

DESSERT

TIRAMISU \$9

TRADITIONAL ESPRESSO COCOA POWDER & MASCARPONE CHEESE

VOLCANO DI CIOCCOLATO \$9

CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM

SORBETTI \$9

LEMON OR MANGO SERVED IN A FRUIT SHELL

TORTA AL FORMAGGIO \$9

ITALIAN CHEESECAKE FLAVORED WITH SAMBUCA

STRUDEL DI MELE CON GELATO DI VANIGLIA \$9

CLASSIC APPLE STRUDEL WITH VANILLA ICE CREAM

TORTA DI CIOCCOLATO \$9

CHOCOLATE CAKE WITH RASBERRY SAUCE

CRÈME BRULÉE \$9

CLASSIC CUSTARD WITH CRISPY SUGAR CRUST

TARTUFO \$9

VANILLA & CHOCOLATE ICE CREAM WITH MARASCHINO CHERRIES IN A HARD CHOCOLATE SHELL

BANANA SPLIT BRULÉE \$9

SUGAR CRUSTED BANANA WITH GELATO, STRAWBERRY SYRUP, WHIPPED CREAM, CARAMEL SAUCE



CRÈME BRULÉE

SOME DESSERTS ARE NOT AVAILABLE TAKE OUT

10% OFF

WITH A \$50 MINIMUM PURCHASE
TAKE OUT ONLY

CATERING MENU AVAILABLE

SANDWICHES

EGGPLANT PARMIGIANO SANDWICH \$15

WITH FRIES

CHICKEN PARMIGIANO SANDWICH \$16

WITH FRENCH FRIES

SIRLOIN STEAK SANDWICH \$20

WITH ONIONS, PEPPERS MUSHROOMS & FRENCH FRIES

CARLO'S WAY SANDWICH \$16

LETTUCE, PROSCIUTTO, MOZARELLA, ROASTED PEPPERS & TOMATO

ALL SANDWICHES ARE SERVED ON BAGUETTE BREAD

CROSTINI DI FILET MIGNON \$25

CHERRY PEPPERS &

SIDE OF FRIES

REGGIANO CHEESE & OLIVES \$18

CHEESE PLATTER \$17

HOT BUFFALO WINGS \$16

FRIED CALAMARI \$17

WITH SWEET HOT DR. MARINARA SAUCE

ADDITIONAL SAUCE \$1.00 EACH

CHICKEN TENDERS \$15

WITH FRENCH FRIES

PERSONAL PIZZA \$18 (SAT NOT AVAILABLE)

SPECIAL PIZZA \$22 (SAT NOT AVAILABLE)

ADD UP TO 3 TOPPINGS

BLACK ANGUS BURGER \$15

WITH FRENCH FRIES

CHEESE \$2.00

ENZO MOZZARELLA BURGER \$17

TOPPED W CARAMELIZED ONION & BACON

La Reggia

Restaurant

Authentic Italian Cuisine!

Menu

RESTAURANT & LOUNGE

Room Service
Dial 4706

Available Lunch Buffet
Monday to Friday 12 pm to 2:30 pm

To pick up
Call (201) 422-0200

40 Wood Avenue, Secaucus, New Jersey 07094

• at The Meadows Plaza Hotel •

info@lareggiaus.com | www.lareggiaus.com

HOT & COLD APPETIZERS

ANTIPASTO ITALIANO \$18

PROSCIUTTO DI PARMA, SOPPRESSATA, MOZZARELLA, PROVOLONE, ROASTED PEPPERS, OLIVES & ANCHOVIES.

INVOLTINI DI ASPARAGI \$15

ASPARAGUS WRAPPED IN PROSCIUTTO WITH A PARMIGIANO CRUST IN A CHAMPAGNE CREAM SAUCE.

CAPRESE \$18

MOZZARELLA DI BUFOLA, PROSCIUTTO DI PARMA, RED & YELLOW TOMATOES.

MELANZANE RIPIENE \$15

EGGPLANT WITH RICOTTA & PROSCIUTTO TOPPED WITH FRESH MOZZARELLA IN A PLUM TOMATO SAUCE.

VONGOLE MEZZA SCORZA \$18

CLAMS COCKTAIL - 1 DOZEN

CRESPILLE D'AGNELLO \$18

LAMB CREPES WITH PORCINI MUSHROOM SAUCE.

OSTRICHE MEZZA SCORZA \$18

OYSTERS COCKTAIL - 1/2 DOZEN

ZUPPA DI COZZE CON FAGIOLI \$15

MUSSELS WITH BEANS & TOMATO SAUCE.

GAMBERI ALLA AMERICANA \$18

JUMBO SHRIMP COCKTAIL

CALAMARI FRITTI \$17

FRIED CALAMARI.

POLPETTE \$18

MOM'S MEATBALLS IN A SUNDAY SAUCE.

PULIPO ALLA BRACE \$20

GRILLED PULPO WITH POTATO, BEANS & GRAPE TOMATOES.

PEPERONI RIPIENI DELLA MAMMA \$15

STUFFED PEPPERS WITH PARMIGIANO BREAD STUFFING AND SCAMORZA.



MOM'S MEATBALLS

SOUP OF THE DAY \$10

CREMA DI GAMBERI \$10

SHRIMP BISQUE.

PASTA E FAGIOLI \$10

ITALIAN BEANS AND PASTA.

SALAD

BARBABIETOLE MELE E NOCI \$12

BABY BEETS, APPLE AND WALNUTS WITH TRUFFLE OIL.

TRICOLORE ITALIANO \$10

ARUGULA, ENDIVE AND RADICCHIO IN A BALSAMIC VINAIGRETTE.

MELE, RUCOLA E GORGONZOLA \$12

APPLE, ARUGULA AND GORGONZOLA CHEESE.

INSALATA DI CESARE \$12

TRADITIONAL CAESAR SALAD.

INSALATA DI PERE \$12

POACHED PEAR WITH ARTISAN LETTUCE, CANDY WALNUTS & GORGONZOLA CHEESE.



RIGATONI ALLA BOLOGNESE

PASTA

LINGUINE ALLE VONGOLE \$25

WHITE OR RED CLAM SAUCE.

FUSILLI ALLA TROPEANA \$25

RED ONIONS, SPICY SAUSAGE AND CHERRY TOMATOES.

ORECCHIETTE BARESE \$25

BROCCOLI RABE, ITALIAN SAUSAGE AND PECORINO CHEESE.

PACCHERI ALLA NAPOLETANA \$25

TYPICAL PASTA IN NAPLES WITH RAGU NAPOLETANO YOUR CHOICE OF MEATBALLS, PIECE OF BEEF OR SAUSAGE.

RISOTTO ALLA PESCATORE \$30

ITALIAN RICE WITH BABY CALAMARI SHRIMP, CLAMS, MUSSELS AND SCALLOPS.

RIGATONI ALLA BOLOGNESE \$25

CHIEF ENZO'S SIGNATURE FAMOUS MEAT RAGU.

SPAGHETTI PUTTANESCA \$25

CAPERS, ANCHOVIES, GAETA OLIVES AND PLUM TOMATOES.

TAGLIATELLE DELLA NONNA \$25

PROSCIUTTO, PEAS, MUSHROOMS IN A LIGHT CREAM SAUCE.

CANNELLONI DI VITELLO \$25

HOMEMADE CREPES WITH BRAISED VEAL & SPINACH IN A BASCIAMELLE AND FRESH TOMATO SAUCE.

GNOCCHI CON FRUTTI DI MARE \$25

HOMEMADE POTATO DUMPLING WITH MUSSELS, ASPARAGUS, CLAMS AND CHERRY TOMATOES.

SPECIAL SAUCE: VODKA, ARRABBIATTA, ALFREDDO, AMATRICIANA, CARBONARA & PRIMAVERA.

IL PRANZO DELLA DOMENICA \$45

APERITIVO - ANTIPASTO ITALIANO - PACCHERI WITH RAGU NAPOLETANO OR LASAGNA PORK SAUSAGE MEATBALLS & BEEF BRACIOLE - DESERT OF THE DAY

GLUTEN FREE PASTA
AVAILABLE UPON REQUEST

ENTRÉE

PETTI DI POLLO A GUSTO VOSTRO \$28

CHICKEN BREAST PREPARED TO YOUR LIKING.

POLLO CON CIPOLLE \$30

CHICKEN SAUTE IN CAST IRON POT WITH CARAMELIZED ONIONS.

POLLO RIPIENO DI GAMBERETTI \$28

FRENCH CUT CHICKEN WITH SHRIMP AND MASCARPONE IN A WHITE WINE SAUCE.

SCALOPPINE DI VITELLO A PIACERE \$35

MILK FED VEAL PREPARED TO YOUR LIKING.

FILETTO DI BUE AL PEPE ROSA \$60

PRIME FILET MIGNON WITH A PINK PEPPERCORN SAUCE.

BISTECCA DI MANZO \$60

24 OZ PRIME RIB EYE WITH PROSCIUTTO AND GORGONZOLA CHEESE IN A BRANDY SAUCE OR GRILLED.

OSSOBUCO ALLA MILANESE \$55 (BASED BE BY AVAILABILITY)

VEAL SHANK BRAISED WITH VEGETABLE AND PINOT.

GRIGIO WINE SERVED WITH ITALIAN SAFFRON RISOTTO.

FILETTO DI MAIALE AL CHIANTI \$30

PORK TENDERLOIN BRAISED WITH CHIANTI WINE AND SAFFRON RISOTTO.

COSTOLETTA DI MAIALE ALLA VALDOSTANA \$30

PORK CHOP WITH PROSCIUTTO, FONTINA CHEESE AND MARSALA SAUCE.

GAMBERI ALLA BRACE \$35

GRILLED JUMBO SHRIMP WITH MUSHROOM RISOTTO.

SALMONE SELVATICO \$33

WILD SALMON WITH ORANGE AND ZUCCHINI.

PESCE DEL GIORNO - MARKET PRICE

FISH OF THE DAY.

ENTRÉE SERVED WITH FRESH VEGETABLES & POTATO
ENTRÉE SERVED OVER PASTA AND ADDITIONAL \$3.00 EXTRA



POLLO CON CIPOLLE

MENU PRICES SUBJECT TO CHANGE DO TO MARKET PRICES

ASK FOR DAILY SPECIALS