



DOLCI | THE ENDGAME

THE SWEET FINALE, SIMPLE YET DECISIVE

TIRAMISU Savoiardi biscuits, coffee, mascarpone, chocolate	[VG]	\$16
CROSTATA Ricotta, pear, chocolate tart	[VG]	\$12
PIZZA NUTELLA Pizza base, Nutella, icing Sugar	[VG]	\$20
ILLY CREMA Illy coffee iced cream	[GF VG]	\$6



regina

LA PIZZERIA

WHERE EACH PIZZA IS A MOVE
EACH BITE A CHECKMATE



PER INIZIARE | THE PAWN

SIMPLE BEGINNINGS THAT OPEN THE APPETITE AND SET THE STAGE

MARINATED OLIVES Belle di Cerignola	[VG] V	\$12
CROSTINO Veal Tartare, fried capers, mayo, chives	[M]	\$20
NERO DI MARE Squid ink bun, tuna Tartare, stracciatella	[S]	\$15
SCHIACCIATA Italian flat bread with herbs and garlic.	[VG] V	\$16
MISTO SALUMI Mild Salami, mortadella, prosciutto di parma, wagyu bresaola, nduja.	[GF M]	\$30



I FRITTI | THE KNIGHT

PLAYFUL, SURPRISING AND FULL OF CHARACTER

FIORI DI ZUCCA Zucchini flowers, ricotta, mint, parmesan, lemon.	[VG]	\$21
SUPPLI ROSSI Rice , tomato , mozzarella, Parmigiano.	[VG]	\$16
SUPPLI BIANCHI Rice, sausage, smoked provola, fontina, mushroom.	[M]	\$18
CALAMARI Fried calamari, mayo	[S]	\$22



THE QUEEN'S GAMBIT | SPECIALI



THE ULTIMATE MOVE, DARING, EXPRESSIVE AND PURE REGINA ARTISTRY

CARRÁ Lively and fresh, pays tribute to her sparkling personality and unmistakable style Fior di latte, cherry tomatoes, rocket , Parma prosciutto, shaved Parmigiano, evoo.	[M]	\$32
BOCELLI 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.	[VG]	\$32
VITTI Effortlessly stylish, unforgettable just like her performances. Fior di latte, zucchini cream, king prawns, stracciatella, zucchini flowers, olive crumble	[S]	\$36
PAVAROTTI Like the soul of Sicily, strong and hearty, mirrors the voice of the famous tenor. San Marzano tomato, fior di latte, smoked provola, eggplants, basil, salted ricotta, evoo.	[VG]	\$28
FELLINI 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.	[M]	\$29
VERSACE 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.	[S]	\$36
PAUSINI Powerful yet comforting embodies the Italian soul just like this Pizza Cime di Rapa, stracciatella, fior di latte, anchovies, bread crumb, chilli dust.	[S]	\$32

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



PADELLINO | THE TOWER

PLAYFUL, CREATIVE AND UNEXPECTED, EVERY BITE A CLEVER TURN

[DESIGNED TO SHARE]

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

VASCO [VG] \$34

Inspired by Vasco Rossi, Italy’s rock legend. Just like his music, this parmigiana padellino is bold, soulful and hits all the right notes.

Eggplant, San Marzano tomato, provola, basil, Parmigiano cream



THE CASTLE | FRITTA

STREET STYLE TRADITION STANDING STRONG

[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

San Marzano tomato, basil, pecorino, oregano, evoo.

BELLUCCI [M] \$30

Irresistible, like Monica Bellucci.

Stracciatella, mortadella, macadamia rocket pesto.

TOTTI [M] \$38

A frita with Roman soul. Bold , cheeky, joyful and unbeatable like the Capitano.

Veal, orange mayo, roasted hazelnuts, rocket, pecorino cheese.

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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.

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.



THE BISHOP | MAINS

DISHES THAT MOVE WITH PURPOSE

VITELLO TONNATO [GF | M] \$30
Veal, Salsa Tonnata, cured egg yolk, capers

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



THE PIN | SALADS & SIDES

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.

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