



CLASSICHE

[CLASSICS]

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] \$24

Tomato, fior di latte, basil, evoo.

CAPRICCIOSA [M] \$28

Tomato, fior di latte, artichokes, ham, mushrooms, black olives, basil, evoo.

DIAVOLA [M] \$28

Tomato, fior di latte, basil, spicy salami, roasted capsicum, nduja, parsley, evoo.

FRIARIELLI [M] \$28

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

MARINARA [V | VG] \$23

Tomato, oregano, basil, dried cherry tomatoes, evoo.

Add Anchovies [S] \$5

CALZONE [M] \$26

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

SPECIALI

[SIGNATURE]

CARRÁ [M] \$32

Lively and fresh, pays tribute to her sparkling personality and unmistakable style

Fior di latte, cherry tomatoes, rocket, Parma prosciutto, shaved parmesan, evoo.

BOCELLI [VG] \$32

The combination of creamy, distinct cheeses, mirrors Bocelli's layered vocal tones.

Fior di latte, manchego, smoked provola, comte, gorgonzola, ricotta, candy walnuts, truffle honey.

VITTI [S] \$36

Effortlessly stylish, unforgettable just like her performances.

Fior di latte, zucchini cream, king prawns, stracciatella, zucchini flowers, olive crumble

PAVAROTTI [VG] \$28

Like the soul of Sicily, strong and hearty, mirrors the voice of the famous tenor.

Tomato, fior di latte, smoked provola, eggplants, basil, salted ricotta, evoo.

FELLINI [M] \$29

Sweet and savoury, echoes the opulence and the decadence of la Dolce Vita by Fellini

Corn, ham, comte cheese, spicy honey, fior di latte, chili oil, parsley.

ROSSI [M] \$28

Bold and competitive mix of flavours like the energetic motorcycle legend.

Fior di latte, pumpkin, pecorino, cavolo nero, sausage, 'nduja, evoo, olive crumble.

VERSACE [S] \$34

Rich, colourful and Mediterranean like the creation of this fashion icon.

King prawns, fior di latte, candied tomatoes, bottarga di Pilu, confit garlic, capers, parsley, chili oil.

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

MENU



PADELLINO [PAN BAKED] - DESIGNED TO SHARE

SMALL BITES

MARINATED OLIVES	[VG] V	\$12
Belle di Cerignola		
CROSTINO	[M]	\$20
Tuna Tartare, fried capers, mayo, chives		
FIORI DI ZUCCA	[VG]	\$20
Zucchini flowers, ricotta, mint, parmesan, lemon.		
SUPPLI ROSSI	[VG]	\$16
Rice , tomato , mozzarella, parmesan.		
SUPPLI BIANCHI	[M]	\$18
Rice, sausage, smoked provola, fontina, mushroom.		
SCHIACCIATA	[VG] V	\$16
Italian flat bread with herbs and garlic.		
MISTO SALUMI	[GF M]	\$30
Mild Salami, mortadella, prosciutto di parma, wagyu bresaola, nduja.		

MAINS

VITELLO TONNATO	[GF M]	\$30
Veal, Salsa Tonnata, cured egg yolk, capers		
GNOCCHI CACIO E PEPE	[GF VG]	\$28
Pecorino, parmesan, black pepper.		
GNOCCHI ALLA SORRENTINA	[GF VG]	\$28
Tomato sauce, parmesan, stracciatella, basil, black pepper.		

SALADS & SIDES

BRESAOLA	[GF M]	\$26
Wagyu bresaola, pear, comte cheese, rocket, balsamic evoo.		
RUCOLA	[GF VG]	\$16
Rocket, parmesan and balsamic dressing.		
POMODORO	[GF V VG]	\$16
Tomato salad, strawberries, eshallots, basil, evoo.		
PATATINE	[V VG]	\$16
French fries, aioli.		

Pizza al padellino (meaning “pan pizza”) is baked in small, round metal pans rather than directly on a stone or oven surface. This method creates a thick, crispy, and golden crust with a soft, airy interior. Padellino pizza is perfect for those who love crispy crusts but want a light, digestible bite.

MASTROIANNI	[M]	\$30
Sophisticated and charming, a tribute to Marcello Mastroianni.		
Stracciatella, fior di latte, fiori di zucca, olive crumble, parma prosciutto		
MUTI	[M]	\$34
Layered, mysterious and unforgettable as Ornella Muti's screen presence.		
Mushroom ragout, caciocavallo cheese, stracchino, speck.		

FRITTA [FRIED & BAKED] - DESIGNED TO SHARE

Twice-cooked fried pizza is a decadent fusion of frying and baking, creating a pizza that's crispy on the outside yet airy and soft inside. This double-cooking process delivers an ultra-crispy crust with a light, fluffy interior, while also making it less oily than fully fried pizza.

SOFIA LOREN	[VG]	\$22
Iconic and Mediterranean, like the Diva Tomato, basil, pecorino, oregano, evoo.		
BELLUCCI	[M]	\$30
Irresistible, like Monica Bellucci.		
Stracciatella, mortadella, macadamia rocket pesto.		
TOTTI	[M]	\$38
A fritta with Roman soul. Bold , cheeky, joyful and unbeatable like the Capitano.		
Veal, orange mayo, roasted hazelnuts, rocket, percorino cheese.		