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Reggiano's of Celebration

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Menu Prices — October 27, 2026

Reggiano's of Celebration menu with prices in United States, updated April 2025: 55 items across 9 categories, prices from $12.00 to $51.00.

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Reggiano's of Celebration Menu with Prices (United States)

Reggiano's of Celebration menu with prices in United States, updated April 2025: 55 items across 9 categories, prices from $12.00 to $51.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/reggianos-of-celebration

Menu categories: Antipasti · Insalate E Zuppa · Pizza Al Forno Artigianale · Pasta Primi · Secondi · Contorni · DESSERT · Pizza Al Forno Artigianale (Wood-Fired 12") · Il Panino

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**

ITEM	PRICE
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**
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, Expresso 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**
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**