

*Dine In Menu*

# *Regina's*

*Via 31*

WWW.REGINAS.NET





## Appetizer Primi Piatti

<b>BRUSCHETTA</b>	<b>\$5.95</b>
<i>Fresh Tomatoes Marinated in Olive Oil, Garlic &amp; Basil, Served with Crostini.</i>	
<b>CALAMARI FRITTI</b>	<b>\$8.95</b>
<i>Tender Calamari Lightly Breaded and Fried.</i>	
<b>PORTOBELLA RIPIENE</b>	<b>\$7.95</b>
<i>Portobella Mushroom Cap Stuffed with Artichokes, Roasted Peppers, Seasoned Breading, topped with Asiago Cheese and Garlic.</i>	
<b>FUNGHI ALLA BRUSCHETTA</b>	<b>\$7.95</b>
<i>Shitake and Button Mushrooms Sautéed with Plum Tomato and Basil Served with Crostini.</i>	
<b>COZZE MARINARA</b>	<b>\$9.95</b>
<i>Prince Edward Mussels Sautéed with Plum Tomato and Garlic Sauce.</i>	
<b>CARCIOFI</b>	<b>\$7.95</b>
<i>Quartered Baby Artichokes Sautéed with Garlic White Wine and Seasoned Breading.</i>	
<b>BAKED CLAMS</b>	<b>\$9.95</b>
<i>Half Dozen Clams Baked with Seasoned Breading and Garlic.</i>	

## Salad - Insalata

<b>INSALATA CAPRESE</b>	<b>\$7.95</b>
<i>Beefsteak Tomato Slices with Fresh Mozzarella and Fresh Basil.</i>	
<b>INSALATA DI CAESAR (Large)</b>	<b>\$5.95</b>
<i>Classic Caesar Salad with Garlic, Croutons and Parmigiano cheese. (Small Caesar Salad available with entree for \$1.95)</i>	
<b>HOUSE SALAD</b>	<b>\$3.95</b>
<i>Romaine Lettuce Tossed with Red Cabbage, Carrots, Croutons, Cucumbers and Tomatoes. (Italian, Ranch, Balsamic Vinaigrette) (Blue Cheese \$0.75 additional)</i>	
<b>SOUP</b>	<b>\$3.95</b>
<i>Minestrone or Soup of the Day.</i>	

# Pasta

<b>MANICOTTI</b> <i>Fresh Pasta Tubes Stuffed with a Blend of Cheeses, Baked with Marinara Sauce and Mozzarella Cheese.</i>	<b>\$13.95</b>
<b>LASAGNA</b> <i>Layers of Fresh Pasta with Ricotta, Ground Veal and Beef, Baked with Meat Sauce and Mozzarella</i>	<b>\$14.95</b>
<b>MELENZANE RIPIENE</b> <i>Eggplant Rolled and stuffed with Spinach and Ricotta Cheese Baked in a Plum Tomato Basil Sauce, Served with Side Pasta.</i>	<b>\$16.95</b>
<b>FETTUCCINI PRIMAVERA</b> <i>Sautéed Garden Fresh Vegetables with Choice of Sauce over Fettuccini.</i>	<b>\$13.95</b>
<b>MELENZANE PARMIGIANA</b> <i>Layers of Breaded Eggplant Baked with Marinara, Mozzarella Cheese and Served with Side Pasta</i>	<b>\$14.95</b>
<b>FETTUCCINI REGINA</b> <i>Fettuccini Pasta, Sautéed Mushrooms, Garlic and Cream Sauce.</i>	<b>\$13.95</b>
<b>PASTA</b> <i>Choice of Pasta with any One of Our Sauce selections;</i>	
<i>(Meat, Marinara or Romano sauce)</i>	<b>\$9.95</b>
<i>(Tomato-Cream, Aglio Olio, Arabiata or Alfredo)</i>	<b>\$11.95</b>
<b>GNOCCHI</b> <i>Homemade Potato Dumplings with Choice of Sauce.</i>	<b>\$13.95</b>
<b>RAVIOLI</b> <i>Meat or Cheese Filled Ravioli with Choice of Sauce.</i>	<b>\$11.95</b>
<b>SALSICCIA - SIDE OF SAUSAGE</b>	<b>\$4.00</b>
<b>POLPETTE - SIDE OF MEATBALLS</b>	<b>\$4.00</b>

*All Entrees served with  
Choice of House Salad or Cup of Soup*

*Images for reference only. Actual dishes might vary.*



# Chicken - Pollo

- POLLO ALLA VESUVIO** **\$15.95**  
*Boneless Chicken Breast Sautéed with Garlic and White Wine with Oven-Roasted Potatoes.*
- POLLO ALLA MARSALA** **\$15.95**  
*Chicken Breast Sautéed with Mushrooms in a Sweet Marsala Wine, Over Angel Hair Pasta.*
- POLLO ALLA REGINA** **\$15.95**  
*Chicken Breast tenders Sautéed with Onion, Peppers, Mushrooms, Plum Tomato and Garlic over Fettuccini Pasta.*
- POLLO PARMIGIANA** **\$15.95**  
*Chicken Breast Lightly Breaded and Baked with Marinara sauce and Mozzarella Cheese Served with Side Pasta.*
- POLLO PICCANTE** **\$15.95**  
*Chicken Breast Sautéed with Capers in our Butter Lemon Sauce, over Angel Hair Pasta.*
- POLLO TETTRAZINI** **\$15.95**  
*Chicken Breast Tenders Sautéed with Mushrooms in Cream Sauce & Tossed with Fettuccine Pasta.*
- POLLO LIMONE** **\$15.95**  
*Chicken Breast Sautéed with White Wine, Lemon Butter Sauce, Over Angel Hair Pasta.*

# Seafood - Pescame

- ZUPPA DI PESCE** **\$25.95**  
*Sautéed Clams, Mussels, Shrimp, Calamari and Fish (ask server) with a Plum Tomato and Garlic Sauce, Served over Linguini Pasta.*
- SHRIMP SCAMPI** **\$17.95**  
*Large Gulf Shrimp Sautéed with Olive Oil & Garlic Served over Linguini.*
- GAMBERI CON BROCCOLI** **\$17.95**  
*Large Gulf Shrimp Sautéed with Broccoli in a Light Plum Tomato and Garlic Sauce over Linguini Pasta.*
- CALAMARI MARINARA** **\$15.95**  
*Tender Calamari, Fresh Marinara Sauce Served over Linguini Pasta.*
- LINGUINI COZZE E VONGOLE** **\$16.95**  
*Sautéed Mussels and Clams, Plum Tomato and Garlic Sauce, over Linguini Pasta.*
- LINGUINI CLAM SAUCE** **\$15.95**  
*Baby Clams, Linguini Pasta and choice of White (garlic and white wine) or Red sauce (tomato).*
- PESCE BIANCO** **\$17.95**  
*Pan Seared White Fish in a Lemon Butter Sauce, Caper, Served with Pasta and Vegetable.*
- SALMONE** **\$18.95**  
*Baked Atlantic Salmon with Pesto Crust, Served with Vegetables and Pasta.*





## *Meat - Carne*

### **BISTECCA AL FORNO**

**\$27.95**

*10 oz. Center-cut Filet cooked to Perfection, Topped with Melted Asiago Cheese, Garlic and White Wine, Served with Oven-Roasted Potatoes and Broccoli.*

### **GIAMBOTTO**

**\$18.95**

*Chicken Breast Tenders, Sausage, Onion, Peppers and Potatoes Sautéed with a Plum Tomato Garlic Sauce.*

### **MEDAGLIE DI MAIALE**

**\$16.95**

*Gorgonzola Crusted Pork Medallions on Mashed Potato, Red Wine Reduction and Seasonal Vegetables.*

## *Vitella - Veal*

### **VITELLA ALLA**

#### **MASCARPONE** *(House Specialty)*

**\$18.95**

*Veal Medallions Sautéed with Fresh Diced Zucchini, Onion and Tomatoes in a Light Mascarpone Cream Sauce, Over Angel Hair Pasta.*

### **VITELLA MARSALA**

**\$18.95**

*Veal Medallions Sautéed with Mushrooms in a Sweet Marsala Wine, Over Angel Hair Pasta.*

### **VITELLA VESUVIO**

**\$18.95**

*Veal Medallions Sautéed in Olive Oil and Garlic Served with Oven Roasted Potatoes.*

### **VITELLA PICCANTE**

**\$18.95**

*Veal Medallions Sautéed with Capers in our Lemon Butter Sauce, Over Angel Hair Pasta.*

### **VITELLA PARMIGIANA**

**\$18.95**

*Veal Lightly Breaded and Baked with Marinara Sauce Topped with Mozzarella Cheese, Served with Side Pasta.*

### **VITELLA LIMONE**

**\$18.95**

*Veal Medallions Sautéed with White Wine, Lemon Butter Sauce, Over Angel Hair Pasta.*

*All Entrees served with  
Choice of House Salad or Cup of Soup*

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# Regina's Pizza

*Available toppings include:*

- Sausage
- Green Pepper
- Giardiniera
- Mushroom
- Pepperoni
- Ricotta Cheese
- Onion
- Green Olives
- Artichoke Hearts
- Bacon
- Black Olives
- Roasted Peppers
- Garlic
- Fresh Spinach
- Fresh Tomato

<b>SIZE</b>	<b>12" (M)</b>	<b>14" (L)</b>	<b>16" (XL)</b>
<b>REGINA'S SPECIAL</b>	<b>\$18.60</b>	<b>\$20.50</b>	<b>\$22.25</b>
<i>Sausages, Mushroom, Green Peppers, Onion</i>			
<b>VEGETARIAN</b>	<b>\$18.60</b>	<b>\$20.50</b>	<b>\$22.25</b>
<i>Mushroom, Onion, Black or Green Olives, Green Pepper</i>			
<b>BACARONI</b>	<b>\$16.65</b>	<b>\$18.25</b>	<b>\$19.75</b>
<i>Bacon, Pepperoni, Onion with Special Sauce</i>			

## **THIN CRUST PIZZA (25 MIN.)**

<b>SIZE</b>	<b>12" (M)</b>	<b>14" (L)</b>	<b>16" (XL)</b>
<b>CHEESE</b>	<b>\$12.75</b>	<b>\$13.75</b>	<b>\$14.75</b>
<b>EACH EXTRA INGREDIENT</b>	<b>\$1.50</b>	<b>\$2.00</b>	<b>\$2.50</b>

## **PAN PIZZA (35 MIN.)**

<b>SIZE</b>	<b>10" (S)</b>	<b>12" (M)</b>	<b>14" (L)</b>
<b>CHEESE</b>	<b>\$14.50</b>	<b>\$16.50</b>	<b>\$18.00</b>
<b>EACH EXTRA INGREDIENT</b>	<b>\$1.50</b>	<b>\$2.00</b>	<b>\$2.50</b>

## **STUFFED PIZZA (45 MIN.)**

<b>SIZE</b>	<b>10" (S)</b>	<b>12" (M)</b>	<b>14" (L)</b>
<b>CHEESE</b>	<b>\$16.50</b>	<b>\$18.50</b>	<b>\$20.50</b>
<b>EACH EXTRA INGREDIENT</b>	<b>\$1.50</b>	<b>\$2.00</b>	<b>\$2.50</b>

# Regina's

## Family Style

Entrees below include  
salad served (family style) & unlimited bread  
**NO SUBSTITUTIONS**

### SICILIANA DISH

Feeds Up to 4PPL

**\$50.00 PACKAGE**

Pollo Vesuvio, Sausage Platter, Baked Penne and mini desserts

### GODFATHER PLATTER

Feeds Up to 4PPL

**\$60.00 PACKAGE**

Rolled Eggplant, Veal Parmigiana, Baked Lasagna, two  
Meat Balls, one sausage link and mini desserts

### LA FAMIGLIA

Feeds Up to 4PPL

**\$45.00 PACKAGE**

Ravioli with Tomato Cream Sauce, Baked Manicotti, Eggplant  
Parmigiana, two Meat Balls and mini desserts

## Gluten Free Entrees

Add Shrimp to your entree \$5 or Chicken \$4

### LINGUINI AL POMODORO

**\$11.95**

Gluten-free linguini in aglio olio, Fresh garlic, diced tomatoes

### LINGUINI ALLA REGINA

**\$12.95**

Gluten-free linguini, wild mushroom zucchini, cherry tomatoes, garlic, Olive oil

Several seafood, chicken and meat entrees may also be prepared  
gluten-free: please ask server of your choices.

### GLUTEN FREE PIZZA

Available Only in Individual Sizes All toppings available please refer to pizza menu

### GLUTEN FREE DESSERTS

**FRESH STRAWBERRIES & MASCARPONE CREAM \$5.00**

**PANNA COTTA WITH RASPBERRY SAUCE \$5.00**

**SORBET OR GELATO \$5.00**

## NEW: Sandwiches

### PHILLY BURGER

**\$9.95**

with melted mozz, Cheese add \$1.25

Half pound Burger, onion, lettuce, tomato, sundried tomato,  
pesto sauce, on a briosche bun comes with fries.

### ITALIAN MEAT BALL

**\$8.95**

with mozzarella cheese add \$1.25 | Garlic Bread add \$0.50

Phil's famous MT. Balls with MT Sauce & spicy Giardiniera served with fries

### ITALIAN SAUSAGE

**\$7.95**

with hot peppers add \$0.75 | on garlic bread add \$0.50

Grilled Italian Sausage topped with MT sauce, baked

with provolone cheese served with fries

### COMBO SANDWICH

**\$10.95**

with cheese add \$1.25 | Garlic bread add \$0.50

Italian Sausage Grilles with 1 meat ball, topped with MT  
sauce and spicy Giardiniera served with fries

