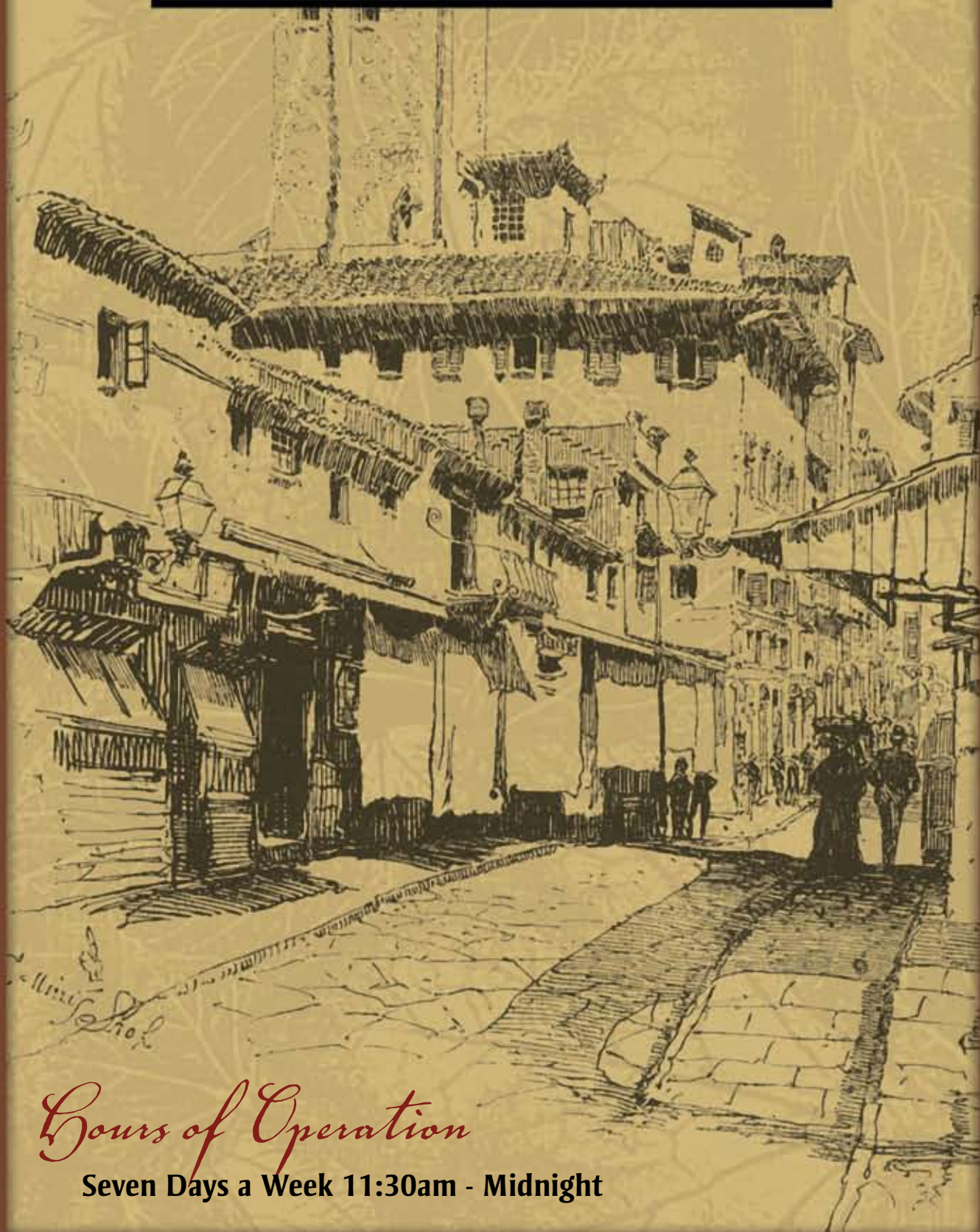


# MIA REGAZZA

Italian/American Cuisine



*Hours of Operation*

Seven Days a Week 11:30am - Midnight

# Antipasti

## Stuffed Red Bell Pepper

A grilled red bell pepper half, filled with vegetable risotto and a blend of herbs and spices, then baked with fontina cheese - 7.99

## Lemon & Garlic Shrimp

An abundance of lightly battered medium shrimp sautéed with lemon and garlic. Served over angel hair pasta - 12.99

## Roasted Butternut Ravioli

Ricotta and roasted butternut filled ravioli in a marsala cream sauce with prosciutto and toasted walnuts - 11.99

## Jumbo Shrimp Cocktail

The biggest and freshest shrimp around. Wild caught shrimp served with our homemade cocktail sauce and a lemon wedge - 2.99 each

## Sautéed Chicken Tenderloins

Lightly battered chicken tenderloins sautéed with lemon and garlic, Buffalo style or Sweet & Spicy. Served over rice pilaf - 7.99

## Rock Crab Cakes

Pan seared rock crab cakes with chipotle aioli, served over mixed greens - 8.99

## Garlic Bread

A crusty baguette topped with homemade roasted garlic butter and parmesan cheese - 4.99

# Insalata

## Regazza House Salad

A blend of crisp romaine and iceberg tossed with cucumbers, tomatoes, red onions, julienne carrots and radishes - 3.99

## Chicken Salad Plate

All white diced chicken breast meat lightly blended with mayonnaise seasoning and celery served over a bed of mixed greens garnished with roma tomatoes - 11.95

## Antipasto

A traditional variety of vegetables, cheeses and meats with fresh greens. Topped with tuna and garnished with grilled asparagus. For Two - 12.99 For One - 7.99

## Caesar

Hearts of romaine blended with our housemade dressing, croutons, parmesan cheese and anchovies - 6.99

## Crab Salad Plate

Fresh lump crab meat in a toasted parmesan bowl with artichok hearts, black olives, carrots, red onion, tomatoes, basil, celery and apple wood bacon bits - 14.99

## Zuppa Di Giorno

Our chef's seasonal and traditional soups made fresh daily - 3.99

## New England Clam Chowder

Traditional New England clam chowder topped with pancetta cracklins - 4.99

## Baked Onion Soup

A Regazza favorite. Beef and burgundy broth loaded with onions then topped with a garlic crouton and melted mozzarella and parmesan cheeses - 4.99

## Look for Our Favorites!

## Regazza Mussels

Fresh steamed mussels in your choice of two styles, tomato and scallion or rosemary dijon cream - 9.99

## Lobster Ravioli

Lobster and ricotta filled ravioli in a lemon and caper butter sauce - 12.99

## Maple Brandy Scallops & Bacon

Fresh large sea scallops wrapped with bacon and glazed with maple brandy - 12.99

## Calamari Fritta

Lightly battered rings and tentacles fried golden brown and served with a pepperoncini dipping sauce - 9.99

## Bruschetta

Fresh diced roma tomatoes tossed in extra virgin olive oil with fresh basil and garlic, served over oven toasted Tuscan bread, garnished with scallions and melted buffalo mozzarella cheese - 8.99

## Seafood Stuffed Mushrooms

Mushrooms caps stuffed with fresh scallops, shrimp and crabmeat, then broiled and topped with lobster sauce - 8.99

## Smoked Mozzarella Ravioli

Fresh smoked mozzarella filled ravioli in a tomato and basil pesto cream sauce - 8.99

## Spinach Salad

Baby spinach leaves, red onions, marinated mushrooms, pancetta and toasted walnuts. Tossed with a balsamic vinaigrette - 7.99

## Mozzarella & Tomato

Fresh mozzarella cheese and beefsteak tomatoes served over mixed greens and topped with a balsamic vinaigrette - 8.99

## Wedge Salad

A crisp wedge of iceberg lettuce topped with bacon bits, gorgonzola cheese crumbles, red onions, roma tomatoes, croutons and cusabi dressing - 8.99

Ask your server for today's dressing selection.

Add Shrimp - 8

Add Scallops - 8

Add Steak Tips - 6

Add Chicken - 4

# Zuppa

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# Entrées

## Grilled NY Sirloin

A USDA Choice center cut 14 oz. New York sirloin steak, grilled to your liking then topped with gorgonzola butter and caramelized onions. Served with roasted potatoes and chef's vegetable - 19.99

## Delta Dawns BBQ Baby Back Ribs

Baby back pork ribs marinated in a homemade garlic and tomato barbeque sauce, slow roasted and served with rice pilaf and chef's vegetable.

Full Rack - 17.99 Half Rack - 12.99

## TWIN CENTER CUT PORK CHOP

Two 8 oz. center cut pork chops grilled and topped with a caramelized onion and gorgonzola pan gravy. Served with rice pilaf and vegetable

## Sirloin Tips

Roasted garlic and fresh herb marinated beef tips, chargrilled and served with garlic mashed potatoes and chef's vegetable - 16.99

## Pork Osso Bucco

Fork tender slow roasted pork shank in a fresh tomato and chive stock. Served with rice pilaf or garlic mashed potatoes and asparagus - 19.99

## Saltimbocca

Twin 5oz veal medallions or boneless breasts of chicken with fontina cheese and prosciutto, sautéed in a roasted garlic, tomato and scallion scampi sauce. Served with garlic mashed potatoes and chef's vegetable.

Veal - 18.99 Chicken - 17.99

## Rack of Lamb

New Zealand rack of lamb marinated with roasted garlic and rosemary then slow grilled. Served with aioli, garlic mashed potatoes and chef's vegetable - 21.99

## Broiled Haddock

A fresh haddock fillet dusted with cracker crumbs and broiled until golden brown. Served with roasted potatoes and chef's vegetable - 14.99

## HADDOCK REGAZZA

Fresh local haddock lightly breaded then broiled and topped with three medium shrimp and Newburg sauce. Served with roasted potatoes and chef's vegetable - 17.99

## Grilled Salmon

Wild salmon grilled and finished with a chipotle aioli. Served with roasted potatoes and chef's vegetable - 17.99

## Surf & Turf

Marinated grilled sirloin tips and grilled shrimp topped with lemon butter. Served with roasted potatoes and chef's vegetable - 19.99

## Broiled Sea Scallops

Fresh tender sea scallops lightly breaded and broiled with seasoned butter. Served with roasted potatoes and chef's vegetable - 18.99

## Grilled Jumbo Shrimp

Grilled marinated jumbo shrimp, topped with a lemon herb butter. Served with roasted potatoes and chef's vegetable - 17.99

## Grilled Chicken

A chargrilled 12 oz. chicken breast topped with a lemon butter sauce. Served with garlic mashed potatoes and chef's vegetable - 14.99

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# Regazza Pastas

## Meat Lasagna

Fresh ground beef, ricotta, parmesan and mozzarella cheeses and our house marinara sauce layered with handmade lasagna noodles then baked to perfection - 12.99

## Tortellini Carbonara

Cheese tortellini, crispy pancetta and scallions tossed in a parmesan cream sauce - 17.99

## Homemade Pastas

Choose from our homemade pastas of the day and top them with your choice of marinara sauce and meatballs, alfredo style, scampi style or bolognese - 12.99

## Chicken Pesto

Chicken tenderloins sautéed with sun-dried tomatoes, scallions and basil in a garlic and pine nut pesto cream sauce. Served over linguini - 16.99

## Cacciatore

Sweet Italian sausage or sautéed chicken tenderloin with roasted red peppers, onions and mushrooms in a garlic tomato sauce, tossed with penne - 15.99

## Chicken & Broccoli Penne

Chicken tenderloins and fresh broccoli florets sautéed in extra virgin olive oil with white wine and garlic. Tossed with parmesan cheese and penne - 13.99

## Chicken & Sausage Mediterranean

Sautéed chicken tenderloins and sweet Italian sausage with tomatoes and spinach in a feta cheese roasted garlic wine sauce, tossed with penne - 17.99

## Chicken Braciolattini

Twin 5 oz. chicken breasts rolled with prosciutto and fontina cheese, sautéed with mushrooms in a marsala wine sauce and served over angel hair pasta - 16.99

## Marsala

Veal medallions or chicken breast sautéed with wild mushrooms and prosciutto, finished with a Marsala wine reduction. Served over linguini. Veal - 17.99 Chicken - 16.99

## Baked Parmigiana

Veal medallions, chicken breast or eggplant lightly breaded and pan fried in extra virgin olive oil then topped with our marinara sauce and mozzarella and parmesan cheeses. Served over linguini. Veal - 16.99 Chicken - 15.99 Eggplant - 15.99 Combination of Veal or Chicken and Eggplant - 17.99

## Piccata

Veal medallions or chicken breast sautéed with wild mushrooms and capers in a lemon white wine sauce. Served over linguini. Veal - 16.99 Chicken - 15.99

## Shrimp & Scallops Orvieto

Wild shrimp and sea scallops sautéed with fresh garlic and herbs in a roasted artichoke heart and red pepper sauce. Tossed with penne and garnished with shaved parmesan cheese - 18.99

## Mia Regazza Shrimp Scampi

Our house specialty. Jumbo wild shrimp lightly battered and sautéed in extra virgin olive oil with garlic, white wine and lemon. Served over linguini and garnished with shaved parmesan cheese - 17.99

## Shrimp & Chicken Porto Fino

Twin 5 oz. boneless chicken breasts and two jumbo U-8 shrimp sautéed with fresh garlic and mushrooms in a dijon expagnole sauce. Served over rice pilaf - 18.99

## Chicken Gorgonzola

Tenderloins sautéed with roasted red peppers, artichokes hearts and spinach in a gorgonzola cream sauce, tossed with penne pasta - 17.99

## Seafood Fra Diavolo

Fresh shrimp, scallops and mussels sautéed in a fresh spicy hot tomato sauce served over linguini - 18.99

**Gluten Free Whole Wheat Pasta Available - 2.00**

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# Pizzetta & Panini

Served with your choice of French fries, pasta salad or garlic mashed potatoes.

## Grilled Pizzetta

Homemade pizza dough grilled with a blend of parmesan, mozzarella and fontina cheeses with choice of tomato, alfredo or pesto sauce.

8 inch - 6.99 12 inch - 9.99

### ADDITIONAL TOPPINGS

Grilled Chicken, Pancetta, Prosciutto, Sausage, Salami, Mushroom, Spinach, Artichoke Hearts, Red Onion, Caramelized Onion, Roasted Red Pepper, Roma Tomato, Broccoli, Cherry Pepper, Black Olives, Gorgonzola Cheese

Small Pizzetta - 50¢ each Large Pizzetta - 1.00 each

## Meatball Sub

Our soon to be famous meatballs, sliced and served on grilled roll with fresh mozzarella cheese and marinara sauce - 6.99

## Panini Club

Your choice of grilled chicken or an 8 oz. grilled Angus burger, topped with Applewood smoked bacon, iceberg, roma tomatoes and garlic mayonnaise on grilled sourdough bread - 7.99

## Italian Sausage

Grilled sweet Italian sausage loaded with peppers and onions. Topped with melted mozzarella cheese on grilled panini bread - 7.99

## Haddock Regazza Sandwich

Fresh haddock fillet broiled or battered and fried. Served on a toasted crusty roll with lettuce, tomato, homemade tartar sauce and lemon - 8.99

## Chicken Salad Roll

All white meat diced chicken breast lightly blended with mayonnaise seasoning and celery. Served on a toasted crusty roll with lettuce, tomato and red onion - 7.99

## Tuna Melt

Chunk white tuna lightly blended with mayonnaise on grilled sour dough bread with Swiss cheese, sliced tomato, black olives and red onions - 7.99

## Grilled Vegetable Panini

Sliced eggplant, roasted red peppers, artichoke hearts, red onions, spinach, portobello mushrooms and fresh mozzarella cheese with a pesto aioli. Served on grilled sourdough bread - 8.99

## Open Faced Steak Sirloin Sandwich

Our center cut 14 oz. New York sirloin served on grilled sourdough bread. Topped with caramelized onions and pan gravy - 16.99

## Buffalo Chicken Sandwich

A 6 oz. boneless chicken breast with panko bread crumbs fried and tossed in a buffalo sauce served with lettuce, tomato and crumbled bleu cheese on a toasted crusty roll - 8.99

## Angus Melt

A USDA Choice Angus burger grilled to your liking, topped with mozzarella cheese, caramelized onions and roasted garlic mayonnaise on grilled sourdough bread - 8.99

## Trattoria Burger

An 8 oz. Angus burger grilled and topped with roasted red peppers, red onions and fresh mozzarella cheese on a grilled sourdough bread with basil pesto mayonnaise - 8.99

## Veal or Chicken Cutlet Parmesan

A lightly breaded veal or chicken cutlet, pan fried then topped with marinara sauce and melted mozzarella cheese - 9.99

## BBQ Chicken Breast Sandwich

An 8 oz. boneless grilled chicken breast topped with homemade BBQ sauce and smoked applewood bacon. Served on a toasted crusty roll with lettuce and tomato - 8.99

## Crab Salad Wrap

Fresh lump crab meat lightly blended with mayonnaise in a flour wrap with lettuce, tomato, red onion and cucumbers - 9.99

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# Mia Regazza Special Nights

Served 4:00 pm - 10:00 pm excludes holidays, not available for take-out.  
No substitutes please.

## Monday / Tuesday

All dinner entrées include a glass of house wine or non-alcoholic beverage of your choice.

## Wednesday / Thursday

### Prime Rib Trilogy Nights

20 oz. cut of slow roasted Certified Angus Rib.

Your choice of 3 different ways

Au jus Style (topped with Au jus)

Gorgonzola Style (topped with a melted gorgonzola cheese butter)

Kansas Style (grilled and topped with BBQ sauce and caramelized onions)

Served with choice of potato and vegetable - 16.99

## Sunday

Fish-n-chips, Lobster Salad Roll, or Scallop Roll.

Served with cole slaw and fries. Your choice - 12.99

(Served All Day)

Try our  
Seasonal  
Patio

# Mia Regazza To Go

All of our dishes are available to go and we cater too!

Whether you are entertaining guests for the weekend or having a special occasion, please consult with John or Kristin to help customize your specific catering needs. We can provide delivery, set up and service if required, or pick it up at our location and set it up yourself.

Customized catering for your special occasion:

Full and half pans available.

Full pans serve 12 - 15 people Half pans serve 6 - 8 people

### Lasagna and Baked Ziti

Antipasto Platters  
and Salad Platters

### Appetizers for the Holidays

Chicken & Broccoli Scampi

### Chicken Marsala to Seafood Regazza

Clam Chowder

Veal or Chicken Parmigan

Consider Mia Regazza for all of your catering needs.  
A 5% packaging fee is added to all to go orders.

Our New  
Function room  
holds up to  
50 people

*"Mia Regazza"*

The loose translation in Italian is "My Girls", named for John and Kristin's three daughters, Valerie, Courtney and Allison. Thank you for choosing Mia Regazza and welcome to our family.

[www.miaregazza.com](http://www.miaregazza.com)

781.871.5800

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