

Takeout or Room Service Menu at La Reggia

For Room Service Dial 4706 For Takeout Call 201-422-0200

Appetizers	
Antipasto Italiano	\$18
Caprese – Mozzarella di Bufola, Prosciutto di Parma, Red & Yellow Tomatoes	\$18
Vongole Mezza Scorza – Clams Cocktail	\$18
Ostriche Mezza Scorza – Oysters Cocktail	\$18
Gamberi alla Americana – Jumbo Shrimp Cocktail	\$18
Polpette – Mom’s Meatballs in a Sunday Sauce	\$17
Pulpo alla Brace – Grilled Pulpo with Potato, Beans & Grape Tomatoes	\$20
Involtini di Asparagi – Asparagus Wrapped in Prosciutto w a Parmigiano Crust in a Champagne Cream Sauce	\$15
Melanzane Ripiene – Eggplant with Ricotta & Prosciutto Topped with Fresh Mozzarella in a Plum Tomato Sauce	\$15
Crespelle D’agnello – Lamb Crepes with Porcini Mushroom Sauce	\$18
Zuppa di Cozze con Fagioli – Mussels with Beans & Tomato Sauce	\$15
Calamari Fritti – Fried Calamari	\$16
Peperoni Ripieni della Mamma-Stuffed Peppers with Parmigiano Bread Stuffing and Scamorza	\$15
Soup	
Soup of the Day	\$10
Crema di Gamberi (Shrimp Bisque)	\$10
Pasta e Fagioli (Italian Beans and Pasta)	\$10
Salad	
Barbabietole Mele e Noci – Baby Beets, Apple, and Walnuts with Truffle Oil	\$12
Tricolore Italiano – Arugula, Endive and Ridicchio in a Balsamic Vinaigrette	\$10
Mele, Rucola e Gorgonzola – Apple, Arugula and Gorgonzola Cheese	\$12
Insalata di Cesare – Traditional Caesar Salad	\$10
Insalata di Pere – Poached Pear with Artisan Lettuce, Candy Walnuts and Gorgonzola Cheese	\$12
Pasta	
Linguine alla Vongole – White or Red Clam Sauce	\$23
Fusilli alla Tropeana – Red Onions, Spicy Sausage and Cherry Tomatoes	\$23
Orecchiette Barese – Broccoli Rabe, Italian Sausage and Pecorino Cheese	\$23
Paccheri alla Napoletana -Typical Pasta in Naples w Ragu Napoletano. Choice of Meatballs, Beef or Sausage	\$23
Risotto alla Pescatore – Italian Rice with Baby Calamari, Shrimp, Clams, Mussels, and Scallops	\$30
Rigatoni alla Bolognese – Chef Enzo’s Signature Famous Meat Ragu	\$23
Spaghetti Puttanesca – Capers, Anchovies, Gaeta Olives, and Plum Tomatoes	\$21
Tagliatelle della Nonna – Prosciutto, Peas, Mushrooms in a Light Cream Sauce	\$23
Cannelloni di Vitello – Homemade Crepes with Braised Veal & Spinach in a Basciamelle and Fresh Tomato Sauce	\$23
Gnocchi con Frutti di Mare – Homemade Potato Dumpling with Mussels, Asparagus, Clams and Cherry Tomatoes	\$25
Available Sauces: Vodka, Arrabbiatta, Alfredo, Amatriciana, Carbonara & Primavera	\$25
Entrées	
Pollo con Cipolle – Chicken Sauté in Cast Iron Pot with Caramelized Onions	\$28
Petti di Pollo a Gusto Vostro – Chicken Breast Prepared to Your Liking	\$28
Pollo Ripieno di Gamberetti – French Cut Chicken with Shrimp and Mascarpone in a White Wine Sauce	\$28
Bistecca di Manzo – 24 oz Prime Rib-Eye with Prosciutto and Gorgonzola Cheese in a Brandy Sauce or Grilled	\$60
Filetto di Bue al Pepe Rosa – Prime Filet Mignon with a Pink Peppercorn Sauce	\$60
Scaloppine di Vitello a Piacere – Milk Fed Veal Prepared to Your Liking	\$32
Ossobuco alla Milanese Veal Shank Braised with Vegetable and Pino Grigio Wine Served with Italian Saffron Risotto	\$55
Salmone Seluatico – Wild Salmon with Orange and Zucchini	\$30
Gamberi alla Brace – Grilled Jumbo Shrimp with Mushroom Risotto	\$32

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Entrées	
FFPesce del Giorno – Fish of the Day	MP
Filetto di Maiale al Chianti - Pork Tenderloin Braised with Chianti Wine and Saffron Risotto	\$30
Costoletta di Maiale alla Valdostana Pork Chop with Prosciutto, Fontina Cheese, and Marsala Sauce	\$30
Entrée Served with Fresh Vegetable & Potato of the Day	
Entrée served over Pasta and additional \$3.00 extra	
NO Half Orders on Entree	
Any Main Course split there will be an extra Charge of \$10	
Dessert	
Tiramisu - Traditional Espresso Cocoa Powder & Mascarpone Cheese	\$9
Sorbetti - Lemon or Mango served in a Fruit Shell	\$9
Torta Al Formaggio - Italian Cheesecake Flavored with Sambuca	\$9
Strudel Di Mele Con Gelato Di Vaniglia - Classic Apple Strudel with Vanilla Ice Cream	\$9
Torta Di Cioccolato - Chocolate Mousse Cake with Raspberry Sauce	\$9
Crème Brulee - Classic Custard with Crispy Sugar Crust	\$9
Tartufo-Vanilla & Chocolate Ice Cream w Maraschino Cherries in a Hard Chocolate Shell	\$9
Banana Split Brulee - Sugar Crusted Banana with Gelato, Strawberry Syrup, Whipped Cream, Caramel Sauce	\$9
Ice Cream Vanilla or Chocolate served w Fresh Whipped Cream	\$9
Sandwiches	
Eggplant Parmigiano Sandwich with Fries	\$15
Chicken Parmigiano Sandwich with Fries	\$15
Sirloin Steak Sandwich with Onions, Peppers, Mushrooms with Fries	\$20
Carlo's Way Sandwich Lettuce, Prosciutto, Mozzarella, Roasted Peppers, Tomato	\$15
All Sandwiches are Served on Baguette Bread	
Crostini Di Filet Mignon with Cherry Pepper and French Fries	\$25
Black Angus burger with French Fries add Cheese \$2.00 Additional	\$14
Enzo Mozzarella Burger Topped with Caramelized Onions and Bacon	\$15
Reggiano Cheese & Olives	\$16
Cheese Platter	\$15
Hot Buffalo Wings	\$15
Fried Calamari with Sweet Hot or Marinara Sauce, Additional Sauce \$1.00 each	\$16
Chicken Tenders with French Fries	\$15
Personal Pizza (Not Available on Saturday's)	\$17
Special Pizza (Not Available on Saturday's)	\$22
Add up to 3 Toppings	
Happy Hour Lounge Only	
Monday thru Friday 4pm-7pm	
Spicy Hot Buffalo Wings	\$8
Slider of the Day with French Fries	\$8
Mexican Pull Pork Taco	\$8
Mozzarella in Carozza with Our Plum Tomato Sauce	\$8
Bruschetta Tricolor Arugula Tomato Mozzarella	\$8
Mini Italian Meatballs over Crostini with Our Plum Tomato Sauce Any Side of Sauce \$3.00	\$8
Drink Specials	
Monday thru Friday 4pm-7pm	
Domestic Beer Bottles	\$3
Import Beer Bottles	3.5
Wines & House Brand Mixed Drinks	\$6
Room Service Orders Add 20% Service Charge	