

* FESTIVE SET MENU *

* STARTERS *

Baked Dough Balls (n)

Freshly baked with three dips of basil pesto, garlic butter and sundried tomato pesto

Wild Mushroom Soup

Wild mushrooms with white truffle oil

Carpaccio di Salmone Affumicato

Delicate slices of smoked salmon drizzled with Tuscan olive oil, flavoured with lemon, dill and capers

Wild Mushroom Bruschetta (v)

Freshly baked dough piled with a medley of mushrooms, wild Italian, portobello and button. Topped with mozzarella and finished with white truffle oil

* MAINS *

De La Casa

A crisp salad of chicken, ham, emmental and gouda cheese, sliced egg, cherry tomatoes, olives, capers and mixed leaves. Tossed in our house dressing with a side of baked dough balls

Peking Duck Pizza

Peking duck, hoisin sauce, chilli, spring onions (no tomato)

Pizza Pollo ad Astra

Roasted chicken breast and Peppadew sweet peppers, mixed with cajun spices, garlic and red onions

Pizza American

A big helping of our pepperoni for those who love their flavours strong and simple

Pizza Giardiniera (n)

Asparagus, roasted artichokes, mushrooms, sweet peppers, cherry tomatoes, olives, garlic and pesto Genovese*

* For a vegetarian option, please order this item without pesto Genovese

Lasagna Pasticciate

Layers of pasta with béchamel, cheese, bolognese sauce, tomato and parmesan

Fusilli ai Funghi (v)

Fusilli pasta with wild Italian mushrooms and a luxurious drizzle of truffle oil

* DESSERTS *

Natale Tortino (n)

A baked Christmas tart topped with a rich fruit preserve of raisins, apples, dates, almonds and jammy spices, finished with a large spoon of mascarpone

Chocolate Fudge Cake

A slice of our irresistible chocolate cake with your choice of XTC vanilla gelato, cream or mascarpone

Fig Tart

Soft almond pastry baked with figs on a crumbly biscuit base, warmed and served with a spoon of mascarpone

TWO COURSES

\$148

兩道菜

THREE COURSES

\$208

三道菜

Toast the season the Italian way with a glass of sparkling Prosecco for \$35!

* 頭盆 *

焗麵包球 (n)

新鮮焗製麵包球配以蒜蓉牛油、乾蕃茄醬及“Genovese”香草汁

野菌湯

野菌及白松露菌油

薄切三文魚

薄薄煙三文魚片上灑上初榨橄欖油、檸檬汁、刁草及酸豆

野菌包 (v)

新鮮出爐麵包上放滿意大利野菌、蘑菇及“portobello”蘑菇，灑上“mozzarella”芝士及白松露菌油

* 主菜 *

主廚精選沙律

雞肉、火腿、“emmental”及“gouda”芝士、雞蛋、車厘茄、橄欖、酸豆及青菜沙律，配以 PizzaExpress 招牌沙律醬，伴以焗麵包球

北京烤鴨薄餅

烤鴨、海鮮醬、辣椒及青蔥 (不含蕃茄)

烤雞肉薄餅

烤雞肉、紅甜椒、基廚調味粉、香蒜及紅洋蔥

美國薄餅

我們著名的辣肉腸，味道簡單又濃烈

蔬菜芝士薄餅 (n)

蘆筍、洋蔥、蘑菇、燈籠椒、車厘茄、橄欖、蒜蓉及“Genovese”香草汁*

*如需素食菜式，請於點菜時剔除“Genovese”香草汁

白汁肉醬千層寬麵

千層寬麵配以白汁、芝士、肉醬、蕃茄及“parmesan”芝士

意式野菌螺絲粉 (v)

螺絲粉配上意大利野菌及香滑蘑菇汁，再灑上松露油

* 甜品 *

聖誕雜錦果批 (n)

焗聖誕果批上面鋪滿鮮果及香甜美味的新鮮葡萄乾、蘋果、紅棗和杏仁，最後加上濃郁忌廉芝士

朱古力蛋糕

無可抗拒的朱古力誘惑，可選配 XTC 雲呢拿雪糕、忌廉或忌廉芝士

無花果撻

溫暖軟滑杏仁餅底配上新鮮無花果，伴以忌廉芝士

加\$35 享用意大利汽泡葡萄酒一杯，一同感受意式節日氣氛！