

WELCOME *to Reginè*

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

OUR STRENGTH?

the crust

Pronounced and soft, it is combined with top-quality products to offer you a tasty and thin pizza in the center, as Neapolitan tradition dictates. We revisit tradition in a contemporary key thanks to new pairings that will make you discover innovative flavors and delicious condiments.



APPETIZERS

PDO BUFFALO MOZZARELLA 🍷 12.00€
Sliced accompanied by Parma ham and cherry tomatoes

MINI CHARCUTERIE BOARD 🍷🍷🍷 8.00€
Parma ham and Bologna PGI mortadella served with fried gnocco

MAXI CHARCUTERIE BOARD 🍷🍷🍷 15.00€
Parma ham, Bologna PGI mortadella, artisanal PGI speck from Alto Adige and rolled bacon served with fried gnocco

WÜRSTEL AND FRIES 10.00€
2 grilled würstel served with french fries

REGINÈ'S MONTANARE



CREATE YOUR TRIO 9.00€

CHOOSE THREE TYPES OF MONTANARE FROM THE MENU



THE CLASSIC ONE (2pcs) 🍷🍷 5.50€
Tomato, PDO Grana Padano and fresh basil

THE PARTICULAR ONE (2pcs) 🍷🍷 7.00€
PDO buffalo mozzarella and PDO Parma ham

THE GOURMET ONE (2pcs) 🍷🍷🍷 7.00€
Bologna Mortadella PGI, PDO buffalo mozzarella and pistachio pesto

THE SPECIAL ONE (2pcs) 🍷🍷🍷 6.50€
Sicilian anchovies from Sciacca, olives and burrata stracciatella

THE 'NDUJA (2pcs) 🍷🍷 7.00€
Burrata stracciatella and Spilinga 'nduja

THE REGINA (2pcs) 🍷🍷🍷 6.00€
Tomato, PDO buffalo mozzarella and basil pesto

REGINÈ'S FRYER



POTATO PANZAROTTI 🍷🍷🍷 5.00€

2 Neapolitan potato crocchè stuffed with fior di latte and black pepper

CUOPPO NAPOLETANO 🍷🍷🍷🍷🍷🍷 10.50€

40g Neapolitan fried food mix (potato crocchè, Neapolitan frittatine, rice arancini and fried gnocco)

FRITTO REGINÈ 🍷🍷🍷🍷🍷🍷 12.00€

1 classic montanara, 1 montanara of your choice from the montanare section, 2 classic potato panzarotti, 4 mini Neapolitan frittatine



FRENCH FRIES 🍷 4.00€

REGINÈ'S KITCHEN

LASAGNA BOLOGNESE 🍷🍷🍷 10.00€

MEATBALLS WITH TOMATO SAUCE 🍷🍷 11.00€
Served with homemade bread



EGGPLANT PARMIGIANA 🍷🍷🍷 12.00€



REGINÈ'S BRUSCHETTE

CREATE YOUR TRIO 9.00€

CHOOSE 3 TYPES OF BRUSCHETTE FROM THE MENU



BRUSCHETTE WITH SICILIAN ANCHOVIES 7.50€
FROM SCIACCA (2pcs) 🍷🍷🍷
Burrata stracciatella and olives

BRUSCHETTE WITH HAM (2pcs) 🍷🍷 7.50€
And burrata stracciatella

BRUSCHETTE WITH 'NDUJA (2pcs) 🍷🍷 7.00€
And burrata stracciatella

BRUSCHETTE WITH SPECK (2pcs) 🍷🍷 7.50€
Rocket and burrata stracciatella

SPECIAL CROCCHÈ

CARBONARA CROCCHÈ 🍷🍷🍷 7.50€
2 potato crocchè with carbonara cream, guanciale, pecorino and black pepper

AMATRICIANA CROCCHÈ 🍷🍷🍷 7.50€
2 potato crocchè with tomato, guanciale, pecorino and black pepper

GOURMET CROCCHÈ 🍷🍷🍷🍷 8.00€
2 potato crocchè with Bologna PGI mortadella, pistachio pesto and pistachio crumble



Product that may be frozen

WHICH DOUGH DO YOU PREFER?

CONTEMPORARY
CLASSIC

LACTOSE-FREE
MOZZARELLA
+2.00€

SEMI-WHOLEGRAIN
+1.50€



OUR
"RUOTA DI CARRO"

Thinner, crispier, larger and
topped with more ingredients!
+1.50€

VEGETABLE
CHARCOAL

+1.50€



CLASSIC PIZZAS

MARGHERITA

7.50€

Italian tomato sauce, Gragnano fior di latte, PDO
Grana Padano, PDO evo oil and fresh basil

Perfect with: Moretti ricetta originale

BUFALA

11.00€

Italian tomato sauce, PDO buffalo mozzarella
added after baking, PDO evo oil and fresh basil

Perfect with: Ichnusa non filtrata

ANTICA NAPOLI

10.00€

Italian tomato sauce, garlic oil, Taggiasca
olives, hillside oregano added after baking,
Sicilian anchovies from Sciacca, PDO evo oil
and fresh basil

Perfect with: Ichnusa non filtrata

PICCANTE 4.0

12.00€

Italian tomato sauce, Taggiasca olives, Spilinga
'nduja, spicy Calabrian salami, burrata straciatella
added after baking, chili threads, PDO evo oil and
fresh basil

NORMA

11.00€

Italian tomato sauce, Gragnano fior di latte, fried
aubergines, aged salted ricotta grated after
baking, PDO evo oil and fresh basil

ITALIANA

13.00€

Italian tomato sauce, Gragnano fior di latte,
Parma ham aged 16/20 months added after
baking, rocket, PDO Grana Padano shavings,
PDO evo oil and fresh basil

Perfect with: Ichnusa non filtrata

SCAROLA

11.50€

Italian peeled tomato sauce, Gragnano fior di
latte, Neapolitan-style escarole with
Salina capers, Taggiasca olives,
topped after baking with
Sicilian anchovies from
Sciacca, fresh basil and
PDO evo oil



Perfect with: Moretti rossa



CHIPS

11.50€

Gragnano smoked provola, würstel, French fries
added after baking, PDO evo oil and fresh basil

Perfect with: Moretti rossa

SALSICCIA E FRIARIELLI

12.00€

Gragnano smoked provola, pink pork sausage,
Neapolitan friarielli, PDO evo oil added after
baking and fresh basil

SPECK E ZOLA

10.50€

Italian tomato sauce, Gragnano
fior di latte, PGI gorgonzola,
artisanal PGI speck from
Alto Adige added after
baking, PDO evo oil and
fresh basil

Perfect with: Moretti rossa



CAPRICCIA

12.00€

Italian tomato sauce, Gragnano fior di latte,
artichokes, mix mushrooms, Taggiasca olives,
cooked ham, PDO evo oil added after baking
and fresh basil

Perfect with: Moretti ricetta originale

LA VEGETARIANA

11.00€

Gragnano fior di latte, grilled fresh aubergines,
grilled fresh zucchini, grilled fresh peppers,
red semi-dried tomatoes added after baking,
PDO evo oil and fresh basil

BOSCAIOLA

13.00€

Gragnano fior di latte, mixed mushrooms, PGI
gorgonzola, artisanal PGI speck from Alto Adige
added after baking, Roman Pecorino, fresh
parsley, PDO evo oil and fresh basil

Perfect with: Moretti ricetta originale

PATACICCIA

12.00€

Gragnano smoked provola, pink pork sausage,
baked potatoes, PDO Grana Padano shavings
added after baking, PDO evo oil and fresh basil

Perfect with: Moretti rossa

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

Campanian yellow tomato sauce, Taggiasca olives, burrata stracciatella added after baking, Sicilian anchovies from Sciacca, PDO evo oil and fresh basil

13.00€



LA PORCHETTA

Smoked provola cheese from Gragnano, baked potatoes, PGI roasted pork, topped after baking with Grana Padano PDO shavings, PDO evo oil and fresh basil

13.00€



Perfect with: Birra IPA Trhibu

CRUDO E BURRATA

Italian tomato sauce, Gragnano fior di latte, Parma ham aged 16/20 months added after baking, Apulian burrata, PDO evo oil and fresh basil

14.00€

Perfect with: Ichnusa non filtrata

VIOLETTA

Gragnano fior di latte, PGI gorgonzola, Tropea red onion, Grana Padano PDO, topped after baking with red onion jam, crumbled walnuts, PDO evo oil and fresh basil

13.00€



TROPEA

Italian tomato sauce, Tropea red onion, Taggiasca olives, hillside oregano added after baking, Mediterranean tuna fillets, semi-dried red cherry tomatoes, PDO evo oil and fresh basil

12.00€

CROCCHETTONA

Gragnano fior di latte, pink pork pancetta, potato crocchè added after baking, pistachio pesto, PDO evo oil and fresh basil

13.00€



FAVOLOSA

Campanian yellow tomato sauce, Gragnano fior di latte, fig compote added after baking, Parma ham aged 16/20 months, semi-aged caciocavallo petals, PDO evo oil and fresh basil

14.00€

Perfect with: Birra IPA Trhibu

PESTUM

Campanian yellow tomato sauce, burrata stracciatella added after baking, semi-dried cherry tomatoes, basil pesto, PDO evo oil and fresh basil

13.50€

Perfect with: Moretti ricetta originale



CARBONARA

Gragnano fior di latte, crispy Amatriciana style guanciale added after baking, Roman Pecorino, carbonara cream, freshly ground black pepper, PDO evo oil and fresh basil

13.00€

ZAFFIRA

Saffron cream, Gragnano fior di latte, pink pork sausage, Grana Padano PDO shavings added after baking, PDO evo oil and fresh basil

14.00€

Perfect with: Moretti ricetta originale



DEMONA

Italian tomato sauce, Gragnano fior di latte, pink pork pancetta, Spilinga 'nduja, semi-aged caciocavallo petals added after baking, crispy baked onion, PDO evo oil and fresh basil

13.50€

TONNO E CIPOLLA

Gragnano fior di latte, Tropea red onion, Mediterranean tuna fillets added after baking, organic lemon oil, chives, PDO evo oil and fresh basil

13.00€

MORTADELLA 2.0

Gragnano fior di latte, PGI mortadella added after baking, Apulian burrata, PGI pistachio pesto, pistachio crumble, PDO evo oil and fresh basil

15.00€

Perfect with: Moretti ricetta originale

LA TRICOLORE

Italian peeled tomato sauce, Napoli salami, rocket added after baking, buffalo mozzarella, PDO evo oil and fresh basil

13.00€

Perfect with: Ichnusa non filtrata



ZUCCHETTA

Pumpkin cream, Gragnano fior di latte, mixed mushrooms, artisanal PGI Alto Adige speck added after baking, fried sage, PDO evo oil and fresh basil

15.00€

Perfect with: Birra IPA Trhibu



OUR SALADS

CLASSIC SALAD

Mixed salad, cherry tomatoes, Mediterranean tuna fillets, corn and mozzarella

9.00€

PARMA SALAD

Mixed salad, semi-dried tomatoes, Grana Padano shavings, PDO buffalo mozzarella and Parma ham aged 16/20 months

12.00€

REGINÈ SALAD

Mixed salad, cooked ham, Grana Padano shavings and olives

9.00€

OUR LOCATIONS



ALLERGENS



Peanuts and derivatives
(Packaged snacks, creams and condiments where they are present even in small doses)



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



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



Molluscs
(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 food in the form of: roasts, salami, flours and similar)



Mustard
(Can be found in sauces and condiments, especially mustard)



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



Sulphur dioxide and sulphites
(Foods pickled with 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€