

REGINA FAVORITES

THE GIAMBOTTA (Anchovies upon request)

Our finest creation - Pepperoni, Regina sausage, salami, mushrooms, peppers, onions, fresh basil and Mozzarella 10" 18 16" 28

CHICKEN PARMESAN

Our Regina dough topped with house made marinara sauce, sliced hand breaded chicken cutlets, Mozzarella cheese, parmesan cheese and fresh basil 10" 18.25 16" 28.25

ST. ANTHONY'S (White Pizza)

Regina's Sausage, roasted onions and peppers, sausage links, Parmesan and Mozzarella cheese, fresh basil and garlic sauce 10" 18 16" 28

BUFFALO CHICKEN

Our Regina dough with our own specially breaded buffalo chicken in a spicy sauce with red onions and a Pepper Jack cheese blend. Garnished with a drizzle of Blue Cheese dressing 10" 18 16" 28

MELANZANE

Made with our house made Ricotta and Marinara sauces, spiced with oregano, topped with house made eggplant slices, red onions, basil, Pecorino Romano and Mozzarella 10" 18 16" 28

New CHICKEN AND PROSCIUTTO

Our Regina dough, original Regina Pizza sauce, prosciutto, spinach, ricotta cheese, sliced breaded chicken cutlets, mozzarella cheese, roasted red peppers, and fresh basil 10" 18.25 16" 28.25

PEPPERONI PIZZA

Our Regina dough, Original Regina Pizza sauce and Mozzarella. Finished with sliced Pepperoni full of flavor with a balance of sweet, savory and spice 10" 15.75 16" 22

CHEESE PIZZA

Our Regina dough aged and proofed to perfection. Topped with our spicy-sweet Original Regina Pizza sauce and Mozzarella 10" 12.50 16" 17.50

CREATE YOUR OWN

The Sauces: Original Regina Pizza Sauce, marinara sauce, garlic sauce

Original 10" 12.50 16" 17.50

Saputo
Foodservice

Proudly produces Regina's custom blend Mozzarella Cheese

TRADITIONAL TOPPINGS

Pepperoni, Regina's Sausage, Fresh Mushrooms, Fresh Onions, Salami, Fresh Peppers, Anchovies, Roasted Red Peppers, Jalapeno Peppers, Sliced Black Olives, Red Onions, Fresh Basil, Prosciutto, Fresh Spinach, Cherry Tomatoes, Marinated Artichoke Hearts, Hot Cherry Peppers, Marinated Tomatoes, Green Olives, Pineapple Tidbits, Roasted Vegetables, Link Sausages, Broccoli Florets, House Made Eggplant Slices, Ricotta Cheese, Extra Cheese, Feta Cheese, Capers, Basil Pesto, Crushed Garlic, Regina's Meatball

10" 3.25 16" 4.50

GOURMET TOPPINGS

Grilled Chicken, Buffalo Chicken, Breaded Chicken Canadian Bacon, Bacon, Rosemary Ham, Caramelized Onions

10" 4 16" 5

MEATS

10" 17.25 16" 27

New CHICKEN BACON RANCH

Our famous Regina dough is topped with garlic sauce, grilled chicken, mozzarella cheese, bacon, cherry tomatoes topped with ranch dressing.

SAUSAGE CACCIATORE

Sliced sausage links, mushrooms, roasted onions and peppers and fresh parsley over our own Marinara sauce with Pecorino Romano and Mozzarella

POLLO PESTO *Contains Nuts

Pesto sauce, grilled chicken breast, marinated tomatoes, Ricotta, Mozzarella, garlic sauce and fresh basil

MEATLOVERS

A hearty pizza made with pepperoni, ground sausage and Canadian bacon with our Original Regina Pizza Sauce and aged Mozzarella

CAPRICCIOSA

Sliced prosciutto, fresh mushrooms, Ricotta, Parmesan and Mozzarella with Original Regina Pizza Sauce

POLLO REGINA

Grilled chicken breast, Ricotta, Parmesan, Pecorino Romano, Mozzarella, Original Regina Pizza Sauce, fresh basil and roasted onions & peppers

MEATBALL POMODORO FRESCO

Marinated tomatoes, Regina's meatballs, Mozzarella, Pecorino Romano, and Parmesan, Regina's garlic sauce and fresh basil

ITALIANO

Original Regina Pizza Sauce, pepperoni, artichoke hearts, fresh mushrooms, Mozzarella and Parmesan

PROSCIUTTO CON SPINACI

A classic combination of Original Regina Pizza Sauce and Ricotta, fresh spinach, prosciutto, cherry tomatoes and Mozzarella. Accented with Pecorino Romano and fresh basil



Open Daily From 11AM

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VEGETARIAN

10" 17.25 16" 27

FARMERS MARKET

Garden fresh spinach, Feta cheese, marinated artichokes and tomato, on top of our aged Regina dough with our original pizza sauce and Mozzarella

VEGETARIAN PRIMAVERA (White Pizza)

Mozzarella, mushrooms, peppers, onions, black olives, fresh basil, marinated tomatoes and artichoke hearts with our garlic sauce

MEDITERRANEAN

Marinara sauce, caramelized onions, roasted red peppers, sliced black and green olives, red pepper flakes, fresh parsley, capers, Mozzarella and Feta

QUATTRO FORMAGGIO (White Pizza)

Your favorite cheeses: Mozzarella, Ricotta, Pecorino Romano and Parmesan sprinkled with fresh basil and Regina's garlic sauce

MARGHERITA (Fresh Basil)

Something simple - Original Regina Pizza Sauce, fresh chopped basil with Mozzarella and Pecorino Romano

THE NORTH END TRADITION

Since 1926, we have always had a passion for what we do, it matters to us. We put a slice of passion and soul in every pizza

THE CRUST

Our secret, 100 year old recipe, uses a special natural yeast, and is aged and proofed to perfection

THE SAUCE

Our sauce is light, yet spicy-sweet with just the right herbs and spices

THE TOPPINGS

Every day we start with the freshest and finest local vegetables, meats, and fresh herbs, no additives, just fresh natural foods bursting with flavor

100 YEARS

ANTIPASTI

New SICILIAN ARANCINI

Hand formed Sicilian arancini stuffed with peas, beef and pork ragu. Served with house made marinara sauce. 14

ITALIAN MEATBALLS

Three meatballs with Marinara sauce and garlic bread. 13

Add Mozzarella 2.25

ARTICHOKE MARGHERITA

Tender artichoke hearts quartered and battered in our own Margherita batter. Tossed with a lemon garlic sauce and served over fresh sautéed spinach. 14

BONELESS CHICKEN TENDERS

Hand breaded chicken tenders fried to a golden brown. Served with your choice of Buffalo style sauce, BBQ sauce or plain. 17

TOASTED RAVIOLI

Plump cheese ravioli battered in seasoned breadcrumbs and fried to a golden brown. 13

EGGPLANT ROLLATINI

Breaded eggplant lightly fried and rolled with a filling of Ricotta cheese and spices. Baked under a layer of Marinara and Mozzarella cheese. 14

CALAMARI SICILIANI

Tender white calamari rings and tentacles lightly fried in a semolina and flour breading, with pepperoncini peppers. 17

TUSCAN GARLIC BREAD

An Italian baguette baked in our brick pizza oven topped with our blend of fresh garlic and herbs. Served with marinara sauce. 5 Add Mozzarella cheese 2.25

MOZZARELLA TRIANGLES

Pesto marinated Mozzarella served with Marinara sauce for dipping. 17

ZUPPA & INSALATA

ITALIAN WEDDING SOUP

Classic Wedding Soup with flavorful mini meatballs, fresh spinach, mini pasta and eggs in a light chicken broth. Cup 5 Bowl 7

MINISTRONE SOUP

Vegetables blended in a light tomato broth with ditalini pasta and cannellini beans. Cup 5 Bowl 7

ANTIPASTO

Sliced aged Provolone, Mozzarella cheese, imported mortadella, sliced pepperoni, thinly sliced prosciutto, Genoa salami, pepperoncini peppers, country style olives and an assortment of homemade marinated vegetables served with our own balsamic dressing. 17

CLASSIC CAESAR SALAD

Crisp romaine lettuce tossed to order with croutons and our house made Caesar dressing accented with Pecorino Romano cheese. (Anchovies upon request) Side 7.50 Entrée 12.75

GARDEN SALAD

Iceberg lettuce, carrots, red onions and sliced Roma tomatoes served with your choice of dressing.

Side 7 Entrée 11.50

ITALIAN SALAD

Mixed greens topped with cherry tomatoes, carrot slivers, red onion rings, pepperoncini peppers, black olives, marinated chick peas, baby spinach and croutons. Served with your choice of dressing Side 7.50 Entrée 12.75

GREEK MEDITERRANEAN

Garden salad mix, Feta cheese, black and green olives, marinated fire roasted red peppers and crisp red onions, served with Greek dressing. Side 7.50 Entrée 12.75

Add grilled chicken to any above salad 8.50

Add (6) Grilled Shrimp 12

Dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Greek, Lite Italian, Ranch

SIGNATURE DISHES

New PORK CHOP, POTATOES & VINEGAR PEPPERS

A tender center cut pork chop pan seared with sweet peppers in a tangy white wine vinegar sauce and baby gold oven roasted potatoes. 29

SWEET SAUSAGE CAVATAPPI

Sweet sausage removed from the casing and hot sausage links sautéed with caramelized onions in a light cream Marinara sauce and tossed with cavatappi pasta. 25

RIGATONI BOLOGNESE

Jumbo rigatoni tossed in our house made Bolognese sauce. 23

SAUSAGE, PEPPERS & ONIONS

Italian sausages (Sweet and Hot) served over seasoned onions, peppers and roasted potatoes. 25

BROCCOLI & PENNE

A perennial favorite...Crisp garden fresh broccoli and our homemade garlic sauce accented with imported Pecorino Romano cheese and tossed with penne rigate pasta. 21

Add Chicken 8.50 • Add (6) Shrimp 12

CHICKEN FLORENTINE

Battered chicken cutlets braised in a lemon garlic sauce and topped with fresh sautéed spinach and Mozzarella cheese served over linguine. 25

CREAMY GARLIC CHICKEN

Chicken cutlets egg dipped and pan fried to perfection, topped with a creamy garlic sauce. Served over Parmesan, basil and spinach orzo. 27

GRILLED CHICKEN

Boneless, skinless marinated chicken breast, roasted potatoes and seasonal vegetables. 23

CAPELLI CAPRESE

A lighter dish of angel hair pasta tossed with extra virgin olive oil, generous amounts of garlic and fresh spinach and tomatoes. 21

Add Chicken 8.50 • Add (6) Shrimp 12

FETTUCINE ALFREDO

The classic cream garlic sauce seasoned with imported Pecorino Romano cheese and parsley. Tossed with fettuccine pasta. 21

Add Chicken 8.50 • Add (6) Shrimp 12

EGGPLANT PARMESAN

Breaded eggplant, Marinara sauce, Pecorino Romano and Mozzarella cheese. Baked and served over linguine Marinara 24

New LOBSTER RAVIOLI

Prepared from premium Maine lobster meat and wrapped in an egg pasta with ricotta and mozzarella cheeses for an Italian style taste. Simmered in a creamy tomato cheese sauce. 29

SIGNATURE DISHES

BAKED LASAGNA

Baked cheese lasagna and Marinara sauce. 20

CACIO E PEPE RAVIOLI

Jumbo stuffed Ricotta cheese ravioli. Tossed in a buttery fresh black pepper and Pecorino Romano cheese sauce. 22

SHRIMP SCAMPI

Tender white shrimp tossed in our light garlic cream and basil sauce. Served over linguine. 30

VODKA PENNE

A Polcari classic. Sautéed red and white onions are tossed in a spicy made to order sauce of vodka, red pepper flakes and Polcari's homemade marinara sauce blended with rich cream. All tossed together with Penne Rigate pasta. 21

Add Chicken 8.50 • Add (6) Shrimp 12

CHICKEN OR VEAL

New SALTIMBOCCA

Tender cutlets in a Sherry mushroom sauce topped with fresh spinach, prosciutto and Mozzarella cheese. Served over linguine. 27/33

PICCATA

Tender cutlets sautéed in lemon garlic sauce, accented with capers and served over linguine. 27/33

MARSALA

Sautéed fresh cutlets tossed with our own blend of Marsala wine sauce and plump white mushrooms sautéed to perfection and accented with prosciuttini ham, served over linguine. 27/33

PARMESAN

Tender cutlets breaded in Polcari's own Parmesan breading and cooked until crispy. Topped with Marinara sauce and Mozzarella cheese served over linguine. 25/26

Saputo
Foodservice

Proudly produces Regina's custom blend Mozzarella Cheese

polctakeout426

BRICK OVEN BAKED CALZONES

Served with our freshly prepared Marinara sauce

New ITALIAN COLD CUT

Prosciutto, salami, Rosemary ham, sliced peperoni, Provolone cheese, and mozzarella. 18

ITALIAN SAUSAGE BIANCO

Regina sausage and sausage links, roasted vegetables, Provolone cheese, Mozzarella cheese and Regina garlic sauce. 18

EGGPLANT PARMESAN

Hand breaded eggplant, Pecorino Romano, Provolone, Ricotta, Mozzarella cheese and Marinara sauce. 18

CHICKEN PARMESAN

Sliced hand breaded chicken cutlets, Pecorino Romano, Provolone, Mozzarella cheese and Marinara sauce. 18

MEATBALL PARMESAN

Regina meatballs, Pecorino Romano, Provolone and Mozzarella cheese and Marinara sauce. 18

VISIT US AT ONE OF OUR OTHER LOCATIONS

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Burlington Mall

Cape Cod Mall

Children's Hospital

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Foxwoods Resort Casino

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Star Market - Boston

South Shore Plaza - Braintree

South Station

100 YEARS

Before placing your order, please inform your server if a person in your party has a food allergy. "Consuming raw or uncooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions."