

THE REGENT

ANTIPASTI

£15 FOR 4

NOCELLARA OLIVES (vg) (gf)	4
MARINATED ARTICHOKEs (vg) (gf)	4
SALT & PEPPER CASHEWS (vg) (gf)	4
SALAMI DI NAPOLI	4

BAR SNACKS

DEEP FRIED OLIVES	8
Tuscan sausage wrapped olives, saffron aioli, crispy sage	
MUFFALETTA DELI BUN	8
mortadella, salami, house pickles, grilled Swiss cheese, sesame bun	
GARLIC BREAD (vg)	6
add mozzarella (v) or (vg)	1
ROAST POTATOES (vg) (gf)	6
FRIES	6
with oregano salt (vg) (gf)	
FRIES 'CONDITE'	9
loaded with fior di latte mozzarella, spicy salami, nduja mayo (gf)	

DIPS

GARLIC AIOLI	2	TRUFFLE AIOLI	2
GARLIC & HERB	2	HOT HONEY	2
NDUJA MAYO	2	NDUJA MAYO (VG)	2

SIDE SALADS

TOMATO & RED ONION (vg)	6
ROCKET & PARMESAN (v)	6
SMALL CAESAR	6

DESSERTS

6" NUTELLA PIZZA	7
JUDES ICE CREAM	4.5
150ml tubs - selection of flavours	



ORDER AT
BAR OR
SCAN HERE
TO ORDER
TO TABLE

PIZZA - Romana style, 12 inch. Tomato base unless stated

MARGHERITA	fior di latte, fresh basil, (v) or (vg)	11
GOATS CHEESE	goats cheese, pine nuts, green olives red onion, fior di latte (v)	15.5
PROSCIUTTO	prosciutto, rocket, parmesan, fior di latte	16.5
TUSCAN SAUSAGE	Tuscan sausage, smoked mozzarella broccoli, chilli flakes, white base	16
SPINACH	spinach, egg, green olives, fior di latte, garlic oil (v)	14
SPICY SALAMI	spicy salami, chillies, basil, fior di latte	15.5
SMOKED PANCETTA	smoked pancetta, mushrooms, fresh chilli, fiore di latte	15.5
COTTO HAM	cotto ham, salami, chorizo, fior di latte,	16.5
NDUJA & SALAMI	spicy salami, nduja, stracciatella, fiore di latte	16.5
MUSHROOM	mushrooms, smoked mozzarella, rocket, truffle oil, white base (v) or (vg)	14.5
ANCHOVY	anchovies, black olives, capers, oregano, red onion, tomato base, no cheese	14
GLUTEN FREE BASE		+3

MAINS

ITALIAN CHOPPED SALAD,	radicchio, chickpeas, cherry toms, artichokes, fior di latte, house pickles (v) or (vg) add salami di napoli	12.5 +2.5
CAESAR SALAD	romaine lettuce, anchovy dressing, parmesan, croutons add chicken	11 +5
MEATBALL PIADINA SMASH	homemade beef & pork meatballs, piadina flatbread, mozzarella & rocket	14
CHICKEN MILANESE	Breaded chicken escalope, rosemary roast potatoes, rocket, garlic aioli	15
ROAST PORCHETTA	slow-roasted rolled pork belly stuffed with Tuscan sausage, served with white beans & escarole (gf)	17
BEEF BURGER	double smash patties, brioche bun, lettuce, tomato, gherkins, house burger sauce, fries	16.5
FRIED CHICKEN BURGER	brioche bun with succulent deep-fried chicken breast, creamy red cabbage coleslaw, house burger sauce, lettuce, fries cheese +1 / gherkins +0.5 / jalapeños +0.5 / tomato +0.5 / coleslaw +1.5 / pancetta + 1.5 / swap fries for roast potatoes +1.5/ swap fries for salad +0.0	16.5

» 2 FOR £18 PIZZA + BURGERS MON + TUE «

» £7 WEEKDAY LUNCH MENU AVAILABLE «

Our pizza dough, sauces and toppings are prepared fresh daily using the finest quality Italian ingredients. Extras are charged between £1 and £4. Pizza toppings cannot be swapped. Please make staff aware of any allergies or intolerances when ordering. We use nuts in our kitchen, if you make us aware of an allergy then all steps will be taken to avoid cross-contamination. (v) = vegetarian, (vg) = vegan, (gf) = Gluten Free. Gluten free bases are available for £3 extra, please ask us about the steps we have taken to minimise gluten contamination. *Excluding bank holidays

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WINE

SPARKLING

	125ml	Btl
PROSECCO, Corzetti DOC Spumante, Italy, NV, 10.5%	-	30
PROSECCO, Dolci Colline, Italy, NV, 10.5%	7	35
CRÉMANT, Bailly Lapierre, France, 11.5%	-	45
HENNERS BRUT, Henners, England, 11.5%	-	45
CHAMPAGNE BRUT, Baron de Villeboerg, France, 12%	-	65

WHITE

	125ml	175ml	Btl
TREBBIANO, Terre Forte, Italy, 12%	-	-	23
CHENIN BLEND, Prime cuts, South Africa, NV, 11%	5	7	26
UGNI BLANC/COLOMBARD La Picoutine, France, 11%	-	-	27
PINOT GRIGIO, Vinuva, Italy, 2024, 11% (org)	5.5	7.5	28
VERMENTINO Masseria Borgo dei Trulli, Italy, 13%	-	-	28
SAUVIGNON BLANC, Satellite Spy Valley, NZ, 12%	6	8	30
CHENIN BLANC, La Lisse Soie d'Ivoire, France, 13%	-	-	32
GAVI, La Battistina, Italy, 12%	7	9.5	38
SOAVE CLASSICO, Suavia, Italy, 12.4% (org)	-	-	40
PETIT CHABLIS, La Chablisinne, France, 2023, 12.5%	-	-	45

ROSÉ

	125ml	175ml	Btl
PINOT NOIR, Les Nuages, France, 12.5%	-	-	30
SYRAH/GRENACHE/CINSAULT Estandon, Brise Maritime, France, 12.5%	-	-	32
CÔTES DE THAU, La Collection, France, 12%	7	9.5	35

ORANGE

			Btl
PINOT GRIS New Theory White Lies, South Africa, 12%	-	-	40

RED

	125ml	175ml	Btl
SANGIOVESE, Pontebello, Italy, 11%	-	-	23
GARNACHA, Borgia by Borsao, Spain, 14%	5	7	26
NERO D'AVOLA, Il Meridione, Sicily, 14%	-	-	29
SHIRAZ, Rebeland, Swartland, South Africa, 13%	6	8	30
PINOT NOIR, El Viejo del Valle, Chile, 13%	-	-	32
RIOJA RESERVA, Castillo Clavijo, Spain, 12.5%	6.5	8.5	33
CÔTES DU RHÔNE, Boissy & Delaygue, France, 15.5%	-	-	34
MONTEPULCIANO D'ABRUZZO Caparrone, Italy, 12.5%	7	9.5	35
MALBEC, Pablo y Walter, Argentina, 13.5%	7	9.5	35
CHIANTI CLASSICO, San Felice, Italy, 13.5%	-	-	44



SCAN HERE
TO ORDER & FULL
DRINK SELECTION

DRAUGHT

2 FOR 1 GUINNESS - WED FROM 6PM*

ALL PINTS £5 - FRI 2-6PM*

PRICES ARE FOR A PINT (HALF PINTS ARE ALSO AVAILABLE)

LANTERNA LAGER	4.0%	6.5
CAMDEN HELLS	4.6%	7.1
CAMDEN PALE	4.0%	7.1
MAHOU	4.8%	7.4
MENABREA	4.8%	7.3
MODELLO ESPECIAL	4.5%	7.4
JUBEL PEACH LAGER (GF)	4.0%	7.6
LUPPOLO SESSION PALE	4.3%	6.8
CAMDEN OFF MENU IPA	5.8%	7.5
BEAVERTOWN NECK OIL	4.3%	7.5
BEAVERTOWN GAMMA RAY	5.4%	7.7
GUINNESS	4.2%	7.3
KOPPARBERG CRISP APPLE (GF)	4.0%	7.0
LUCKY SAINT	0.5%	6.8
GUINNESS 0.0 (MICRODRAUGHT)	0.0%	6.7

COCKTAILS

HAPPY HOUR

5PM - 7PM ANY 2 OF THE SAME FOR £12 WED - FRI*

OUTWALKER & GINGER	11
Outwalker Irish Whiskey, ginger beer, fresh lime wedges	
CHERRY FIZZ	12
Evan Williams bourbon, amaretto, cherry soda, lime	
KOKO KWAI	12
Koko Kanu coconut rum, lychee liqueur, pineapple, lime	
PASSIONFRUIT PUNCH	11
Havana Club Especial, vanilla liqueur, passionfruit, lime, pineapple, apple	
RASPBERRY COLLINS	10
JJ Whitley gin, raspberry, lemon, soda	
ESPRESSO MARTINI	11
JJ Whitley vodka, Kahlua, Climpson & Sons espresso	
GREEN APPLE MARTINI	11
Teichenné green apple, JJ Whitley vodka, apple juice, lemon	
MARGARITA	11
Cazcabel tequila, Cointreau, lime juice	
PALOMA	12
Cazcabel tequila, grapefruit, lime, agave, grapefruit soda	
PICANTE	11
Cazcabel tequila, lime, pineapple, chilli, fresh coriander	
SPRITZ	11.5
Choose from: Aperol, Campari or Hugo	
NEGRONI	11.5
JJ Whitley gin, Campari, Vermouth	
NO-GRONI (alc free)	10
Lyre's non-alc London Dry Spirit, Rosso Aperitivo & Italian Spritz	
BOTIVO SPRITZ (alc free)	8.5
Botivo botanical aperitif, soda, orange wedge	

*All offers subject to availability. Offers may not be available for certain events, special dates, bank holidays, private events or any other time period at the management's discretion.
V = vegetarian, VG = vegan, Org = Organic. Please let a member of staff know about any allergies before ordering.