




# WELCOME to Reginè

Reginè's pizza is made with "biga" dough **leavened for 48 hours**,  0 flour with vital wheat germ and PDO products

## OUR HIGHLIGHT? *the crust*

**Pronounced and soft**, it is combined with top quality products to offer you a tasty and thin pizza in the centre, as per the Neapolitan tradition. We revisit tradition in a **contemporary key** thanks to new combinations that will make you discover innovative flavor and delicious condiments.

BOOK

SARONNO



PADERNO DUGNANO



## APPETIZERS

### PDO BUFFALO MOZZARELLA 12.00€

Cut into slices accompanied by raw ham and cherry tomatoes

### ENCORE OF BRUSCHETTA TO CHOOSE BETWEEN: 7.50€

Bruschetta with anchovies, burrata stracciatella and extra virgin olive oil

Classic bruschetta with cherry tomatoes and extra virgin olive oil

Bruschetta with Parma raw ham and burrata stracciatella

Bruschetta with Neapolitan escarole, fresh cherry tomatoes and anchovies from Cetara

### MINI CHARCUTERIE BOARD 8.00€

Parma raw ham and PGI mortadella accompanied by fried dumpling

### MAXI CHARCUTERIE BOARD 15.00€

Parma raw ham, PGI mortadella, PGI speck and Campanian capocollo accompanied by fried dumpling

### FRENCH FRIES 4.00€

## REGINÈ'S MONTANARE

### **CREATE YOUR TRIO** 9,00€

 CHOOSE 3 TYPES OF MONTANARE FROM THE MENU

### THE CLASSIC ONE 5.00€

Tomato, PDO Grana and fresh basil

### THE PARTICULAR ONE 7.00€

PDO buffalo mozzarella and Parma raw ham

### GOURMET 7.00€

Mortadella, PDO buffalo mozzarella and pistachio pesto

### THE SPECIAL ONE 6.00€

Anchovies from Cetara, black olives and burrata stracciatella

### NDUJA 7.00€

Burrata stracciatella and nduja from Spilinga

### THE QUEEN 6,00€

Tomato, PDO buffalo mozzarella and basil pesto

## REGINÈ'S FRYER

### NEAPOLITAN PASTA OMELETTE 4.00€

Bucatini, black pepper, grated Grana Padano, fior di latte, minced meat and peas

### SICILIAN OMELETTE 5.00€

Bucatini, fried aubergines, fior di latte, PDO Parmigiano Reggiano, tomato sauce, basil, PDO oil, salt, pepper, breadcrumbs (*Two 110gr omelettes*)

### POTATO PANZAROTTI 5.00€

2 Neapolitan potato croquettes

### NEAPOLITAN CUOPPO 11.00€

30 gr mix of Neapolitan fried foods (white arancini, red arancini, battered bucatini omelettes, classic bucatini omelettes, potato croquettes, fried polenta sticks)

### REGINÈ FRIED 11,00€

*6pcs ideal for 2 people*

1 classic montanara, 1 montanara of your choice from the montanare section, 2 classic potato panzerotti, 2 Sicilian omelettes



### REGINÈ FRIED 20,00€

*12pcs ideal for 4 people*

2 classic montanare, 2 montanare of your choice from the montanare section, 4 classic potato panzerotti, 4 Sicilian omelettes

## SPECIAL CROQUETTES

### CARBONARA CROQUETTES 7.00€

2 potato croquettes covered in Panko breading with Carbocrema, bacon, Pecorino and black pepper

### AMATRICIANA CROQUETTES 7.00€

2 potato croquettes covered in Panko breading with tomato, bacon, Pecorino and black pepper

### GOURMET CROQUETTES 8.00€

2 potato croquettes covered in Panko breading with mortadella, pistachio pesto and grain

# WHAT DOUGH DO YOU PREFER?

CONTEMPORARY  
CLASSIC

LOW CARB  
MULTIGRAIN  
+1,50€

BLACK  
CHARCOAL  
+1,50€

## CLASSIC PIZZAS

### MARGHERITA 7.00€

San Marzano PDO tomatoes, fior di latte from Agerola, PDO Parmigiano Reggiano, fresh basil and PDO extra virgin olive oil

*Perfect with: Stella Artois Premium Lager*

### BUFALA 11.00€

San Marzano PDO tomatoes, outbound: PDO buffalo mozzarella, fresh basil and PDO extra virgin olive oil.

### ANTICA NAPOLI 10.00€

San Marzano PDO tomatoes, red garlic from Nubia slow food presidium, Caiazzane olives, outbound: oregano on the hill, Cetara anchovies, fresh basil and PDO extra virgin olive oil

### PICCANTE 2.0 10.00€

San Marzano PDO tomatoes, fior di latte from Agerola, nduja from Spilinga, spicy Calabrian esplanade, outbound: fresh basil and PDO extra virgin olive oil

### NORMA 11.00€

San Marzano PDO tomatoes, fior di latte from Agerola, fried aubergines, outbound: grated seasoned salted ricotta, fresh basil and PDO extra virgin olive oil

### SCAROLA 10.50€

Shade of San Marzano PDO tomato, fior di latte from Agerola, Neapolitan style escarole, capers in salt pan, Caiazzane olives, outbound: Cetara anchovies, fresh basil and PDO extra virgin olive oil

### **NEW** PEPERINA 14,00€

Fior di latte from Agerola, grilled peppers, PGI Gorgonzola, pink pork sausage, outbound: bran pepper, fresh basil and PDO extra virgin olive oil

### CHIPS 11.00€

Smoked provola from Agerola, frankfurters, outbound: potato chips, PDO Parmigiano Reggiano fondue, fresh basil, PDO extra virgin olive oil



### NDUJA 11.00€

San Marzano PDO tomato, fior di latte from Agerola, 'nduja from Spilinga, burrata stracciatella, chilli pepper threads, fresh basil and PDO extra virgin olive oil

*Perfect with: Leffe Rouge*

### **NEW** 4 FORMAGGIOSA 14,00€

Fior di latte from Agerola, gorgonzola, briè, outbound: PDO buffalo morsels, nuts from Sorrento and Acacia honey

### CAPRICCIA 11.00€

San Marzano PDO tomato, fior di latte from Agerola, Paestum antichokes, champignon mushrooms, Caiazzane olives, baked ham, outbound: fresh basil and PDO extra virgin olive oil

### LA VEGETARIANA 9.00€

PDO buffalo mozzarella in baking, fresh grilled aubergines, fresh grilled courgettes, fresh grilled peppers, outbound: semi-dried red cherry tomatoes, fresh basil and PDO extra virgin olive oil

### BOSCAIOLA 13.00€

Fior di latte from Agerola, porcini mushrooms, briè, outbound: PGI speck, Roman Pecorino, fresh parsley, PDO extra virgin olive oil and fresh basil

*Perfect with: Leffe Rouge*

### PATACICCIA 12.00€

Smoked provola from Agerola, pink pork sausage, baked potatoes, outbound: PDO Parmigiano Reggiano flakes, fresh basil and PDO extra virgin olive oil.

*Perfect with: Weiss Franziskaner*

For any information on substances and allergens it is possible to consult the specific documentation which will be provided, upon request, by the service staff.



# GORUMET PIZZAS

## REGINÈ 13.00€

Campania yellow tomato puree, Caiazzan olives, outbound: burrata straciatella, Cetara anchovies, fresh basil and PDO extra virgin olive oil

## CORNICIONE RIPIENO 13.00€

Crust filled with creamy ricotta, San Marzano PDO tomato, fior di latte from Agerola, outbound: PDO buffalo mozzarella morsels, PDO Parmigiano Reggiano flakes, fresh basil and extra virgin olive oil

Perfect with: Weiss Franziskaner

## CRUDO E BURRATA 13.00€

San Marzano PDO tomato, fior di latte from Agerola, outbound: Parma raw ham aged 16/20 months, burrata, fresh basil and PDO extra virgin olive oil

Perfect with: Stella Artois premium lager

## **NEW** SALMONE 16,00€

Perfect with charcoal dough

Fior di latte from Agerola, outbound: smoked salmon, courgette and burrata straciatella's mousse, fresh basil and PDO extra virgin olive oil

## TROPEA 12.00€

San Marzano PDO tomato, red onion from Tropea, Caiazzan olives, outbound: oregano on the hill, "dolphin" tuna fillets, semi-dried red cherry tomatoes, fresh basil and PDO extra virgin olive oil

## **NEW** RIPIENA 13,50€

Crust filled with creamy ricotta, PDO buffalo mozzarella in baking, outbound: Campanian capocollo, courgette mousse, crumbled Neapolitan tarallo, fresh basil and extra virgin olive oil

## CAPOCOLLO 13.00€

Fior di latte d'Agerola, outbound: Campanian capocollo, red dried tomatoes, Apulian burrata, chopped pistachios, fresh basil and PDO extra virgin olive oil

Perfect with: Leffe Rouge

## CROCCHETTONA 13.00€

Fior di latte from Agerola, bacon from Caserta black pig, outbound: potatoes croquettes, Bronte PDO pistachio pesto, fresh basil and PDO extra virgin olive oil



## PESTUM 2,0 15,00€

Campania yellow tomato puree, outbound: semi-dried red cherry tomatoes, Genovese basil pesto, burrata straciatella, Parma PDO raw ham, fresh basil and PDO extra virgin olive oil.

## CARBONARA 13.00€

Fior di latte from Agerola, amatriciano PGI bacon, PDO Roman Pecorino, outbound: carbocrema, ground black pepper and a sprinkling of PDO Roman Pecorino, fresh basil and PDO extra virgin olive oil.



## MORTADELLA 14.00€

Fior di latte d'Agerola, outbound: PGI mortadella from Bologna, PDO buffalo morsels, Bronte PDO pistachio pesto, chopped Bronte PDO pistachios, fresh basil and PDO extra virgin olive oil.

## NERANO 13.00€

Smoked provola from Agerola, PDO Parmigiano Reggiano, courgettes in double consistency, outbound: slices of artisanal speck from Alto Adige, PDO Provolone del Monaco petals, fresh basil and extra virgin olive oil.

Perfect with: Leffe Rouge



## TONNARELLA 12,00€

Fior di latte from Agerola, PDO Piennolo pacchetelle cherry tomatoes, caramelized Tropea onion, outbound: "dolphin" tuna fillets, fresh basil and extra virgin olive oil

## SALSICCIA E FRIARIELLI 2.0 12.00€

Neapolitan style friarielli cream, PDO buffalo mozzarella in baking, pink pork sausage, outbound: crumbled Neapolitan tarallo, fresh basil and PDO extra virgin olive oil

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## SPECIAL FOCACCIA



12.00€

Outbound: PDO buffalo mozzarella, PDO Parma raw ham, rocket, Grana cheese flakes, fresh basil and extra virgin olive oil.

## SALADS

### CLASSIC SALAD 9.00€

Mixed salad, cherry tomatoes, tuna, corn and mozzarella

### VEGETABLE SALAD 9.00€

Mixed salad, cherry tomatoes, courgettes, grilled aubergines and julienned carrots

### REGINÈ'S SALAD 9.00€

Mixed salad, rocket, baked ham, Grana cheese flakes and black olives

### SALMON SALAD 13.00€

Mixed salad, smoked salmon, cherry tomatoes, PDO buffalo mozzarella and corn

## FOR THE LITTLE ONES

### MICKEY MOUSE MENU 10.00€

Classic margherita or with the addition of 1 ingredient between cooked ham and frankfurters, iced lemon or peach tea

### DONALD DUCK MENU 11.00€

Lasagna Bolognese, iced lemon or peach tea

### PLUTO MENU 11.00€

Hamburger and frankfurters, accompanied by French fries, iced lemon or peach tea

### HAMBURGER SANDWICH (150gr) 11.00€

150 gr hamburger, cheddar, tomato, salad, accompanied by French fries

## ALLERGENS



### Peanuts and derivates

(Packaged snacks, creams and condiments in which there is also in small doses)



### Nuts

(Almonds, hazelnuts, common walnuts, cashew nuts, pecans, cashews and pistachios)



### Milk and derivates

(Any product in which milk is used: yogurt, biscuits, cakes, ice cream and various creams)



### Clams

(Canestrella, razor clam, scallop, mussels, oyster, limpet, clam, cockle etc)



### Fish

(Food products in which fish is present, even if in small percentages)



### Sesame

(Whole seeds used for bread, flours even if they contain it in a minimal percentage)



### Soy

(Derived products such as: soy milk, tofu, soy noodles and similar)



### Crustaceans

(Marine and freshwater crustaceans: shrimp, scampi, lobsters, crabs and similar)



### Gluten

(Cereals: wheat, rye, barley, oats, spelt, kamut, including derived hybrids)



### Lupins

(Present in vegan foods in the form of: roasts, salami, flours and similar)



### Mustard

(It can be found in sauces and condiments, especially mustard)



### Celery

(Both in pieces and in preparation for soups, sauces and vegetable concentrates)



### Sulfur dioxide and sulphite

(Foods in vinegar, oil or brine, jams, dried mushrooms, preserves etc)



### Eggs and derivates

(Eggs and products containing them such as: mayonnaise, emulsifiers, egg pasta)

COVER CHARGE 2€