

WELCOME *To Reginè*

Regine'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 center, 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.



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 straciatella and PDO extra virgin olive oil
Classic bruschetta with cherry tomatoes and PDO extra virgin olive oil
Bruschetta Parma ham and burrata straciatella
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** (2 pcs) 5.00€
Tomato, PDO Grana and fresh basil
- THE PARTICULAR ONE** (2 pcs) 7.00€
PDO buffalo mozzarella and Parma raw ham
- GOURMET** (2 pcs) 7.00€
Mortadella, PDO buffalo mozzarella and pistachio pesto
- THE SPECIAL ONE** (2 pcs) 6.00€
Anchovies from Cetara, black olives and burrata straciatella
- LA 'NDUJA** (2 pcs) 7.00€
Burrata straciatella and 'nduja from Spilinga
- THE QUEEN** (2 pcs) 6.00€
Tomato, PDO buffalo mozzarella and basil pesto

❄️ Product that may be frozen



REGINÈ'S FRYER

- POTATO PANZEROTTI** 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, 1 Sicilian omelette and 1 Neapolitan omelette
- 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, 1 Neapolitan omelette, 1 chees and pepper omelette, 1 pumpkin cream omelette and 1 Sicilian omelette

REGINÈ'S OMELETTES

- CREATE YOUR TRIO** 7.50€
CHOOSE 3 TYPES OF OMELETTES FROM THE MENU
- OMELETTE OF NEAPOLITAN PASTA** (2 pcs from 110 gr) ❄️ 5.50€
Bucatini, bechamel, peas, minced meat, smoked provola and black pepper
- SICILIAN OMELETTE** 5.00€
(2 pcs from 110 gr) ❄️
Bucatini, fried aubergines, stringy provola cheese, sauce tomato, Parmigiano Reggiano PDO, salt, pepper, basil and PDO extra virgin olive oil

CHEES AND PEPPER ❄️ 5.00€
OMELETTE (2 pcs from 110 gr)
Bucatini, pecorino, pepper and fior di latte

PUMPKIN CREAM OMELETTE ❄️ 5.50€
(2 pcs from 110 gr)
Mixed pasta, long Naples pumpkin, sausage and smoked provola

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 tomato, 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 tomato, outbound: PDO buffalo mozzarella, fresh basil and PDO extra virgin olive oil

ANTICA NAPOLI 🐟 🍷 🍷 🍷 10.00€
San Marzano PDO tomato, 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 tomato, 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 tomato, 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

CHIPS 🍷 🍷 🍷 🍷 11.00€
Smoked provola from Agerola, würstel, outbound: potato chips, PDO Parmigiano Reggiano fondue, fresh basil, PDO extra virgin olive oil

SPECK E ZOLA 🍷 🍷 10.50€
Perfect with Leffe Rouge

San Marzano PDO tomato, fior di latte from Agerola, outbound: PGI speck, gorgonzola, fresh basil and PDO extra virgin olive oil

NEW



'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

4 FORMAGGIO 🍷 🍷 🍷 🍷 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.
Perfetta con: 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.

GOURMET PIZZAS

REGINÈ 13.00€

Campania yellow tomato puree, Caiazzane 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

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

TROPEA 12.00€

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

CRESCENZA 13.50€

Perfect with black charcoal dough

Fior di latte from Agerola, exiting capocollo Campania, creamy crescenza, crumbled Neapolitan tarallo, fresh basil and PDO extra virgin olive oil

CAPOCOLLO 13.00€

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

Perfect with: Lefte 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

ZUCCA 14.00€

Perfect with Lefte Rouge

Pumpkin cream, smoked provola from Agerola, outbound: PGI speck, Sorrento walnuts, basil fresh 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

FRESCA 14.00€

Perfect with Stella Artois Premium Lager

Fior di Latte, topped with IGP bresaola, arugula, Piennolo cherry tomato pesto, shavings of Parmigiano Reggiano PDO, lemon oil, and fresh basil



MORTADELLA 14.00€

Fior di latte from 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: Lefte Rouge

AMERICANA 12.00€

Fior di latte from Agerola, cooked ham, in exit potato chips, cheddar fondue, fresh basil and PDO extra virgin olive oil

SALSICCIA E FRIARIELLI 2.0 12.00€

Also available in classic version

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

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.



SPECIAL FOCACCIA



12.00€
Outbound: PDO buffalo mozzarella, PDO Parma raw ham, rocket, Grana cheese flakes, fresh basil and extra virgin olive oil

SALADS

9.00€
CLASSIC SALAD
Mixed salad, cherry tomatoes, tuna, corn and mozzarella

9.00€
REGINÈ'S SALAD
Mixed salad, rocket, baked ham, Grana cheese flakes and black olives

12.00€
PARMA SALAD
Mixed salad, fresh tomatoes, flakes of parmesan, DOP buffalo morsels and ham raw Parma cheese 16/20 months



FOR THE LITTLE ONES

7.50€
PIZZA WÜRSTEL
San Marzano PDO tomato, Fior di Latte from Agerola, würstel, fresh basil, and PDO extra virgin olive oil

9.00€
BOLOGNESE LASAGNA

11.00€
HAMBURGER SANDWICH (150 gr)
150 gr hamburger, cheddar, tomato, salad, accompanied by French fries

ALLERGENS



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

COVER CHARGE 2€