



CLASSICHE | THE KING



TIME HONOURED, COMMANDING, THE HEART OF ITALIAN CRAFT

At Regina, we specialise in Contemporary Pizza, redefining tradition with innovative dough techniques.

Our high-hydration dough (80%+ water content) creates an ultra-light, airy texture, while pre-ferments, extended cold fermentation, and a blend of flours enhance both flavour and structure.

The result? A perfect balance of crisp exteriors and a soft, open crumb, delivering a light, highly digestible bite.

MARGHERITA [VG] \$26

San Marzano tomato, fior di latte, basil, evoo.

SFINCIONE [S] \$32

San Marzano tomato, caramelised onion, stracciatella, anchovies, cacio cavallo

CAPRICCIOSA [M] \$30

San Marzano tomato, fior di latte, artichokes, ham, mushrooms, black olives, basil, evoo.

DIAVOLA [M] \$29

San Marzano tomato, fior di latte, basil, spicy salami, roasted capsicum, nduja, parsley, evoo.

FRIARIELLI [M] \$30

Friarielli, pork sausage, smoked provola, chilli flakes, evoo.

MARINARA [V | VG] \$24

San Marzano tomato, oregano, basil, dried cherry tomatoes, evoo.

Add Anchovies [S] \$5

CALZONE [M] \$26

Ricotta, fior di latte, tomato, ham, basil, evoo.

Please note: For tables from 6 guests we apply 10% service charge
Public holidays and Sundays incur a 15% surcharge

MAINS | THE BISHOP



DISHES THAT MOVE WITH PURPOSE

GNOCCHI CACIO E PEPE [GF | VG] \$28
Pecorino, Parmigiano, black pepper.

GNOCCHI ALLA SORRENTINA [GF | VG] \$28
Tomato sauce, Parmigiano, stracciatella, basil, black pepper.

GNOCCHI VERDI [GF | M] \$28
Brocoli, Parmigiano, stracciatella, nduja, lemon zest

SALADS & SIDES | THE PIN



RESTRAINT AND TENSION THAT COMPLETE THE GAME

LATTUGA [V | VG] \$12
Cos lettuce, buttermilk, bread crumb, chilli dust

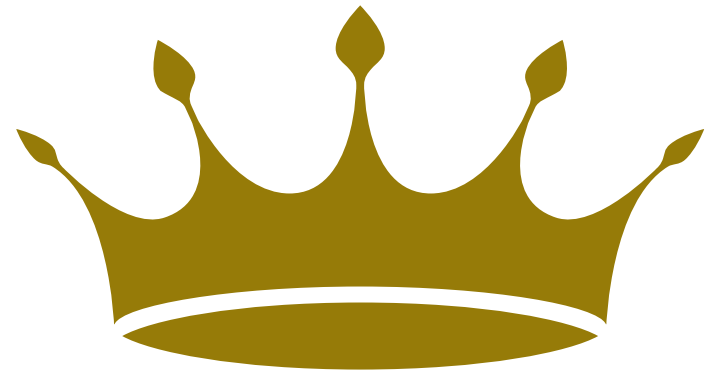
INDIVIA [GF | S] \$18
Endive, anchovies, pecorino cheese, italian salsa verde

BRESAOLA [GF | M] \$26
Wagyu bresaola, pear, comte cheese, rocket, balsamic evoo.

RUCOLA [GF | VG] \$16
Rocket, Parmigiano and balsamic dressing.

POMODORO [GF | V | VG] \$16
Tomato salad, strawberries, eshallots, basil, evoo.

PATATINE [V | VG] \$16
French fries, aioli.



regina

DRINKS

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BIRRA

MENABREA	ITALIAN LAGER	\$11
MOO BREW	TASMANIAN PALE ALE	\$12
ECHIGO	JAPANESE KOSHIKARI RICE LAGER 500ml	\$21
HEAPS	QUIET XPA (0% ALCOHOL)	\$9

ANALCOLICO

PUREZZA SPARKLING WATER	\$4PP
COKE-SPRITE- COKE ZERO	\$6
ICE TEA	\$7
CRODINO	\$11
SAN PELLEGRINO GRAPEFRUIT	\$8
SAN PELLEGRINO ARANCIATA	\$8
SAN PELLEGRINO CHINOTTO	\$8

AMARI E DIGESTIVI

SAMBUCA FINA COLAZINGARI	\$13
AMARO DEL CAPO	\$13
AMARO AVERNA	\$11
MONTENEGRO	\$13
FERNET BIO WALCHER	\$17
RATAFIA' COLAZINGARI	\$13
AMARETTO WALCHER	\$12
FRANGELICO	\$12
NOCELLO	\$12
MANDARINCELLO	\$8
LIMONCELLO	\$8
CREMA DI LIMONCELLO	\$8



SPIRITS

LILLET BLANC	\$8
SCARPA VERMOUTH ROSSO	\$10
TANQUERAY	\$13
HERNO OLD TOM GIN	\$15
INK GIN	\$15
PLANTATION PINAPPLE RUM	\$13
HAVANA 7 RUM	\$12
WILD TURKEY BOURBON 81	\$15
GREYGOOSE VODKA	\$12
KETEL ONE VODKA	\$10
TALTOS BLANCO EQUILA	\$11
1800 ANEJO TEQUILA	\$20
CLASE AZUL REPOSADO TEQUILA	\$55

COCKTAILS

SIGNATURE

46 best with the Bellucci	\$21
Mint infused gin, lime, camomile syrup	
MANDARINO CLUB SOUR best with the Carrà	\$23
Mandarincello, Fernet, lemon, sugar	
OPERA POP best with the Versace	\$24
Campari, red vermouth, pale ale beer	
LA ROSSA best with the Fellini	\$22
Campari, raspberry shrub, ginger beer	
RECKLESS best with the Diavola	\$25
Nduja washed tequila, passionfruit, triple sec, lime	
TIKITANO best with the Margherita	\$25
Dark rum, triple sec, basil syrup, tomato syrup, lime	
MALENA best with the Capricciosa	\$24
Bourbon, ginger beer, lemon, fresh ginger	
THE CROWN best with the Vitti	\$24
Aperol, Montenegro, sweet vermouth, lime	

CLASSICS

NEGRONI CLASSICO	\$23
APEROL SPRITZ	\$21
LIMONCELLO SPRITZ	\$21
ESPRESSO MARTINI	\$24
AMARETTO SOUR	\$24
MARGARITA	\$24



FRIZZANTE

	BTL	125ML
CASCINARONCHI BRUT NATURE Spergola - Emilia	\$140	
BALDI PROSECCO Glera - Veneto	\$85	\$18
QUARTICELLO DESPINA Malvasia - Emilia	\$100	
ROUTE 66 CA DEL VENT Chardonnay - Piemonte	\$200	

BIANCO

COLTERENZIO Pinot Grigio - Trentino DOC	\$85	
PETROSINO Cataratto - Sicilia	\$85	\$18
ADALIA SINGAN SOAVE Garganega blend - Veneto	\$95	
FATTORIA SAN LORENZO GINO BIANCO Verdicchio - Marche	\$85	\$18
RAINA Grechetto - Umbria	\$95	\$20
VALDIBELLA ZI BI BO Zibibbo - Sicilia	\$85	
CUSUMANO ALTA MORA ETNA BIANCO Carricante - Sicilia	\$120	
BIO VIO MAN RENE Pigato- Liguria	\$100	\$22
TENUTA MAZZOLINO Chardonnay -Lombardia	\$90	

ARANCIATO-ROSATO

	BTL	125ML
ORANGE GEA FILIPPO MANETTI Albana- Emilia	\$110	\$25
CANTINE MARILINA CURRIVU Viognier, Chardonnay - Sicilia	\$90	\$18
ROSE' SAN LORENZO VERA Montepulciano, Sangiovese - Marche	\$85	\$18
SELLA E MOSCA ALGHERO ROSATO Cannonau - Sardegna DOC	\$80	

ROSSO

MASTRO BERARDINO MASTRO ROSSO - CHILLED RED Aglianico, Piediroso - Campania	\$85	\$18
BOTONERO, PREVOSTINI Nebbiolo - Lombardia	\$100	\$22
PETRIOLO CHIANTI CLASSICO Sangiovese - Toscana DOC	\$95	\$20
PETROSINO Nero d'Avola - Sicilia	\$85	\$18
SCARPA, CASA SCARPA Barbera- Asti DOCG	\$95	
AGRICOLA PUNICA MONTESSU Carignano, Syrah	\$90	\$18
GAROFANO ELOQUENZIA Negroamaro - Copertino DOC, Puglia	\$85	

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