



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 Pulu, 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

MARINATED OLIVES Belle di Cerignola	[VG] V	\$12
CROSTINO Beef Tartare, roasted hazelnuts, mayo, chives	[M]	\$20
FIORI DI ZUCCA Zucchini flowers, ricotta, mint, parmesan, lemon.	[VG]	\$20
SUPPLI ROSSI Rice , tomato , mozzarella, parmesan.	[VG]	\$16
SUPPLI BIANCHI Rice, sausage, smoked provola, fontina, mushroom.	[M]	\$18
BRESAOLA Wagyu bresaola, pear, comte cheese, rocket, balsamic evoo.	[GF M]	\$26
MISTO SALUMI Free range ham, mortadella, prosciutto di parma, wagyu bresaola, nduja.	[GF M]	\$30
SCHIACCIATA Italian flat bread with herbs and garlic.	[VG] V	\$16
RUCOLA Rocket, parmesan and balsamic dressing.	[GF VG]	\$16
POMODORO Tomato salad, strawberries, eshallots, basil, evoo.	[GF V VG]	\$16
PATATINE French fries, aioli.	[V VG]	\$16
GNOCCHI CACIO E PEPE Pecorino, parmesan, black pepper.	[GF VG]	\$28
GNOCCHI ALLA SORRENTINA Tomato sauce, parmesan, stracciatella, basil, black pepper.	[GF VG]	\$28

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] \$28

Sophisticated and charming, a tribute to Marcello Mastroianni.

Stracciatella, fior di latte, fiori di zucca, olive crumble, parma prosciutto

MINA LA ROSSA [M] \$32

Passionate and intense, recalls the impressive voice of the famous singer.

Red bolognese, provolone, capsicum, parmesan.

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. The combination of frying and baking enhances the flavors, resulting in deep, complex caramelization that elevates every bite.

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.