REGENTS pizzeria

EAT MORE PIZZA • DRINK MORE BEER • BE MORE HAPPY

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

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 **$1 discount**.

ADDITIONAL TOPPINGS

REGULAR 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 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

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

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

SALADS

Always freshly prepared with your choice of dressing

Regular or Large

FRIED CHICKEN CAESAR — **16.00 / 19.50**
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 — **11.50 / 16.00**
Romaine lettuce, grated parmesan, homemade croutons, lemon wedge and our own Caesar dressing

HOUSE SALAD (V) (GF) — **11.00 / 15.00**
A mix of romaine, baby greens, roma tomatoes, English cucumbers, carrots, red onions, pepperoncini and red wine vinaigrette

GREEK (V) (GF) — **13.00 / 17.00**
Mixed greens, red onions, roma tomatoes, Kalamata olives, English cucumbers, pepperoncinis, feta cheese and red wine vinaigrette

WALNUT GORGONZOLA (∞) (V) (GF) — **14.00 / 17.00**
Mixed greens, red onions, dried cranberries, candied walnuts, Gorgonzola cheese and red wine vinaigrette

TOASTED GOAT CHEESE (∞) (V) — **15.00 / 17.00**
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 for 5.50

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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

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

LEMON PEPPER
Tangy, peppery, citrus notes

HABANERO
350,000 Scoville units

GOCHUJANG
Korean spicy, sweet, umami flavor

GHOST
1,000,000 Scoville units

HONEY MUSTARD
Sweet and tangy honey mustard

SCORPION
2,000,000 Scoville units
**Need a waiver to serve this one*

SHAREABLES

Start things off right

NASHVILLE HOT TENDERS 6.00 / 12.50
One 3 oz or Three 3 oz chicken tenders, tempura battered, then tossed in Nashville Hot Rub

BUFFALO CHICKEN TENDERS 6.00 / 12.50
One 3 oz. or Three 3 oz. chicken tenders, tempura battered, then tossed in traditional Buffalo, Jalapeno, Habanero, Ghost or Scorpion sauce

BUFFALO CAULIFLOWER 12.50
Lightly Tempura battered fried cauliflower tossed with Buffalo, Honey BBQ, Nashville Hot, Honey Habanero Orange, Parmesan Garlic, Jalapeno, Lemon Pepper, Gochujang, Honey Mustard, Habanero, Ghost or Scorpion Sauce

CRISPY BRUSSELS SPROUTS 12.50
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

KENNEBEC FRY APPETIZERS

NASHVILLE HOT TENDER FRY PLATE 16.50
Three 3 oz tempura battered chicken tenders, tossed in Nashville Hot rub, served with hand cut Kennebec Fries

BUFFALO TENDER FRY PLATE 16.50
Three 3 oz chicken tenders, tempura battered, then tossed in traditional Buffalo, Jalapeno, Habanero, Ghost or Scorpion sauce, served with hand cut Kennebec Fries

GARLIC FRIES (V) 10.00
Hand cut Kennebec potatoes, fresh chopped garlic, flat leaf parsley and extra virgin olive oil

TRUFFLE FRIES (V) 10.00
Hand cut Kennebec potatoes, white truffle oil, flat leaf parsley and extra virgin olive oil, sprinkled with grated Parmesan cheese

STRAIGHT FRIES (V) 7.50
Hand cut Kennebec potatoes

GARLIC KNOTS (V) 7.50
Half-dozen of our freshly baked, garlic-soaked little breads

MOZZARELLA STICKS 11.00
Breaded mozzarella dusted with parmesan with ranch or marinara sauce for dipping

CLASSIC MEATBALLS 8.50
3 house made spicy hot meatballs served with our scratch marinara sauce for dipping

DESSERT

TIRAMISU (V) 9.00
The authentic Italian "pick me up" made with mascarpone cheese, cocoa, rum and espresso

ZEPPOLE 9.00
A baker's dozen of our own fried doughnuts coated with a lemon sugar glaze, with a side of glaze for dipping

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 17.00
Freshly ground 6 oz. patty, topped with Cheddar cheese, mayo, lettuce, tomato, red onion and pickles

BACON CHEESEBURGER 18.50
Freshly ground 6 oz. patty, topped with Zoe's Meats applewood smoked bacon, Cheddar cheese, mayo, lettuce, tomato, red onion and pickles

NAKED CHICKEN SANDWICH 17.00
6oz Mary's Free Range Chicken Breast tempura battered and fried. Served with lettuce, tomato, red onion, mayo and pickles.

NASHVILLE HOT CHICKEN SANDWICH 17.00
6oz. Mary's Free Range Chicken Breast tempura battered and fried, tossed in Nashville Hot rub. Served with lettuce, pickles and Regents Comeback Sauce

BUFFALO CHICKEN SANDWICH 17.00
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

GRILLED CHICKEN AVOCADO SANDWICH 17.00
Whole grilled 6 oz. Free Range Chicken breast, topped with avocado, chipotle aioli, lettuce, tomato and provolone cheese

CLASSIC PASTAS

Served with garlic knots

SPAGHETTI POMODORO (V) 18.50
In a spicy garlic tomato sauce with semi dried tomatoes, parmesan and fresh basil

LASAGNA (V) 18.00
House made with ricotta, mozzarella and parmesan cheese

LASAGNA BOLOGNESE 20.00
House made with ricotta, mozzarella and parmesan cheese, Greco pork sausage, wagyu and certified angus beef in classic marinara sauce

FETTUCCINE ALFREDO (V) 18.50
In a delicately spiced garlic cream sauce

SPAGHETTI & MEATBALLS 18.50
Spicy hot meatballs in classic marinara sauce

SPAGHETTI BOLOGNESE 18.50
Greco pork sausage, wagyu and certified angus beef in classic marinara sauce

RIGATONI CHICKEN PESTO 19.50
Grilled, sliced Free Range Chicken, sun dried tomatoes, artichoke hearts and rigatoni in a pesto cream sauce, topped with feta cheese

RIGATONI ALLA VODKA 18.50
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 5.50

BEVERAGES

BOTTLED WATER	3.25	**CANNED SODA**	2.50
ICED TEA	3.25	**SIX PACK SODA**	11.95
SAN PELLEGRINO	3.95	**FOUNTAIN DRINK**	3.25

DRAFT BEER

30 taps of constantly rotating craft beer

BEER

Our chicken is No Antibiotics Ever, California Free Range.

MENU

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