOCHUJANG**
Korean spicy, sweet, umami flavor

**HONEY MUSTARD**
Sweet and tangy honey mustard

**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*

# CALZONES

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

| | | | |
|---|---|---|---|
| **CHEESE** (V) | **16.00** | **POPEYE** (V) | **20.00** |
| **MASTER** (∞) | **20.00** | **MEAT LOVERS** | **20.00** |
| **LEGALIZE PEPPERONI** | **20.00** | | |

***Each additional topping: regular 2.00 premium 2.50***

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

# CHICAGO PIZZA

*Stuffed Crust or Top Down*

Thick, hearty stuffed crust pizza—two layers of dough with tons of cheese, sauce on top, or Top Down without the top layer of dough.

14"

**WINDY CITY MOZZARELLA CLASSIC** (V) — **43.50**
Lots of aged mozzarella blend cheese, topped with homemade marinara

**PEPPERONI** — **45.50**
Made with Battistoni cup & char "salame picante" and aged mozzarella blend, topped with homemade marinara

**LEGALIZE PEPPERONI** — **48.50**
Aged mozzarella blend, a double portion of Battistoni cup & char pepperoni, sautéed mushrooms, topped with homemade marinara and sprinkled with pecorino Romano and dried oregano

**FARLEY** — **48.50**
Aged Mozzarella blend, triple Greco sausage, fresh shaved garlic and marinara

**POPEYE** (∞) (V) — **48.50**
Aged mozzarella blend, spinach, artichoke hearts, ricotta and parmesan topped with homemade marinara

**MASTER** (∞) — **48.50**
Aged mozzarella blend, Battistoni cup & char pepperoni, Greco sausage, green peppers, onions and mushrooms topped with homemade marinara

**VEGGIE** (V) — **48.50**
Aged mozzarella blend, marinated portabella mushrooms, semi dried tomatoes, roasted red peppers, grilled onions, zucchini and provolone topped with homemade marinara

**MEAT LOVERS** (∞) — **48.50**
Aged mozzarella blend, Battistoni cup & char pepperoni, Greco sausage and meatballs topped with homemade marinara

**SAUSAGE, MUSHROOM AND SPINACH** — **48.50**
Aged mozzarella blend, Greco sausage, sautéed mushrooms and spinach topped with homemade marinara

# ADDITIONAL TOPPINGS

## REGULAR TOPPINGS

NY 16" 4.00 | NY 18" 4.50 | CH 14" 4.00

Black Olives, 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 Onions, Sautéed Mushrooms, Zucchini

## PREMIUM TOPPINGS

NY 16" 5.00 | NY 18" 5.50 | CH 14" 5.50

Artichoke Hearts, Anchovies, Zoe's Meats Applewood Smoked Bacon, Balsamic Reduction, Calabrian Peppers, Feta, Fresh Mozzarella, Goat Cheese, Gorgonzola, Mary's Grilled Free Range Chicken, Mike's Hot Honey, Whipped Sweet Ricotta, Grilled Onions, Zoe's Meats Ham, Honey, Meatballs, Vegan Mozzarella, Marinated Portabella Mushrooms, Pancetta, Parmesan, Battistoni Cup & Char Pepperoni, Pesto, Zoe's Meats Prosciutto, Provolone, Ricotta, Roasted Garlic, Roasted Red Pepper, Pecorino Romano, 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.

# SALADS

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

**FRIED CHICKEN CAESAR** — **142.50 / 72.00**
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** — **98.00 / 49.50**
Romaine lettuce, grated parmesan, homemade croutons, lemon wedge and our own Caesar dressing

**HOUSE SALAD** (V) (GF) — **98.00 / 49.50**
A mix of romaine, baby greens, roma tomatoes, English cucumbers, carrots, red onions, pepperoncini and red wine vinaigrette

**GREEK** (V) (GF) — **109.00 / 56.50**
Mixed greens, red onions, roma tomatoes, Kalamata olives, English cucumbers, pepperoncinis, feta cheese and red wine vinaigrette

**WALNUT GORGONZOLA** (∞) (V) (GF) — **116.00 / 58.50**
Mixed greens, red onions, dried cranberries, candied walnuts, Gorgonzola cheese and red wine vinaigrette

**TOASTED GOAT CHEESE** (∞) (V) — **116.00 / 58.50**
Mixed greens, onion strings, apple slices, kaiware sprouts, red pepper, warmed goat cheese and citrus vinaigrette

***Add Mary's Free Range Grilled or Buffalo chicken, or Zoe's Meats applewood smoked bacon 47.00 / 24.00***

## CLASSIC PASTAS

Served with garlic knots

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

**SPAGHETTI POMODORO** ∞ V — **179.00 / 90.50**
In a spicy garlic tomato sauce with semi dried tomatoes, parmesan and fresh basil

**LASAGNA** V — **235.00 / 118.00**
House made with ricotta, mozzarella and parmesan cheese

**LASAGNA BOLOGNESE** — **263.50 / 132.00**
House made with ricotta, mozzarella and parmesan cheese, Greco pork sausage, wagyu and certified angus beef in classic marinara sauce

**FETTUCCINE ALFREDO** V — **189.50 / 98.50**
In a delicately spiced garlic cream sauce

**SPAGHETTI & MEATBALLS** — **179.50 / 90.50**
Spicy hot meatballs in classic marinara sauce

**SPAGHETTI BOLOGNESE** — **179.50 / 90.50**
Greco pork sausage, wagyu and certified angus beef in classic marinara sauce

**RIGATONI CHICKEN PESTO** ∞ — **200.00 / 101.00**
Grilled, sliced Free Range Chicken, sun dried tomatoes, artichoke hearts and rigatoni in a pesto cream sauce, topped with feta cheese

**RIGATONI ALLA VODKA** ∞ — **188.50 / 95.50**
Diced pancetta in a tomato cream sauce, spiked with vodka

***Add Mary's Free Range Grilled or Buffalo chicken, or Zoe's Meats applewood smoked bacon 47.00 / 24.00***

## DESSERT

**TIRAMISU** ∞ V — **142.50 / 72.50**
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)***

**CLASSIC MEATBALLS** — **71.00 / 37.00**
House made spicy hot meatballs served with our scratch marinara sauce for dipping

**TENDERS** — **110.50 / 57.50**
3oz. chicken tenders, tempura battered and fried then tossed in your favorite sauce

**BUFFALO CAULIFLOWER** — **110.50 / 57.50**
Lightly Tempura battered fried cauliflower tossed in your favorite sauce

**CRISPY BRUSSELS SPROUTS** — **110.50 / 57.50**
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 — **64.00 / 33.00**
Half-dozen of our freshly baked, garlic-soaked little breads

**MOZZARELLA STICKS** — **97.00 / 50.00**
Breaded mozzarella dusted with parmesan with ranch or marinara sauce for dipping

## BEVERAGES

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|---|---|
| BOTTLED WATER | 3.25 |
| SAN PELLEGRINO | 3.95 |
| CANNED SODA | 2.50 |
| SIX PACK SODA | 11.95 |

Our chicken is No Antibiotics Ever, California Free Range.

∞ Regents Signature Dish
V Vegetarian
GF Gluten Free

EAT MORE PIZZA • DRINK MORE BEER

# REGENTS pizzeria

BE MORE HAPPY

# 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**
DAILY
11AM - 11PM