

Appetizers

Hummus ~ seasoned with garlic, olive oil & fresh herbs,
served with marinated olives & toasted pita chips 7.00

Eggplant Rollups ~ filled with roasted red pepper cream cheese
& topped with mozzarella, served over marinara sauce 7.00

Shrimp Palermo ~ 5 breaded & fried tender shrimp
served with lemon caper aioli & homemade cocktail sauce 9.00

Bruschetta ~ sliced Italian bread toasted with garlic & olive oil,
topped with chopped fresh tomatoes, basil & balsamic vinegar 7.00

Mussels ~ Prince Edward Island mussels steamed in marinara sauce
or a white wine & garlic sauce 9.00

Calamari ~ lightly breaded & fried, served with roasted red pepper aioli 9.00

Gnocchi ~ potato dumplings tossed in a Pomodoro sauce with fresh mozzarella
and topped with breadcrumbs, then baked 8.00

Mozzarella Caprese ~ fresh mozzarella served with sliced tomatoes,
balsamic vinegar & fresh basil 8.00

Antipasto alla Reggio ~ Our unique antipasto with prosciutto, capicola, salami,
provolone, fresh mozzarella, tomatoes, marinated olives, artichokes,
roasted red peppers & pepperoncini, served over Romaine lettuce
and topped with olive oil & balsamic vinegar 12.00

Garlic Bread ~ made with our house Italian bread & topped with melted mozzarella 4.00

Soups

Minestrone Soup ~ Homemade everyday with summer squash, zucchini,
red & green peppers, celery, carrots, onions, spinach & broccoli 3.00 cup / 4.50 bowl

French Onion Soup ~ Homemade everyday with croutons and shaved Parmesan
3.00 cup / 4.50 bowl

Soup of the Day ~ Please ask your server or see our specials menu for soup of the day

Salads

House Garden Salad ~ freshly prepared with Romaine lettuce, cucumbers, shredded carrots,
shredded red cabbage, Bermuda onions and a Calamata olive, topped with our famous homemade
balsamic vinaigrette 7.00

Caesar Salad ~ fresh & crisp Romaine lettuce tossed in our homemade Caesar dressing with
croutons and grated Parmesan 8.00

Spinach Salad ~ fresh baby spinach with tomatoes, mushrooms, bacon & chopped egg,
served with our famous homemade balsamic vinaigrette 9.00

Add to any salad: grilled chicken 4.00 / grilled shrimp 7.00 / grilled sirloin tips 8.00

Pasta Entrees

~ All pasta entrees include a Reggio house salad with our famous balsamic vinaigrette ~

Linguine, Angel Hair or Penne ~ tossed with our homemade marinara sauce 11.00

Tortellini ~ tri-color cheese tortellini tossed in marinara sauce or Alfredo sauce 13.00

Ravioli ~ cheese ravioli tossed in marinara sauce 13.00

Baked Penne ~ with three-cheese Alfredo sauce, topped with mozzarella and Parmesan-cracker crumbs 14.00

Gnocchi ~ potato dumplings tossed in a Pomodoro sauce with fresh mozzarella and topped with breadcrumbs, then baked 14.00

Lasagna alla Michelangelo ~ traditional lasagna with layers of meatballs, sausage, ricotta & shredded mozzarella, served over marinara 15.00

Vegetable Primavera ~ fresh seasonal vegetables tossed in white wine, garlic & olive oil, served over linguine 15.00

Linguine with White or Red Clam Sauce ~ 15.00

Meatballs with Pasta ~ Our delicious homemade meatballs served over linguine, penne or angel hair, with marinara sauce 14.00

Chicken Entrees

~ All chicken entrees include a Reggio house salad with our famous balsamic vinaigrette ~

Chicken Marsala ~ sauteed breasts with sliced mushrooms served over angel hair pasta in a sweet Marsala sauce 16.00

Chicken Parmigiana ~ with mozzarella and marinara served over linguine 15.00

Chicken, Broccoli & Penne ~ sauteed in a garlic cream sauce or with garlic & oil 15.00

Chicken Cacciatore ~ sauteed medallions with red & green peppers, mushrooms, onions and marinara sauce, served over linguine 15.00

Chicken Piccata ~ sauteed breasts with tomatoes, capers, lemon and Sicilian olives, served over angel hair pasta 16.00

Chicken & Eggplant Parmigiana ~ with mozzarella and marinara over linguine 16.00

Chicken Saltimbocca ~ sauteed breasts with prosciutto in a white wine, lemon & sage sauce, served over angel hair pasta 17.00

Chicken Mediterranean ~ sauteed medallions with fresh spinach, tomatoes, feta cheese, lemon, garlic, olive oil and fresh herbs, tossed with penne pasta 16.00

CONSUMER ADVISORY NOTICE: Consuming raw or undercooked beef, fish, pork, poultry, eggs or shellfish, may increase your risk of foodborne illness.

Veal Entrees

~ All veal entrees include a Reggio house salad with our famous balsamic vinaigrette ~

Veal Marsala ~ sauteed cutlets with sliced mushrooms served over angel hair pasta in a sweet Marsala sauce 18.00

Veal Parmigiana ~ with mozzarella and marinara served over linguine 17.00

Veal Piccata ~ sauteed cutlets with tomatoes, capers, lemon and Sicilian olives, served over angel hair pasta 18.00

Veal Saltimbocca ~ sauteed cutlets with prosciutto in a white wine, lemon & sage sauce, served over angel hair pasta 19.00

Veal & Eggplant Parmigiana ~ with mozzarella and marinara over linguine 18.00

House Specialties

~ All house specialty entrees include a Reggio house salad with our famous balsamic vinaigrette ~

Eggplant Parmigiana ~ with mozzarella and marinara served over linguine 15.00

Sausage Cacciatore ~ sweet Italian sausage sauteed with red & green peppers, mushrooms, onions and marinara sauce, served over linguine 15.00

Pork Chops alla Franco ~ two boneless grilled center-cut chops topped with balsamic vinegar peppers, served with potatoes & tonight's vegetable 18.00

Sirloin Tips alla Roberto ~ tender tips marinated in our homemade hickory barbecue sauce, then grilled and served with potatoes & tonight's vegetable 18.00

Pollo alla Giacomo ~ grilled chicken breast medallions tossed with cheese raviolis, fresh tomatoes, spinach & basil, in a tomato-vodka cream sauce 17.00

Quattro Parmigiana ~ our famous sampler of chicken, veal, shrimp & eggplant parmigiana topped with marinara and mozzarella, served over linguine 19.00

Seafood

~ All seafood entrees include a Reggio house salad with our famous balsamic vinaigrette ~

Please ask your server or check our specials menu for additional seafood entrees.

Baked Haddock ~ fresh filet topped with Dijon, Parmesan-cracker crumbs and fresh lemon aioli, served with potatoes & tonight's vegetable 17.00

Shrimp Scampi ~ tender shrimp sauteed with garlic, lemon, butter, olive oil and fresh herbs, served over angel hair pasta 17.00

Shrimp Fra Diavolo ~ tender sauteed shrimp tossed with spicy tomato sauce, fresh spinach & tomatoes, served over linguine 18.00

Mussels ~ Prince Edward Island mussels steamed in marinara sauce or a white wine & garlic sauce, served over linguine 16.00

Frutti di Mare ~ chopped clams, mussels, shrimp, calamari & haddock, tossed in a fresh basil marinara sauce or a garlic & white wine sauce, served over linguine 24.00

Pizza

Our pizzas are ten inch “bar-style” pizzas with a crispy crust, our own homemade tomato sauce, freshly shredded cheese and are prepared with the finest toppings available. We make our own dough right here at Reggio each day!

Cheese Pizza 7.00 Pepperoni Pizza 8.00 Green Pepper & Onion 8.00

These specialty pizzas include our homemade tomato sauce & freshly shredded cheese:

Margherita Pizza ~ with thinly sliced tomatoes, grated Romano & fresh basil ~ 9.00

Prosciutto Pizza ~ with thinly sliced fresh prosciutto ~ 10.00

Four Cheese Pizza ~ with mozzarella, cheddar, Romano & ricotta cheeses ~ 10.00

*Mediterranean Pizza ~ with fresh tomatoes, spinach, feta cheese,
Calamata & Sicilian olives ~ 10.00*

Shrimp Pizza ~ with sautéed tender shrimp ~ 12.00

*Vegetarian Pizza ~ with red & green peppers, zucchini, summer squash,
broccoli & spinach ~ 10.00*

Chicken Fra Diavolo Pizza ~ with grilled chicken, spinach & spicy cherry peppers ~ 10.00

Salicce Pizza ~ with sweet Italian sausage, caramelized onions & roasted red peppers ~ 10.00

“White Pizza”:

Chicken & Broccoli Pizza ~ with Alfredo sauce, grilled chicken & fresh broccoli florets ~ 10.00

These toppings are also available (please ask your server for prices):

anchovies, artichokes, fresh basil, broccoli, capers, cherry peppers, grilled chicken, fresh mozzarella, garlic, green peppers, meatballs, mushrooms, olives, onions, pepperoni, prosciutto, ricotta cheese, roasted peppers, sage, sausage, shrimp, spinach, sundried tomatoes, fresh tomatoes

Side Orders

*Meatballs 4.00 Sausage 4.00 French Fries 3.00 Pasta4.00
Potato & “Tonight’s Vegetable” 6.00 Other (available) Vegetable 4.50
Side Potatoes 3.00*

Kid’s Menu

~ All Kid's menu items include a beverage and a Hoodsie ice cream cup (when dining in) ~

Meatballs & Pasta ~ (penne or linguine) tossed with marinara sauce
& homemade meatballs 7.00

Cheese Ravioli ~ tossed with butter & grated cheese or marinara sauce 7.00

Chicken Fingers & French Fries 7.00

Chicken Parmigiana ~ topped with marinara & mozzarella over linguine or penne 8.00

Pasta ~ (penne or linguine) tossed with butter & grated cheese or marinara sauce 5.00

Add a small salad to any kid’s menu item for just \$ 2.00

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PLEASE SEE NEXT PAGE FOR OUR DESSERT & BEVERAGE MENU.

Beverages / Soft Drinks / Coffee

San Pellegrino Sparkling Water 9 oz. 2.50 / 25 oz. 4.00
Poland Spring Water 16 oz. Bottle 2.00
“Real City” Cola, Diet Cola, Ginger Ale, Root Beer, Lemon/Lime 2.25
Iced Tea 2.25
Iced Coffee 2.25
Juices : Orange, Cranberry, Grapefruit, Pineapple, Tomato 2.75
Milk / Chocolate Milk 2.50 / 3.00
Coffee / Tea / Decaf Coffee / Decaf Tea / Hot Chocolate 2.25
Espresso ~ Single / Double (Decaf Available) 3.50 / 4.50
Cappuccino (Decaf Available) 4.75

Beer, Wine, Spirits & Cordials

Please be sure to ask for our Beer & Wine Menu.
Also, we have a full liquor license ~ spirits and cordials are available!

Sample Dessert Menu

*PLEASE ASK FOR OUR UPDATED DAILY DESSERT MENU TO SEE OUR
DESSERT SPECIALS AND OUR AFTER DINNER DRINKS & CORDIALS!*

Tiramisu ~ *Lady fingers soaked with espresso & coffee liqueur layered with rich
mascarpone cream and finished with a dusting of cocoa 5.50*

Chocolate Cake ~ *Layers of moist chocolate cake topped with chocolate ganache
and chocolate shavings,
served with whipped cream & chocolate sauce 5.50*

Boston Cream Pie ~ *served with whipped cream & chocolate sauce 4.75*

New York Style Cheesecake ~
served with whipped cream & fresh raspberry sauce 5.00

Homemade Biscotti 2.50

Vanilla Ice Cream Sundae ~ *Topped with chocolate syrup & whipped cream 4.50*

Cannoli ~ *Traditional confection filled to order with sweet ricotta 4.50*

**MOST OF YOUR FAVORITE REGGIO ENTREES ARE AVAILABLE IN
HALF AND FULL TRAYS FOR ALL OF YOUR FUNCTIONS AND PARTIES!**

**ALSO, WE PROVIDE OFF-PREMISE CATERING AND HOLD
PRIVATE FUNCTIONS RIGHT HERE AT REGGIO!**

PLEASE ASK TO SEE OUR CATERING & FUNCTION MENUS.