

# STARTERS 頭盆

<b>Marinated Olives</b> ㊄	\$15	<b>皇后橄欖</b> ㊄
<b>Baked Dough Balls</b> ㊄	\$49	<b>焗麵包球</b> ㊄
Served with garlic butter, pesto rosso, Genovese		配以蒜蓉牛油、乾蕃茄醬及“Genovese”香草汁
<b>Garlic Bread</b> ㊄	\$42	<b>蒜蓉包</b> ㊄
Freshly baked dough brushed with garlic butter		焗長條麵包，塗上蒜蓉牛油
<b>Garlic Bread Quattro Formaggi</b>	\$52	<b>焗四色芝士麵包</b>
Freshly baked garlic bread smothered with melted gorgonzola, emmental, cheddar and mozzarella		蒜蓉麵包上鋪上厚厚的“gorgonzola”、“emmental”、“cheddar”、“mozzarella”四種不同芝士一同烤焗
<b>Carpaccio di Salmone</b>	\$52	<b>薄切三文魚</b>
Delicate slices of salmon drizzled with Tuscan olive oil, flavoured with lemon, dill and capers		薄薄煙三文魚片上灑上初榨橄欖油、檸檬汁、刁草及酸豆
<b>Baked Mushrooms</b> ㊄	\$69	<b>焗蘑菇</b> ㊄
Filled with mozzarella, pesto Genovese, béchamel sauce and dough balls on the side		烤焗已釀入“mozzarella”芝士、“Genovese”香草汁、白汁的蘑菇，配以焗麵包球
<b>Antipasto</b>	\$89	<b>意式凍肉拼盤</b>
A selection of Italian salami, prosciutto, coppa and mortadella with freshly baked rosemary ciabatta breads		意大利凍肉拼盤，包括沙樂美腸、“prosciutto”、“coppa”及“mortadella”火腿，配以香草蒜蓉意大利包

# SALADS 沙律

<b>Insalta della Casa</b>	(L)\$98	<b>主廚精選沙律</b>
A delicious mix of chicken, ham, gouda and emmental cheese, egg, olives, capers, cherry tomatoes, mixed leaves, PizzaExpress dressing and served with dough balls		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，配以焗麵包球
<b>Pollo al Miele</b> ㊄	(L)\$108	<b>蜜糖雞肉沙律</b> ㊄
Chicken and aubergines roasted in honey, lemon and rosemary, tossed in a rocket and almond salad with balsamic vinaigrette. Served with rosemary and garlic ciabatta bread		在意大利生菜沙律上配上杏仁、香草蜜糖烤雞肉及茄子再灑上洋醋，配以香草蒜蓉意大利包
<b>Nostrana</b>	(L)\$106	<b>牛油果雞肉沙律</b>
Chicken, avocado, new potatoes, green beans, grilled peppers, egg, mixed leaves in our signature dressing		雞胸肉、牛油果、小馬鈴薯、青豆角、燈籠椒、雞蛋及青菜沙律，配以“PizzaExpress”招牌沙律醬
<b>Mixed Leaf Salad</b> ㊄	(S) \$54	<b>青菜沙律</b> ㊄
Served with our famous “PizzaExpress” dressing		配以“PizzaExpress”招牌沙律醬
<b>Mozzarella &amp; Tomato Salad</b>	(S) \$64	<b>芝士蕃茄沙律</b>
Creamy mozzarella and tomatoes with rustica tomatoes		“mozzarella”芝士球及甜蕃茄
<b>Caprese</b> ㊄	(S) \$75	<b>意大利生菜沙律</b> ㊄
Rocket, creamy mozzarella, peppers, olives, red onions, cherry and rustica tomatoes, tossed with a basil pesto		意大利生菜、鮮“mozzarella”芝士球、燈籠椒、橄欖、紅洋葱、車厘茄及甜蕃茄拌以“Genovese”香草汁
<b>Grand Chicken Caesar</b>	(S) \$64	<b>雞肉凱撒沙律</b>
Chicken breast, anchovies, parmesan, romaine lettuce, croutons in a classic Caesar dressing	(L)\$103	雞胸肉、銀魚柳、“parmesan”芝士、羅馬生菜、烘麵包粒、配以凱撒沙律醬

# PASTA 意粉

<b>Farfalle con Salsiccia</b> <i>new</i>	\$99	<b>意式肉丸蝴蝶粉</b> <i>新口味</i>
Italian sausage crumbled with bow-shaped pasta and cooked in white wine, cream and chilli, finish with grana padano		蝴蝶粉配上以白酒烹調的意式肉丸、迷迭香、辣椒及忌廉之醬汁，最後灑上“grana padano”
<b>Penne al Salmone</b> <i>new</i>	\$103	<b>煙三文魚長通粉</b> <i>新口味</i>
Smoked salmon and asparagus in a creamy dill sauce		煙三文魚、蘆筍、長通粉，配以香滑刁草汁
<b>Ravioli di Ricotta e Spinaci</b> <i>new</i>	\$108	<b>菠菜芝士雲吞</b> <i>新口味</i>
Pasta filled with spinach and ricotta in a slow cooked tomato sauce		意大利雲吞包着菠菜芝士及“ricotta”芝士，配以香濃蕃茄醬汁
<b>Spaghetti alla Fiorentina</b>	\$99	<b>費倫天拿意粉</b>
Spaghetti with spinach lightly tossed in garlic with a creamy gorgonzola sauce		意粉配上香蒜菠菜及香濃“gorgonzola”芝士醬汁
<b>Spaghetti alla Puttanesca</b>	\$88	<b>布坦妮斯嘉意粉</b>
Spaghetti with a tangy sauce of tomatoes, olives, capers, garlic and anchovies		意粉配以橄欖、酸豆、香蒜及銀魚柳烹調而成的蕃茄醬汁
<b>Farfalle Pancetta e Gorgonzola</b>	\$103	<b>意大利火腿芝士蝴蝶粉</b>
Bow-shaped pasta with smokey pancetta ham in a creamy gorgonzola sauce		蝴蝶粉配以香濃“gorgonzola”、“gouda”及“emmental”芝士醬汁及煙意大利火腿
<b>Spaghetti alla Carbonara</b>	\$103	<b>卡邦尼忌廉意粉</b>
A Roman pasta recipe of creamy eggs and pancetta ham		經典的羅馬式意粉，香滑忌廉、雞蛋及“pancetta”煙肉
<b>Penne al Pomodoro e Mozzarella</b> ㊄	\$85	<b>蕃茄芝士長通粉</b> ㊄
Penne pasta with tomato, mozzarella and basil		長通粉配以蕃茄、“mozzarella”白芝士及羅勒
<b>Lasagne Pasticciate</b>	\$105	<b>白汁肉醬千層寬麵</b>
Layers of pasta with béchamel, cheese, Bolognese sauce, tomato, parmesan		千層寬麵配以白汁、芝士、肉醬、蕃茄、“parmesan”芝士
<b>Spaghetti ai Frutti di Mare</b>	\$106	<b>大蝦海鮮意粉</b>
Tiger prawns, clams, mussels and squid in a spiced pomodoro sauce, tossed with spaghetti pasta		虎蝦、大蜆、青口及鮮魷，配上香辣蕃茄醬汁
<b>Spaghetti alla Bolognese</b>	\$99	<b>肉醬意粉</b>
A classic Italian dish of spaghetti in a rich, meaty Bolognese sauce		經典的意大利菜色，意粉配以肉醬及蕃茄
<b>Fusilli ai Funghi</b> ㊄	\$105	<b>意式野菌螺絲粉</b> ㊄
Fusilli pasta with wild Italian mushrooms in a creamy mushroom sauce and a drop of truffle oil		螺絲粉配上意大利野菌及香滑蘑菇汁，再灑上松露油

# DESSERTS 甜品

<b>Tiramisu</b>	\$60	<b>意式芝士餅</b>
<b>Chocolate Fudge Cake</b>	\$55	<b>朱古力蛋糕</b>
<b>Cheesecake</b>	\$60	<b>芝士蛋糕</b>

# DRINKS 飲品

<b>Peroni Beer</b>	 5.2% a.b.v. 330ml	\$25	<b>Peroni 啤酒</b> 330ml
<b>Mineral Water</b>	 750ml	\$28	<b>礦泉水</b> 750ml
	 	\$10	 
<b>Red / White Wine</b>		\$180	<b>紅/白酒</b> 750ml
(L)\$103			

# NEAPOLITAN 那波里薄餅

## Our traditional pizza base

<b>Margherita</b>  Mozzarella, tomato	<b>\$99</b>	<b>傳統脆薄餅底</b>
<b>Sicilia</b> Juicy sausage meatballs with garlic and a mix of wild Italian mushrooms	<b>\$120</b>	<b>瑪嘉麗塔皇后薄餅</b>  "mozzarella"芝士及蕃茄
<b>Salmone Affumicato</b> Smoked salmon, dill, mascarpone, mozzarella, lemon	<b>\$124</b>	<b>意式肉丸薄餅</b> 意大利肉丸、香蒜及意大利野菌
<b>Parma</b> Prosciutto ham, ricotta, parmesan on a parmesan, rosemary and polenta base (no mozzarella)	<b>\$131</b>	<b>煙三文魚薄餅</b> 煙三文魚、刁草、忌廉芝士、"mozzarella"芝士及檸檬
<b>American Hot</b> Pepperoni sausage, jalapenos	<b>\$122</b>	<b>帕爾馬薄餅</b> 意大利火腿、"ricotta"及"parmesan"芝士，配以混入芝士及迷迭香的大麥糊餅底 (不含"mozzarella")
<b>Trifolata</b>  Wild mushrooms, portobello mushroom, truffle oil, rosemary, garlic For every sale of this pizza we will donate \$5 to the Hong Kong Cancer Fund Pink Revolution	<b>\$129</b>	<b>美國辣味薄餅</b> 辣肉腸及"jalapeno"辣椒
<b>Giardiniera</b> *  Asparagus, roasted artichokes, mushrooms, sweet peppers, tomatoes, olives, garlic, pesto Genovese *For a vegetarian option, please order without pesto	<b>\$117</b>	<b>松露菌薄餅</b>  野菌、"portobello"蘑菇、蘑菇、松露菌油、迷迭香及蒜蓉 每個惠顧，我們會捐出港幣五元贊助香港癌症基金會「粉紅革命」
<b>Quattro Carni</b> Spiced beef, pepperoni sausage, ham and chicken breast	<b>\$126</b>	<b>蔬菜芝士薄餅</b> *  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，請於點餐時剔除"Genovese"香草醬

# ROMAN 羅馬薄餅

<b>Napoletana</b> <b>new</b> A classic pizza with Italian anchovies, olives and capers	<b>\$115</b>	<b>拿坡里薄餅 新口味</b> 經典薄餅配以銀魚柳、橄欖及酸豆
<b>Primavera</b> <b>new</b> Four flavours in one pizza: cherry tomatoes, anchovies, capers, rocket, grana padano and prosciutto	<b>\$127</b>	<b>春天薄餅 新口味</b> 於薄餅上嚐盡四季：車厘茄、銀魚柳、酸豆、意大利生菜、"grana padano"芝士及意大利火腿
<b>Torino</b> <b>new</b> Fontina and grana padano cheese, mushrooms, bechamel Sauce, chilli and garlic (no tomato)	<b>\$120</b>	<b>都靈薄餅 新口味</b> "fontina"芝士及"grana padano"芝士佈滿在蘑菇片及白汁上，配上少許辣椒及香蒜 (不含蕃茄)
<b>Pizza Amatriciana</b> <b>new</b> Spicy tomato sauce, pancetta, onions and basil	<b>\$116</b>	<b>香辣煙肉蕃茄薄餅 新口味</b> 香辣蕃茄醬汁、意大利煙肉、洋葱及新鮮羅勒
<b>Peking Duck</b> Duck, hoisin sauce, chilli and spring onions (no tomato) For every sale of this pizza we will donate \$5 to the Chi Heng Foundation	<b>\$126</b>	<b>北京烤鴨薄餅</b> 鴨肉、海鮮醬、辣椒及青葱 (不含蕃茄) 每個惠顧，我們會捐出港幣五元贊助智行基金會
<b>American</b> Pepperoni sausage	<b>\$120</b>	<b>美國薄餅</b> 辣肉腸
<b>Chicago</b> Tangy barbeque beef and onions topped with cheddar cheese (no mozzarella)	<b>\$118</b>	<b>芝加哥薄餅</b> 薄餅配以香濃牛肉、洋葱及車打芝士 (不含"mozzarella"芝士)
<b>La Reine</b> Ham, olives and mushrooms	<b>\$117</b>	<b>皇后薄餅</b> 火腿、橄欖及蘑菇

<b>Four Seasons</b> <b>\$121</b> Mushrooms, pepperoni, capers, anchovies, olives, mozzarella and tomato For every sale of this pizza we will donate \$5 to the Matilda Hosiptal's Sedan Chair Charities Fund	<b>\$121</b>	<b>四季薄餅</b> 蘑菇、辣肉腸、酸豆、銀魚柳、橄欖、"mozzarella"芝士及蕃茄 每個惠顧，我們會捐出港幣五元贊助山頂明德醫院抬轎比賽慈善基金
<b>Quattro Formaggi</b> <b>\$118</b> Four cheeses: gorgonzola, emmental, cheddar, mozzarella	<b>\$118</b>	<b>四色芝士薄餅</b> 四款芝士: gorgonzola, emmental, cheddar 及 mozzarella
<b>Pollo ad Astra</b> <b>\$120</b> Roasted chicken breast and Peppadew sweet peppers, mixed with Cajun spices, garlic and red onions Extra pepperoni, chicken, duck, spiced beef, ham, porcini, buffalo mozzarella, smoked salmon, bresaola, prosciutto, mortadella, seafood Try a drizzle of truffle oil to your favourite pizza Any other pizza ingredient as an extra	<b>\$120</b>	<b>烤雞肉薄餅</b> 烤雞肉、紅甜椒、奇襟調味粉、香蒜及紅洋葱
<b>\$18</b>	<b>\$18</b>	另加辣肉腸、雞肉、鴨肉、辣牛肉、火腿、"porcini"野菌、水牛芝士、煙三文魚、"bresaola"風乾牛肉、意大利火腿、"mortadella"火腿、海鮮
<b>\$15</b>	<b>\$15</b>	何不嘗試額外加上松露菌油，令食物更添風味
<b>\$15</b>	<b>\$15</b>	其他各款薄餅餡料

**Help us protect our environment. Mark below only if you need the following**

<b>NAPKINS</b>	_____	<b>餐巾</b>
<b>CUTLERY</b>	_____	<b>刀叉</b>

**齊來保護環境，只於有需要的餐具旁邊加上所需數量**



## For ordering and delivery enquiries 查詢送餐服務，請致電

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**TAIKOO SHING 9 Tai Yue Avenue 太古城 太裕路 9 號**

**☎3150 8800 ☎ 3150 8811**

**WANCHAI 10 Wing Fung Street Star Street Precinct 灣仔 永豐街 10 號星街小區**

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