



Reggiano's of Celebration

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Menu Prices — August 21, 2026

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Antipasti

ITEM	PRICE
Reggiano's Garlic Bread Toasted Italian bread, Roasted garlic, Parmigiano Reggiano, and Mozzarella cheese.	\$15.00
Burrata Caprese Fior di latte mozzarella, Heirloom Cherry Tomatoes, Extra virgin olive oil, and Fresh Basil	\$19.00
Calamari Fritti Lightly fried Squid, Spicy marinara, and Hot cherry peppers.	\$20.00
Polpettine Reggiano's Veal and Pork Meatballs in Marinara, Whipped Ricotta, Grated Parmigiano Reggiano cheese, and basil.	\$16.00
Salumeria Board (2 Person) Chef's selection of artisanal cheese and cured meats. Served with assorted Italian specialties.	\$36.00
Baked Clams Oreganata Wood oven Roasted middle neck Clams, Lemon, Capers, White Wine, and Garlic & Parmesan crumb.	\$17.00
Rosemary Marinated Olives Sweet Peppers, Citrus, Calabrian chili, toasted Ciabatta bread	\$14.00
Pulpo Grigliato Wood fire grilled octopus, fingerling potato, charred leek, and capocollo vinaigrette, toasted pistachio.	\$24.00
Roasted Beets and Burrata Di Buffalo Arugula, Frisee, Apple, Pomegranate, Walnut Basil Pesto, Pancetta, Buffalo Mozzarella, Champagne Vinaigrette	\$19.00

Insalate E Zuppa

ITEM	PRICE
Pasta Fagiole Italian Vegetable and White Bean soup, Pasta mista, and Parmigiano Reggiano.	\$14.00
Caesar Romaine lettuce, House-Made Classic Caesar Dressing, House-made Toasted Croutons, and Shaved Parmigiano Reggiano cheese.	\$16.00
Insalata Mista Locally sourced Mixed Vegetables, Baby Greens, Heirloom Cherry Tomatoes, and roasted garlic with a House-made Balsamic V...	\$16.00
Roasted Beets and Burrata Di Buffalo (Insalate E Zuppa) Arugula, Frisee, Apple, Pomegranate, Walnut Basil Pesto, Pancetta, Buffalo Mozzarella, Champagne Vinaigrette	\$18.00

Pizza Al Forno Artigianale

ITEM	PRICE
Traditional Cheese Tomato sauce, Grated Mozzarella, and Parmigiano Reggiano.	\$19.00
Pepperoni Salami picante, Tomato, and Mozzarella.	\$21.00
Margherita Crushed Plum Tomatoes, Fior di latte Mozzarella, and Fresh basil.	\$20.00
Sausage Peppers and Onions Crushed tomatoes, Italian Sausage, Mozzarella, Roasted Peppers, Onions, and Parmigiano Reggiano.	\$22.00
Quattro Formaggi Four cheeses: Fontina, Mozzarella, Provolone, Pecorino romano, and Roasted garlic.	\$20.00
Funghi Wood fire Roasted Mushrooms, Roasted Garlic, Fontina, Ricotta, Mozzarella, Thyme and Truffle.	\$23.00

ITEM	PRICE
Calabrese Salami Piccante, Cotto Ham, Olive, Tomato, Red Onion, Fresh Mozzarella, Arugula, and Parmigiano Reggiano.	\$22.00
Prosciutto Bianca Prosciutto, Mozzarella, Lemon, Arugula, and Black pepper.	\$26.00
The Reggiano Pie Fior di latte Mozzarella, Shaved Parmigiano, Reggiano cheese, Basil, and Extra virgin olive oil.	\$20.00
La Diavolo Salami picante, Italian long hot peppers, Calabrian chili, Tomato, Parmigiano Reggiano, Mozzarella, and Hot honey.	\$22.00

Pasta Primi

ITEM	PRICE
Fettucine Tre Formaggi Handmade Fettucine, Parmigiano Reggiano, Pecorino Romano, and Asiago cheeses. Add Chicken breast or Shrimp for an additi...	\$28.00
Spaghetti E Polpette Thick cut Spaghetti, Pomodoro sauce, Braised Meatballs, Pepperoncino, and Parmigiano Reggiano.	\$29.00
Paccheri E Funghi Thick tube Pasta, Wood fired roasted Mushrooms, Parmesan Cream Sauce, and Toasted garlic breadcrumb.	\$28.00
Linguine E Shrimp Charred gulf Shrimp, Linguine pasta, Roasted tomato, garlic, White wine, Lemon, and Calabrian Chili.	\$31.00
Bucatini and Spring Pea Carbonara Long tube Pasta, Wood Oven Roasted Asparagus, English Pea Tendrils, Oven dried Heirloom Tomatoes, Pancetta, Pecorino Rom...	\$28.00
Short-Rib Pappardelle Thin Ribbon Pasta, Braised Short Rib Ragu, Roasted Asparagus, Tomato, Hazelnut Gremolata, Pecorino Romano	\$31.00

Secondi

ITEM	PRICE
Chicken Parmigiana Pan Fried Breaded Chicken, Tomato Sauce, Fior di latte Mozzarella, Parmagiano Reggiano & Basil served with Penne Pasta.	\$32.00
Bistecca Di Costata 16 ounce C.A.B. Boneless Ribeye, Espresso Calabrian chili rub, Wood Oven Roasted Mushrooms, and Rosemary Roasted fingerl...	\$51.00
Wood Grilled Pork Chop 12 ounce B0urbon brined Pork Chop, Wood oven Roasted Baby Carrots, Creamy Parmesan Corn Polenta, Roasted garlic, and Par...	\$38.00
Eggplant Parmigiana Layered Pan fried Eggplant, Parmigiano Reggiano, Fior di latte Mozzarella, Tomato sauce & Basil served with Penne Pasta	\$29.00
Salmon alla Trapanese Wood-Fire Grilled Atlantic Salmon, Casarecce Pasta, Tomato Almond Pesto, Lemon, Caper, Salsa Verde, Pecorino Romano	\$37.00
Chicken Milanese Lightly Breaded & Fried Chicken Breast, Arugula, Radicchio, Fennel, Cherry Tomato, Red Onion, Parmigiano Reggiano, Citru...	\$31.00

Contorni

ITEM	PRICE
Pasta Choice of Penne, Spaghetti, Rigatoni, Marinara or Garlic and Oil.	\$12.50
Rosemary Roasted Potatoes Fingerling Potatoes, Pecorino Romano, Extra virgin olive oil, and Roasted Garlic Aioli.	\$13.00

ITEM	PRICE
Wood Oven Roasted Mushrooms Roasted Mushrooms, Garlic, Sicilian oregano, and Extra virgin olive oil.	\$13.00
Broccolini Sautéed baby Broccoli, Garlic, Lemon, Chili, and Extra virgin olive oil.	\$13.00
Creamy Corn Polenta White polenta, Asiago, Parmigiano Reggiano, and Mascarpone.	\$13.00
Roasted Carrots Wood oven roasted Carrots, Feta Cheese, Sweet Onions, Sicilian oregano and Extra Virgin Olive oil.	\$12.00

DESSERT

ITEM	PRICE
Cannoli Sheep's Milk Ricotta, Bittersweet Chocolate, Pistachios, Candied Orange	\$12.50
Zeppole Spiced Ricotta Cake Doughnuts, Nutella Chocolate Ganache, Vanilla & Mascarpone Whipped Cream	\$15.00
Pistachio Olive Oil Cake Roasted Strawberries, Mascarpone Cream	\$13.00

Pizza Al Forno Artigianale (Wood-Fired 12")

ITEM	PRICE
Margherita (Pizza Al Forno Artigianale (Wood-Fired 12")) Crushed Plum Tomatoes, Fior di latte Mozzarella, and Fresh basil.	\$20.00
Traditional Cheese (Pizza Al Forno Artigianale (Wood-Fired 12")) Tomato sauce, Grated Mozzarella, and Parmesan.	\$19.00
Pepperoni (Pizza Al Forno Artigianale (Wood-Fired 12")) Salami picante, Tomato, and Mozzarella.	\$21.00
Funghi (Pizza Al Forno Artigianale (Wood-Fired 12")) Wood fire Roasted Mushrooms, Roasted Garlic, Fontina, Ricotta, Mozzarella, Thyme and Truffle.	\$23.00
Calabrese (Pizza Al Forno Artigianale (Wood-Fired 12")) Salami piccante, Cotto Ham, Olive, Tomato, Red onion, fresh mozzarella, Arugula, and Parmigiano Reggiano.	\$24.00
Sausage Peppers and Onions (Pizza Al Forno Artigianale (Wood-Fired 12")) Crushed tomatoes, Mozzarella, Roasted Peppers, Onions, Italian Sausage, and Parmigiano Reggiano.	\$23.00
Prosciutto Bianca (Pizza Al Forno Artigianale (Wood-Fired 12")) Prosciutto, Mozzarella, Lemon, Arugula, and Black pepper.	\$26.00
La Diavolo (Pizza Al Forno Artigianale (Wood-Fired 12")) Salami picante, Italian long hot peppers, Calabrian chili, Tomato, Parmesan, Mozzarella, and Hot honey.	\$23.00
The Reggiano Pie (Pizza Al Forno Artigianale (Wood-Fired 12")) Fior di latte Mozzarella, Shaved Parmigiano Reggiano cheese, Basil, and Extra virgin olive oil.	\$20.00
Quattro Formaggio Four cheeses: Fontina, Mozzarella, Provolone, Pecorino Romano, and Roasted garlic.	\$21.00

Il Panino

ITEM	PRICE
Grilled Chicken and Portabello Grilled marinated chicken breast, garlic aioli, roasted portobello mushroom, arugula, roasted red pepper, and fontina ch...	\$16.00