

ANTIPASTI

STUFFED RED BELL PEPPER SWEET & SPICY COCONUT SHRIMP A grilled red bell pepper half, filled with vegetable Six butterfly coconut shrimp served with a sweet risotto and a blend of herbs and spices, then baked with and spicy sauce19.99 Fontina cheese served on a bed of lettuce 15.99 ₩ MAPLE BRANDY SCALLOPS & BACON **LEMON & GARLIC SHRIMP** Fresh large sea scallops wrapped with bacon and broiled, An abundance of lightly battered medium shrimp sautéed glazed with brandy 19.99 with lemon and garlic. Served over angel hair pasta. CALAMARI FRITTA Garnished with Parmesan cheese 23.99 Lightly battered rings and tentacles fried golden brown ROASTED BUTTERNUT RAVIOLI and served with a pepperoncini dipping sauce 16.99 Ricotta and roasted butternut filled ravioli in a marsala BRUSCHETTA cream sauce with prosciutto and toasted walnuts.... 17.99 Fresh diced Roma tomatoes and onions tossed in extra JUMBO SHRIMP COCKTAIL virgin olive oil with fresh basil and garlic, over toasted The biggest and freshest shrimp around. Wild caught Tuscan bread, garnished with scallions and melted buffalo shrimp served with our homemade cocktail sauce and mozzarella cheese, drizzled with balsamic glaze 11.99 a lemon wedge4.99 ea. SIRLOIN STUFFED POTATO SKINS WITH ONION RINGS SAUTEED CHICKEN TENDERLOINS 2 garlic & teriyaki Sirloin tips, grilled with cheese and Lightly battered chicken tenderloins sautéed with lemon bacon stuffed potato skins, topped with beer battered and garlic, Buffalo style or sweet & spicy. Served over onion rings and drizzled with balsamic glaze....... 19.99 rice pilaf 14.99 SEAFOOD STUFFED MUSHROOMS **ROCK CRAB CAKES** Mushroom caps stuffed with fresh scallops, shrimp Pan seared rock crab cakes with chipotle aioli. Served and crabmeat stuffing, broiled and topped with newburg over mixed greens......15.99 GARLIC BREAD LAMB LOLLIPOPS WITH SPINACH RISOTTO An oven toasted baguette topped with homemade roasted Lamb lollipops with asparagus and spinach risotto, drizzled with balsamic glaze 19.99 REGAZZA MUSSELS FRIED BRUSSEL SPROUTS Fresh steamed mussels in your choice of three styles, tomato and Crispy fried sprouts tossed with choice of maple scallion scampi sauce, rosemary Dijon cream or marinara.. 16.99 bourbon or sweet & spicy sauce 12.99

INSALATA

REGAZZA HOUSE SALAD

A blend of crisp romaine and iceberg tossed with cucumbers, tomatoes, red onions, and julienne carrots.........7.99

SPINACH SALAD

Baby spinach leaves, red onions, marinated mushrooms, pancetta and toasted walnuts. Tossed with a balsamic vinaigrette12.99

GRILLED TURKEY TIPS GREEK SALAD

Bourbon glazed grilled turkey tips over a Greek salad23.99

ANTIPASTO

A traditional variety of vegetables, cheeses and meats & fresh greens topped with tuna fish
Family......19.99 For One......12.99

🕷 CHICKEN SUPREME GREEK SALAD

Breaded chicken breast, pan fried and sliced over a classic Greek salad. Topped with a lemon caper butter sauce21.99

CAESAR

LOBSTER CAPRESE SALAD

SWEET & SPICY CHICKEN SALAD

MOZZARELLA & TOMATO

Fresh mozzarella cheese and beefsteak tomatoes served over mixed greens and topped with a balsamic vinaigrette14.99

EGGPLANT CAPRESE

Add Shrimp......16 Add Scallops......15 Add Steak Tips......14 Add Chicken......12 Add Salmon......15

ZUPPA

ZUPPA DI GIORNO

Our chef's seasonal and traditional soups made fresh daily......6.99

NEW ENGLAND CLAM CHOWDER

Traditional New England Clam
Chowder topped with pancetta
cracklins......9.99

BAKED ONION SOUP

A Regazza favorite. Beef and burgundy with a garlic croûton and melted mozzarella and Parmesan cheeses....9.99

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

W LOOK FOR OUR FAVORITES!

ENTRÉES

GRILLED NY SIRLOIN

A USDA Choice center cut 14 oz. New York sirloin steak, grilled to your liking then topped with Gorgonzola butter and caramelized onions. Served with roasted potatoes and bacon wrapped asparagus.......Market Price

DELTA DAWNS BBQ BABY BACK RIBS

Baby back pork ribs marinated in a homemade garlic and tomato barbecue sauce, slow roasted and served with rice pilaf and chef's vegetable.

Full Rack......28.99 Half Rack.....23.99

SIRLOIN TIPS

Roasted garlic and fresh herb teriyaki marinated beef tips, char-grilled and served with garlic mashed potatoes and chef's vegetable.........26.99

BONELESS BEEF SHORT RIB

12 oz. beef short rib, slow roasted and topped with a rich demi-glaze. Served with garlic mashed potatoes & bacon wrapped asparagus........28.99

MIA'S MEDLEY MIXED GRILL

Garlic & teriyaki marinated sirloin tips with caramelized onion & Gorgonzola butter, 2 jumbo bacon wrapped scallops with lemon butter sauce & a seafood stuffed broiled lobster tail with lobster sauce. Served with roasted potatoes & asparagus32.99

RACK OF LAMB

New Zealand rack of lamb marinated with roasted garlic and rosemary then slow grilled. Served with pesto aioli, garlic mashed potatoes and chef's vegetable.......32.99

BROILED HADDOCK

A fresh haddock fillet dusted with cracker crumbs and broiled until golden brown. Served with roasted potatoes and chef's vegetable.........23.99

W HADDOCK REGAZZA

Fresh local haddock lightly breaded then broiled and topped with three medium shrimp and Newburg sauce. Served with roasted potatoes and chef's vegetable........26.99

GRILLED SALMON

Grilled 14oz salmon, finished with a chipotle aioli. Served with roasted potatoes and chef's vegetable......29.99

SURF & TURF

Marinated grilled sirloin tips and grilled shrimp topped with lemon butter. Served with roasted potatoes and chef's vegetable.......32.99

PAN SEARED SCALLOPS RISOTTO

Jumbo U-10 sea scallops pan seared in an extra virgin olive oil. Served over a vegetable risotto topped with a lemon butter sauce and garnished with asparagus.......32.99

BROILED SEA SCALLOPS

Fresh tender sea scallops lightly breaded and broiled with seasoned butter. Served with roasted potatoes and chef's vegetable.......28.99

GRILLED JUMBO SHRIMP

Grilled, marinated and lightly breaded jumbo shrimp, topped with a lemon herb butter. Served with roasted potatoes and chef's vegetable.........28.99

GRILLED CHICKEN

A chargrilled 12 oz. chicken breast topped with a lemon butter sauce. Served with garlic mashed potatoes and chef's vegetable........21.99

THE CHICKEN SUPREME OR HADDOCK & SHRIMP SUPREME

Fried Panko crusted chicken breast **or** haddock fillet (with fried shrimp) topped with a lemon butter caper sauce, with garlic mashed potatoes and asparagus24.99 Chicken Haddock & Shrimp.......29.99

BOURBON MARINATED GRILLED TURKEY TIPS DINNER

Grilled bourbon marinated turkey tips with garlic mashed potatoes and vegetable......24.99

Before placing your order, please inform your server if you or a person in your party has a food allergy.

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of food-borne illness, especially if you have certain medical conditions.

** A 20% gratuity will be added to parties of 6 or more. *** A 15% gratuity will be added to parties seated after 9 pm.

Served 4:00 pm - 10:00 pm excludes holidays, not available for take-out.

No substitutions please.

MONDAY / TUESDAY

All dinner entrées include a glass of house wine or fountain beverage of your choice.

Also get 10% off your bill when you pay with cash!

WEDNESDAY / THURSDAY Prime Rib Trilogy Nights

20 oz. cut of slow roasted Certified Angus Rib.
Your choice of 3 different ways
Au jus Style (topped with Au jus)
Gorgonzola Style (topped with a melted Gorgonzola cheese butter)
Kansas Style (grilled and topped with BBQ sauce and caramelized onions)
Served with choice of potato and vegetable...........Market Price

SUNDAY All Day and Night

Fish-n-chips, Scallop Roll, Clam Roll, Lobster Roll all served with French Fries

Your choice Market Price

MIA REGAZZA TO GO

All of our dishes are available to go and we cater too!

Whether you are entertaining guests for the weekend or having a special occasion, please consult with our management team to help customize your specific catering needs. We can provide delivery or pick it up at our location.

Customized catering for your special occasion:

Full and half pans available. Full pans serve 12 - 15 people Half pans serve 8 - 10 people

A 5% PACKAGING FEE WILL BE ADDED TO ALL TAKE-OUT ORDERS & CATERING

OUR FUNCTION ROOM HOLDS UP TO 50 PEOPLE TRY OUR SEASONAL PATIO WITH OUTDOOR BAR

"MIA REGAZZA"

The loose translation in Italian is "My Girls", named for John and Kristin's three daughters, Valerie, Courtney and Allison and their 3 granddaughters Ella, Brooke and Hadley.

Thank you for choosing Mia Regazza and welcome to our family.

www.miaregazza-marshfield.com 781.837.0000

** Mia Regazza proudly serves Pepsi Cola products!



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REGAZZA PASTAS

MEAT LASAGNA
Fresh ground beef, ricotta, Parmesan and mozzarella
cheeses and our house marinara sauce layered with handmade lasagna noodles then baked to
perfection
TORTELLINI CARBONARA
Cheese tortellini, crispy pancetta and scallions tossed in a Parmesan cream sauce
Add Grilled Chicken 29.99
MIA'S PASTAS
Choose from our pastas of the day and top them with your choice of
Marinara, Scampi or Alfredo
Meatball or Sausage
Bolognaise
*Cheese ravioli available (add) 5.00
CHICKEN ELLA DAWN
Chicken tenderloins sautéed with roasted red peppers, scallions, broccoli and artichoke hearts in a roasted
garlic scampi sauce over penne pasta 23.99
CHICKEN PESTO
Chicken tenderloins sautéed with sun-dried tomatoes, scallions and basil in a garlic and pine nut, basil pesto
cream sauce. Served over linguini
BROOKE'S CHIPOTLE CHICKEN ALFREDO
Chicken tenderloins sautéed with roasted red peppers & spinach in a chipotle Alfredo sauce, tossed with
penne pasta & garnished with Parmesan cheese and
garlic bread
CACCIATORE Sweet Italian sausage or sautéed chicken tenderloins
with roasted red peppers, onions and mushrooms
in a garlic tomato sauce, tossed with penne 23.99
Combo of chicken and sausage26.99
CHICKEN & BROCCOLI PENNE Chicken tenderloins and fresh broccoli florets sautéed
in extra virgin olive oil with white wine and garlic.
Tossed with Parmesan cheese and penne 23.99
CHICKEN & SAUSAGE MEDITERRANEAN
Sautéed chicken tenderloins and sweet Italian sausage with tomatoes, spinach and feta cheese in a roasted
garlic wine sauce, tossed with penne 26.99
CHICKEN & SAUSAGE BOLOGNAISE
Chicken and sausage sautéed with pancetta in a

bolognaise sauce with a touch of cream over pasta

of the day and garnished with garlic bread 26.99

CAJUN BLACKENED CHICKEN PASTA

MARSALA

Veal cutlet or chicken breast sautéed with mushrooms and prosciutto, finished with a Marsala wine reduction and served over linguini.

Veal......26.99 Chicken.....23.99

CHICKEN & SAUSAGE ALFORNO

MIA REGAZZA SHRIMP SCAMPI

BAKED PARMIGIANA

Veal cutlet, chicken breast or eggplant lightly breaded and pan fried in extra virgin olive oil then topped with our marinara sauce and mozzarella and Parmesan cheeses. Served over linguini.

Chicken.......23.99 Veal......26.99
Eggplant......23.99 Two Way Combo......28.99
Three Way Combo......29.99

PICCATA

Veal cutlet or chicken breast sautéed with mushrooms and capers in a lemon white wine sauce. Served over linguini.

Chicken......23.99 Veal......26.99

SHRIMP & SCALLOPS ORVIETO

Wild shrimp and sea scallops sautéed with fresh garlic and herbs in a roasted artichoke heart and red pepper in an Orvieto wine sauce. Tossed with penne and garnished with shaved Parmesan cheese 29.99

CHICKEN BRACCIOLITINI

Two boneless chicken breasts stuffed with provolone cheese & prosciutto sautéed with mushrooms in a Marsala wine sauce over angel hair pasta...... 24.99

EGGPLANT ROLLATINI

*All pasta dishes garnished with fresh grated Parmesan cheese.

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W LOOK FOR OUR FAVORITES!

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PIZZA & SANDWICHES

Sandwiches are served with your choice of French fries, pasta salad or garlic mashed potatoes.

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MIA'S PIZZA PIES Bar style9.99 Toppings1.50	** BLACKENED CHICKEN SANDWICH Cajun dredged chicken breast topped with mozzarella cheese served on a toasted roll topped with Caesar salad and roasted red pepper strips
TOPPINGS Green Peppers, Roasted Red Peppers, Caramelized Onions, Spanish Onion, Red Onion, Mushrooms, Spinach, Tomatoes, Black Olives, Pepperoni, Salami, Anchovies, Feta Cheese, Gorgonzola Cheese, Sausage, Broccoli, Grilled Chicken, Meatball, Asparagus, Fresh Mozzarella, Extra Cheese, Artichoke Hearts, Pastrami, Pulled Pork MIA'S SPECIALTY PIZZAS	PASTRAMI & CHEESE MELT WITH FRIES Red pastrami thinly sliced & served with melted American cheese on a grilled rye bread served with French fries
MARGHERITA PIZZA Tomato sauce, 4 cheese blend, fresh Buffalo mozzarella, basil and oregano	ANGUS MELT A USDA Choice Angus burger grilled to your liking, topped with mozzarella cheese, caramelized onions and roasted garlic mayonnaise on grilled sourdough bread
Grilled, sliced chicken breast, prosciutto, Fontina cheese, with a white wine Alfredo sauce	BUFFALO CHICKEN SANDWICH A 6 oz. boneless chicken breast with panko bread crumbs fried and tossed in a buffalo sauce served with lettuce, tomato and crumbled bleu cheese on a toasted roll
BUFFALO CHICKEN PIZZA Buffalo chicken, scallions and tomatoes with a crumble of blue cheese	TRATTORIA BURGER An 8 oz. Angus burger grilled and topped with roasted red peppers, red onions and fresh mozzarella cheese on grilled sourdough bread with basil pesto mayonnaise
Grilled, sliced chicken breast, Caesar dressing, romaine lettuce and Parmesan cheese	SWEET & SPICY CHICKEN CAESAR WRAP Pan fried chicken tenders in a sweet and spicy sauce tossed with Caesar salad in a tortilla wrap
SANDWICHES AND WRAPS	VEAL OR CHICKEN CUTLET PARMESAN
MEATBALL SUB Our famous meatballs, sliced and served on a grilled sub roll with fresh mozzarella cheese and	A lightly breaded veal or chicken cutlet, pan fried then topped with marinara sauce and melted with mozzarella cheese, served on a grilled bulkie roll
marinara sauce10.99	BBQ CHICKEN BREAST SANDWICH
CLUB SANDWICH Your choice of grilled chicken or an 8 oz. grilled Angus burger, topped with applewood smoked bacon, iceberg, Roma tomatoes and garlic mayonnaise	An 8 oz. boneless grilled chicken breast topped with homemade BBQ sauce and smoked applewood bacon. Served on a toasted roll with lettuce and tomato
on grilled sourdough bread12.99	FRENCH DIP SANDWICH Slow roasted prime rib on a grilled sub roll with Fontina
ITALIAN SAUSAGE SUB Grilled sweet Italian sausage loaded with peppers and onions. Topped with melted mozzarella cheese	cheese, caramelized onions and served with your choice of French fries or beer battered onion rings 16.99
on grilled sub roll	CALZONE OF THE DAY Mia's homemade dough with your choice ingredient of the day

*\$3.00 up-charge for onion rings, sweet potatoes fries, tater tots.

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V LOOK FOR OUR FAVORITES!

Served on an oven toasted roll with lettuce, tomato, homemade tartar sauce and lemon......14.99

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