

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..... 10.99

LEMON & GARLIC SHRIMP

An abundance of lightly battered medium shrimp sautéed with lemon and garlic. Served over angel hair pasta... 15.99

ROASTED BUTTERNUT RAVIOLI

Ricotta and roasted butternut filled ravioli in a marsala cream sauce with prosciutto and toasted walnuts.... 12.99

JUMBO SHRIMP COCKTAIL

The biggest and freshest shrimp around. Wild caught shrimp served with our homemade cocktail sauce and a lemon wedge 3.99 ea.

SAUTÉED CHICKEN TENDERLOINS

Lightly battered chicken tenderloins sautéed with Lemon and Garlic, Buffalo style or Sweet & Spicy. Served over rice pilaf 9.99

ROCK CRAB CAKES

Pan seared rock crab cakes with chipotle aioli. Served over mixed greens..... 12.99

GARLIC BREAD

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

REGAZZA MUSSELS

Fresh steamed mussels in your choice of three styles, tomato and scallion, rosemary dijon cream or scampi 12.99

LOBSTER RAVIOLI

Lobster and ricotta filled ravioli in a lemon and caper butter 17.99

▲ MAPLE BRANDY SCALLOPS & BACON

Fresh large sea scallops wrapped with bacon and broiled, glazed with brandy 14.99

CALAMARI FRITTA

Lightly battered rings and tentacles fried golden brown and served with a pepperoncini dipping sauce 11.99

FRIED MOZZARELLA & GARLIC RAVIOLIS

Fresh mozzarella & garlic ricotta cheese filled raviolis fried and served with a marinara dipping sauce 12.99

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

STUFFED QUAHOG

A jumbo quahog clam stuffed with seafood stuffing and broiled, topped with a medium shrimp and lobster cream sauce 6.99

SEAFOOD STUFFED MUSHROOMS

Mushroom caps stuffed with fresh scallops, shrimp and crabmeat, then broiled and topped with lobster sauce 11.99

▲ EGGPLANT CAPRESE

Eggplant slices breaded and pan fried layered with ricotta cheese, fresh crushed tomatoes, basil and artichoke hearts, garnished with mixed greens and drizzled with a balsamic glaze 12.99

INSALATA

REGAZZA HOUSE SALAD

A blend of crisp romaine and iceberg tossed with cucumbers, tomatoes, red onions, julienne carrots and radishes 5.99

SPINACH SALAD

Baby spinach leaves, red onions, marinated mushrooms, pancetta and toasted walnuts. Tossed with a balsamic vinaigrette 10.99

ANTIPASTO

A traditional variety of vegetables, cheeses and meats & fresh greens topped with tuna fish
Family.....15.99 For One.....9.99

Add Shrimp.....12 Add Scallops.....12 Add Steak Tips.....10 Add Chicken.....8 Add Salmon.....12

▲ CHICKEN SUPREME GREEK SALAD

Panko encrusted chicken breast, pan fried and sliced over a classic Greek salad. Topped with a lemon caper butter sauce 14.99

CAESAR

Hearts of romaine blended with our housemade dressing, croûtons, Parmesan cheese and anchovies... 7.99

LOBSTER CAPRESE SALAD

Freshly shucked lobster over mesclun greens, Roma tomatoes and buffalo mozzarella drizzled with balsamic glaze..... 18.99

SWEET & SPICY CHICKEN SALAD

Pan fried chicken tenders in sweet and spicy sauce with sun-dried cranberries and toasted walnuts over a fresh romaine, cucumber, red onion, julienne carrots and tomato salad 14.99

MOZZARELLA & TOMATO

Fresh mozzarella cheese and beefsteak tomatoes served over mixed greens and topped with a balsamic vinaigrette 11.99

CAJUN CHICKEN & STEAK TIPS CAESAR SALAD

Grilled Cajun dredged chicken breast & sirloin steak tips served over a Caesar salad garnished with garlic bread.. 17.99

ZUPPA

ZUPPA DI GIORNO

Our chef's seasonal and traditional soups made fresh daily..... 4.99

NEW ENGLAND CLAM CHOWDER

Traditional New England Clam Chowder topped with pancetta cracklins..... 5.99

BAKED ONION SOUP

A Regazza favorite. Beef and burgundy with a garlic croûton and melted mozzarella and Parmesan cheeses .. 5.99

Before placing your order, please inform your server if you or a person in your party has a food allergy.

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

▲ LOOK FOR OUR FAVORITES!

** A 20% gratuity will be added to parties of 6 or more. *** A 15% gratuity will be added to parties seated after 9 pm.