



Baked Mushrooms
焗蘑菇



Fagioli! Fagioli! Fagioli!
意式青豆



Baked Dough Balls
焗麵包球

Tomino Piemontese
火腿芝士焗蘑菇



Crostini al Pomodoro
蕃茄脆多士

STARTERS

- ✔ **Marinated Olives 15**
- ① **Baked Dough Balls 49**
Served with garlic butter, pesto rosso and Genovese
- ✔ **Pane al Rosmarino new 56**
Romana pizza base, rosemary, extra virgin olive oil, chilli, rock salt. Perfect for two or more
- ✔ **Garlic Bread 46**
Freshly baked dough brushed with garlic butter
- Garlic Bread Quattro Formaggi 56**
Freshly baked garlic bread smothered with melted gorgonzola, emmental, fontina and mozzarella

Fagioli! Fagioli! Fagioli! 42
Fine green beans simply dressed with extra virgin olive oil, flaked grana padano cheese and a dash of truffle oil

Crostini al Pomodoro new 70
Crostini breads topped with cherry tomatoes marinated in extra virgin olive oil, garlic and oregano. Served on rocket leaves, finished with grana padano and balsamic syrup

Tomino Piemontese 89
Prosciutto and soft tomino cheese from the farms of Piedmont baked on organic portabella mushroom and finished with a drizzle of balsamic syrup and extra virgin olive oil

① **Bruschetta Originale “PizzaExpress” 56**
Freshly baked dough topped with tomatoes, red onions, basil, garlic and pesto Genovese

PROUDLY LOCAL

Our Portabella and White Button mushrooms are organic and packed full of flavour. Proudly local, they're grown from farms near Sheung Shui helping to reduce our carbon food miles and bring you fresher produce.

① **Baked Mushrooms 70**
Organic button mushroom filled with mozzarella, pesto Genovese, béchamel sauce and dough balls on the side

Carpaccio di Salmone 58
Smoked salmon with extra virgin olive oil, lemon, dill and capers

Antipasto 96
A selection of Italian salami, prosciutto, coppa and mortadella with freshly baked rosemary ciabatta bread.
Best eaten the Italian way...shared with friends!
Wine suggestion: Antinori, Tignanello

SOUPS

We serve our soups with a few baked dough balls to dunk

✔ **Wild Mushroom Soup 49**
Wild mushrooms with a dash of white truffle oil
Why not try your soup with crispy Italian prosciutto for an extra \$5

Soup of the Day 49
Ask your server for today's choice

頭盆

- ✔ **皇后橄欖 15**
- ① **焗麵包球 49**
配以蒜蓉牛油、乾蕃茄醬及“Genovese”香草汁
- ✔ **迷迭香麵包 新口味 56**
羅馬餅底、迷迭香、特純橄欖油、辣椒、海鹽。最適合一同分享
- ✔ **蒜蓉包 46**
焗長條麵包，塗上蒜蓉牛油
- 焗四色芝士麵包 56**
蒜蓉麵包上鋪上厚厚的“gorgonzola”、“emmental”、“fontina”及“mozzarella”四種不同芝士一同烤焗

意式青豆 42
清新青豆配以初榨橄欖油、巴馬臣芝士及松露菌油

蕃茄脆多士 新口味 70
意大利多士配以初榨橄欖油、蒜蓉及香草醃製車厘茄、意大利生菜、再灑上“grana padano”芝士及香醋汁

火腿芝士焗蘑菇 89
意大利“prosciutto”火腿、來自山麓區的“tomino”軟芝士配上“portabella”蘑菇焗製，再灑上香油及初榨橄欖油

① **“PizzaExpress”布斯加達麵包 56**
新鮮出爐麵包上配蕃茄、紅洋蔥、羅勒、香蒜及“Genovese”香草汁

支持本地農產品

我們所選用的“Portabella”蘑菇及白蘑菇均來自上水的有機農場。此舉既可支持本地農作，亦可減低運送食物時所產生的碳足跡及為你帶來更新鮮的食材。

① **焗蘑菇 70**
有機蘑菇釀入“mozzarella”芝士、“Genovese”香草汁及白汁烤焗，伴以焗麵包球，值得分享

薄切三文魚 58
薄薄煙三文魚片上灑上初榨橄欖油、檸檬汁、刁草及酸豆

意式凍肉拼盤 96
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。適合大伙人分享
建議配搭餐酒: Antinori, Tignanello

湯

湯款均奉上焗麵包球，以配合享用

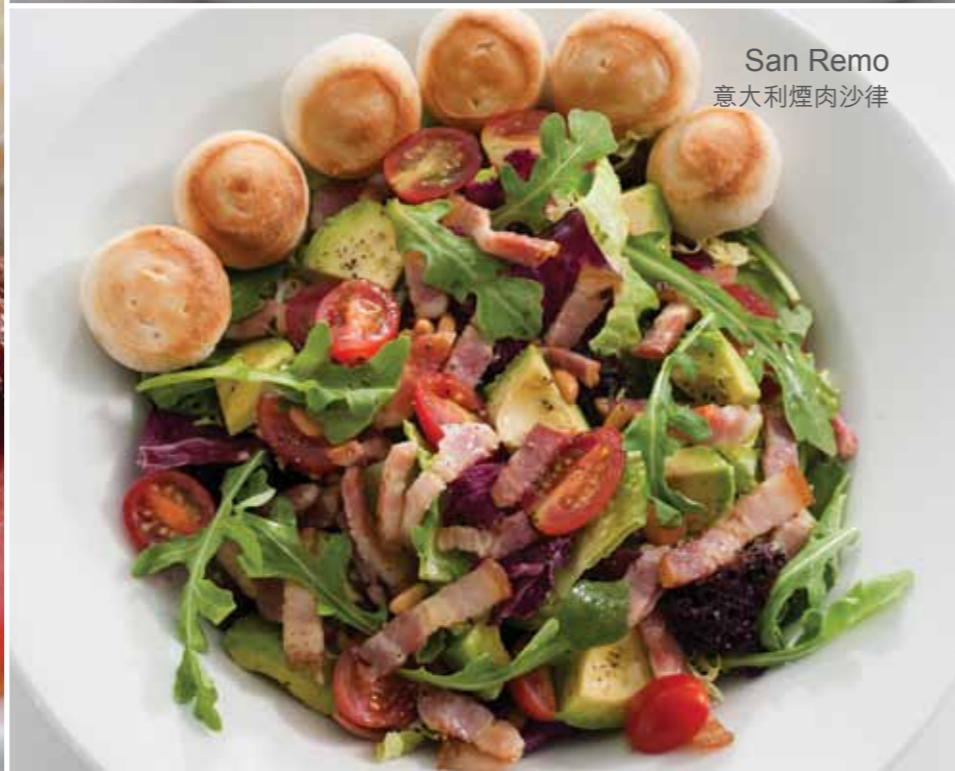
✔ **野菌湯 49**
野菌及白松露菌油
為何不在這碗野菌湯加上一片香脆帕爾瑪火腿？只需另加\$5

是日餐湯 49
歡迎向服務員查詢是日款式

Mozzarella & Tomato Salad
芝士蕃茄沙律



Grand Chicken Caesar
雞肉凱撒沙律



San Remo
意大利煙肉沙律



Insalata della Casa
主廚精選沙律

SALADS

All salads served with dressing on the side

- ⑤ **Mixed Leaf Salad 58 (S)**
Served with our famous "PizzaExpress" dressing

Mozzarella & Tomato Salad 66 (S)
Creamy mozzarella and tomatoes with sun dried tomatoes

Semplice new 75 (S)
Fior di latte mozzarella, tomatoes, rocket, red onions, ciabatta, red wine vinegar and honey dressing.
If you would like the dressing on the side, please ask

- ⑦ **San Remo 106 (L)**
Smoky pancetta bacon, avocado, cherry tomatoes, pine nuts and mixed leaves and our creamy house dressing

Insalata della Casa 102 (L)
A mix of chicken, ham, fontina and emmental cheese, egg, olives, capers, cherry tomatoes, mixed leaves and "PizzaExpress" dressing
Wine suggestion: Summerhouse, Sauvignon Blanc

GET NAKED

Many of you have been asking for salad dressing on the side. So from now on your salad will come "undressed" with the dressing on the side. If you would like us to dress it for you we would be glad to – just ask your server.

Nostrana 109 (L)
Chicken, avocado, new potatoes, green beans, grilled peppers, egg, mixed leaves and our signature creamy dressing
Wine suggestion: Mosquito Hill, Chardonnay

- ⑧ **d'Autunno 109 (L)**
Roasted chicken and aubergines, almonds and rocket with a rosemary and honey vinaigrette. Served with ciabatta bread (no dough balls)

Salade Nicoise "PizzaExpress" 64/103 (S/L)
Tuna, egg, anchovies, capers, olives, mixed leaves, fine green beans, new potatoes, cherry tomatoes finished with "PizzaExpress" dressing

Grand Chicken Caesar 65/ 103 (S/L)
Chicken breast, anchovies, parmesan, romaine lettuce, croutons with a classic Caesar dressing
Instead of chicken why not try your salad with smoked salmon or prosciutto for an extra \$10

(S) Small
(L) Large

沙律

所有沙律醬均另外附上

- ⑤ **青菜沙律 58 (小)**
配以 "PizzaExpress" 招牌沙律醬

芝士蕃茄沙律 66 (小)
"Mozzarella" 芝士球、蕃茄及乾蕃茄

清新沙律 新口味 75 (小)
"Fior di mozzarella" 芝士、蕃茄、紅洋蔥、意大利生菜、意式麵包、蜜糖紅酒醋。
如你喜歡沙律醬另外附上，請告知服務員

- ⑦ **意大利煙肉沙律 106 (大)**
焗意大利煙肉、車厘茄、牛油果、松子仁及青菜沙律，配以招牌沙律醬

主廚精選沙律 102 (大)
雞肉、火腿、"emmental" 及 "fontina" 芝士、雞蛋、車厘茄、橄欖、酸豆及青菜沙律，配以 "PizzaExpress" 招牌沙律醬
建議配搭餐酒: Summerhouse, Sauvignon Blanc

沙律醬另上

詢眾要求，現在所有沙律醬料均另外附上，感謝你們的意見。如你需要沙律醬拌入沙律中，歡迎向服務員提出。

牛油果雞肉沙律 109 (大)
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
建議配搭餐酒: Mosquito Hill, Chardonnay

- ⑧ **蜜糖雞肉沙律 109 (大)**
意大利生菜配以烤雞肉、茄子及杏仁，再灑上迷迭香蜜糖洋醋，伴以香草意大利麵包 (不含焗麵包球)

尼斯沙律 64/103 (小/大)
吞拿魚、雞蛋、銀魚柳、酸豆、橄欖、青菜沙律、青豆角、小馬鈴薯、車厘茄，配以 "PizzaExpress" 招牌沙律醬

雞肉凱撒沙律 65/103 (小/大)
雞胸肉、銀魚柳、"parmesan" 芝士、羅馬生菜、烘麵包粒，配以凱撒沙律醬
為何不以煙三文魚或帕爾瑪火腿取代雞肉？只需另加 \$10

(小) 前菜份量
(大) 主菜份量



Pizza Etna
埃特納薄餅



Peking Duck
北京烤鴨薄餅

Bufala
水牛芝士薄餅



Torino
都靈薄餅



La Reine
皇后薄餅



American
美國薄餅

ROMANA

BIGGER. THINNER. CRISPIER

Stretched further so the flavours really stand out

Da Morire Romana **new** 129

Gorgonzola, mozzarella, leeks, artichokes, pancetta, rosemary, chilli

Etna 126

Smoky pancetta, fiery n'duja salami from Calabria, Peppadew sweet peppers and grana padano cheese

①② La Verde 120

Spinach, balsamic onions, red onions, garlic and pine nuts

Bufala **new** 138

Buffalo mozzarella, tomatoes, basil, extra virgin olive oil

Rucula e Prosciutto **new** 129

Prosciutto ham layered over rocket leaves, olives and garlic finished with grana padano

Amatriciana **new** 124

Pancetta, onions, basil, chilli, pomodoro sauce

Torino 122

Fontina and grana padano cheese, organic portabella mushrooms, bechamel sauce, chilli and garlic to lift all the flavours (no tomato)

BETTER WITH AGE

We freshly grate our D.O.C. Grana Padano Parmesan cheese, which comes from the origin protected region of Lombardy. It's matured in the traditional way for more than 12 months giving it its distinct bold flavour and crumbly texture.

Peking Duck 129

Aromatic spiced duck breast, hoisin sauce, chilli and spring onions (no tomato).

For every sale of this pizza we will donate \$8 to the Chi Heng Foundation

American 124

A big helping of pepperoni from Hungary's oldest and finest sausage maker

Sloppy Giuseppe **new** 124

Spiced beef, green peppers and onions

Four Seasons 126

A different flavour in each quarter: organic mushrooms; pepperoni; olives, capers and anchovies; mozzarella.

For every sale of this pizza we will donate \$8 to the Sedan Chair Charities Fund

Wine suggestion: Gaja, Ca'Marcanda, Promis

La Reine 117

Simply delicious. Ham and organic mushrooms, crowned with olives

Quattro Formaggi 120

A perfect melted blend of four cheeses: gorgonzola, emmental, fontina and mozzarella

Extra n'duja salami, pepperoni, chicken, duck, spiced beef, ham, porcini, buffalo mozzarella, fontina, smoked salmon, coppa, prosciutto, mortadella, seafood **18**

Any other pizza ingredient as an extra **15**

羅馬薄餅

餅底更大、更薄、更香脆

餅底經進一步延伸使味道更出眾

羅馬特麼爾薄餅 **新口味** 129

藍芝士、mozzarella芝士、大蒜、洋蔥、意大利煙肉、迷迭香、辣椒

埃特納薄餅 126

意大利煙肉、辣肉醬、卡拉布辣肉腸、辣紅椒及“grana padano”芝士

①② 菠菜薄餅 120

菠菜、酸洋蔥、紅洋蔥、蒜蓉及松子仁

水牛芝士薄餅 **新口味** 138

水牛芝士、蕃茄、羅勒葉、特純橄欖油

意大利生菜火腿薄餅 **新口味** 129

意大利生菜上鋪以意大利火腿、橄欖、香蒜，再灑上“grana padano”芝士

香辣煙肉蕃茄薄餅 **新口味** 124

意式煙肉、洋蔥、羅勒葉、辣椒、蕃茄醬

都靈薄餅 122

濃郁的“fontina”芝士及“grana padano”芝士佈滿在蘑菇片及白汁上，配上少許辣椒和香蒜，剛好提升整個薄餅的味道（不含蕃茄）

越久，越香濃

我們新鮮磨製的“Parmesan”芝士來自受地區性保護的意大利倫巴第區。此芝士的製作及成熟過程超過12個月，並利用傳統的方法處理，為你帶來香濃、酥脆的口感。

北京烤鴨薄餅 129

香嫩鴨胸、海鮮醬、辣椒及青蔥（不含蕃茄）

每個惠顧，我們會捐出港幣八元贊助智行基金會



美國薄餅 124

大量的辣肉腸 - 出產自匈牙利最古老、最優秀的辣肉腸製作專家

辣牛肉薄餅 **新口味** 124

辣牛肉、青椒及洋蔥

四季薄餅 126

四款口味分別佈滿在不同的角落：有機蘑菇、辣肉腸、橄欖、酸豆及銀魚柳、“mozzarella”芝士。

每個惠顧，我們會捐出港幣八元贊助抬轎比賽慈善基金

建議配搭餐酒：Gaja, Ca'Marcanda, Promis



皇后薄餅 117

簡單而美味 - 火腿、有機蘑菇和橄欖

四色芝士薄餅 120

四種芝士的完美融合 - 意大利藍色芝士，法國大孔芝士，fontina芝士及“mozzarella”芝士

另加辣肉醬、辣肉腸、雞肉、鴨肉、辣牛肉、火腿、“porcini”野菌、水牛芝士、“fontina”芝士、煙三文魚、“coppa”火腿、意大利火腿、“mortadella”火腿、海鮮 **18**

其他各款薄餅餡料 **15**

Parma
帕爾馬薄餅



Margherita Leggera
輕盈瑪嘉麗塔皇后薄餅



Siciliana
西西里薄餅



Gustosa
滋味薄餅



Salmone Affumicato
煙三文魚薄餅



Trifolata
松露菌薄餅

NAPOLITANA

那波里薄餅

OUR TRADITIONAL CLASSIC PIZZA BASE

傳統脆薄餅底

① Margherita 99

The original. Mozzarella and tomato
Wine suggestion: Talamonti, Montepulciano d'Abruzzo

① 瑪嘉麗塔皇后薄餅 99

經典口味 - "Mozzarella" 芝士及蕃茄
建議配搭餐酒: Talamonti, Montepulciano d'Abruzzo

Siciliana 124

Roasted garlic artichokes, ham, anchovies and olives

西西里薄餅 124

香蒜烤洋蔥、火腿、銀魚柳及橄欖

Salmone Affumicato 128

Smoked salmon, dill, mascarpone, mozzarella and lemon

煙三文魚薄餅 128

煙三文魚、刁草、忌廉芝士、"mozzarella" 芝士及檸檬

Parma 136

Prosciutto ham, ricotta, parmesan on a parmesan, rosemary and polenta base (no mozzarella)

帕爾馬薄餅 136

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" 芝士)

ORIGINAL RECIPE SINCE 1965

Our tomato sauce is made by the Greci family near Parma, Italy following our original recipe from 1965. We ensure that only the sweetest San Marzano tomatoes are picked. They are then crushed within 12 hours of harvesting and finished with fresh basil from the farm next door.

自 1965 年的原著食譜

我們的蕃茄醬產自意大利帕爾馬附近的 Greci 家庭，遵從自 1965 年的秘方，確保只採用最鮮甜的 San Marzano 蕃茄，於收成後 12 小時內榨碎，加上採摘自旁邊農莊的羅勒葉，成就我們著名的蕃茄醬。

American Hot 126

Hungarian pepperoni sausage and jalapenos

美國辣味薄餅 126

匈牙利辣肉腸及 "jalapeno" 辣椒

① Trifolata 129

Wild mushrooms, truffle oil, rosemary and garlic.
For every sale of this pizza we will donate \$8 to Hong Kong Cancer Fund's Pink Revolution campaign

① 松露菌薄餅 129

野菌、松露菌油、迷迭香及蒜蓉
每個惠顧，我們會捐出港幣八元贊助香港癌症基金會「粉紅革命」



① Giardiniera* 120

Asparagus, roasted artichokes, mushrooms, sweet peppers, tomatoes, olives, garlic and pesto Genovese
*For a vegetarian option, please order without pesto Genovese

① 蔬菜芝士薄餅* 120

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，請於點菜時剔除 "Genovese" 香草醬

Pollo ad Astra 122

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

烤雞肉薄餅 122

烤雞肉、紅甜椒、奇標調味粉、香蒜及紅洋蔥

LEGGERA

Our lighter pizza at around 550 calories. Our Leggera pizza is made with a hole in the centre and a fresh salad in the hole

輕盈薄餅

輕盈薄餅是一種健康又滋味的薄餅，只約含550卡路里，薄餅中間部份挖空，換上新鮮沙律，絕對是健康之選

Margherita Leggera 112

Creamy fior di latte mozzarella with marinated sweet cherry tomatoes, finished with ripped basil

輕盈瑪嘉麗塔皇后薄餅 112

軟滑 "fior di latte mozzarella" 芝士、醃車厘茄、甜蕃茄及新鮮羅勒

Mare e Monti 120

Juicy prawns, fior di latte mozzarella, red onions, roasted peppers, chilli and parsley

香辣大蝦輕盈薄餅 120

爽脆大蝦、"fior di latte mozzarella" 芝士、紅洋蔥、烤燈籠椒、辣椒及蕃茜

Gustosa 120

Prosciutto ham, fior di latte mozzarella, portabella mushrooms, sweet yellow peppers and fresh thyme

滋味薄餅 120

意大利火腿、"fior di latte mozzarella" 芝士、"portabella" 蘑菇、黃燈籠椒及新鮮百里香

OLD FAVOURITES

Can't see your favourite pizza listed? Let us know and if our kitchen has the ingredients we would be more than happy to make it for you

回味無窮

你喜歡的薄餅不在菜單上嗎？即管跟我們說，如果廚房有這一些材料，我們十分樂意為你製作



Penne al Pomodoro e Mozzarella
蕃茄芝士長通粉



Pollo al Marsala
馬沙拉雞肉長通粉



Cannelloni
芝士菠菜麵卷



Fusilli ai Funghi
意式野菌螺絲粉



Spaghetti ai Frutti di Mare
大蝦海鮮意粉



Farfalle con Salsiccia
意式肉丸蝴蝶粉

PASTA

If you would prefer a different pasta or sauce with your chosen dish just let us know

Pollo al Marsala 99

Penne with chicken, portabella mushrooms in a creamy marsala wine and thyme sauce, finished with flakes of grana padano cheese

Penne alla Romana 99

Penne in a Roman Amatriciana sauce of sweet tomatoes, smoky pancetta bacon, garlic and chilli, finished with grated grana padano cheese

Farfalle con Salsiccia 103

Italian sausage crumbled with bow-shaped pasta and cooked in white wine, rosemary, cream and chilli, finished with grana padano cheese

Penne al Salmone 103

Smoked salmon and asparagus in a creamy dill sauce

Spaghetti alla Puttanesca 94

A tangy sauce of tomatoes, olives, capers, garlic and anchovies

Wine suggestion: Antinori, Chianti Classico, Peppoli

Spaghetti alla Carbonara 106

A Roman pasta recipe of creamy eggs and pancetta ham

THE BEST SINCE 1886

Our pancetta (Italian bacon) is made by the famous Villani family in the region of Emilia Romagna. They've been selecting, smoking and curing the best cuts since 1886 so we know they're the best.

Penne al Pomodoro Mozzarella 89

Penne with tomato, mozzarella and basil

Lasagne Pasticciate 108

Layers of pasta with béchamel, cheese, Bolognese sauce, tomato, parmesan

Cannelloni new 106

Rolls of pasta filled with ricotta, spinach, tomato and grana padano

Spaghetti ai Frutti di Mare 109

Tiger prawns, clams, mussels and squid in a spiced pomodoro sauce, tossed with spaghetti

Wine suggestion: Zenato, Valpolicella Classico Superiore

Spaghetti alla Bolognese 102

Spaghetti in a rich, meaty bolognese sauce

Fusilli ai Funghi 106

Fusilli with wild Italian mushrooms in a creamy mushroom sauce and a drop of truffle oil

✔ Suitable for vegetarians

Ⓜ Contains nuts or nut oil. All other dishes do not contain nuts as an ingredient, however there's always a possibility that traces of nuts may be found

● Leggera items contain less calories than our regular menu items without compromising on taste

意粉

若你喜歡不同款式的意粉或醬汁，歡迎在點菜時告訴我們

馬莎拉雞肉長通粉 99

長通粉配以雞肉、“portabella” 蘑菇，配以淡香馬沙拉及百里香之忌廉醬汁，最後灑上“grana padano” 芝士

煙肉洋蔥香辣長通粉 99

長通粉配以蕃茄醬汁、煙肉、蒜蓉及辣椒，最後灑上“grana padano” 芝士

意式肉丸蝴蝶粉 103

蝴蝶粉配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” 芝士

煙三文魚長通粉 103

煙三文魚、蘆筍、長通粉，配以香滑刁草汁

布坦妮斯嘉意粉 94

意粉配以橄欖、酸豆、香蒜及銀魚柳烹調而成的蕃茄醬汁

建議配搭餐酒: Antinori, Chianti Classico, Peppoli

卡邦尼忌廉意粉 106

經典的羅馬式意粉，香滑忌廉、雞蛋及意大利煙肉

「最好」始於1886年

我們的“Pancetta”（意大利煙肉）出產自北意大利 Emilia Romagna 區著名的 Villani 家族。他們打從1886年便開始嚴格挑選、煙熏及醃制最高質素的意式煙肉，所以我們知道他們是最好的。

✔ 蕃茄芝士長通粉 89

長通粉配以蕃茄、“mozzarella” 白芝士及羅勒

白汁肉醬千層寬麵 108

千層寬麵配以白汁、芝士、肉醬、蕃茄、巴馬臣芝士

✔ 芝士菠菜麵卷 新口味 106

麵卷包著“ricotta” 芝士、菠菜、蕃茄、“grana padano” 芝士

大蝦海鮮意粉 109

虎蝦、大蜆、青口及魷魚，配上香辣蕃茄醬汁

建議配搭餐酒: Zenato, Valpolicella Classico Superiore

肉醬意粉 102

意粉配以香濃肉醬及蕃茄

✔ 意式野菌螺絲粉 106

螺絲粉配上意大利野菌及香滑蘑菇汁，再灑上松露油

✔ 這款菜式適合素食人士

Ⓜ 這款菜式含果仁或果仁油，其他菜式的材料均不含果仁。然而，任何一款菜式均可能含有少量的果仁

● 輕盈系列不僅低卡路里，味道亦媲美其他菜式

OUR CHARITIES



For every sale of the Trifolata pizza, PizzaExpress will donate \$8 to Hong Kong Cancer Fund's Pink Revolution.

Pink Revolution is Hong Kong Cancer Fund's annual breast cancer awareness campaign. Every year, more than 2,700 new cases of breast cancer are diagnosed in Hong Kong, making it the most common form of cancer amongst women in our community. Your generosity helps HKCF continue free breast cancer care services, as well as their valuable research.



We donate \$8 for every sale of the Four Seasons pizza to the Sedan Chair Charities Fund.

SCCF was established with the aim of raising money for local charities in Hong Kong, many of which support the welfare of Hong Kong's young people. The funds raised are distributed to charitable organizations that receive limited or no assistance from the major fundraising bodies in Hong Kong.



For every sale of the Peking Duck pizza PizzaExpress donates \$8 to the Chi Heng Foundation.

Chi Heng was founded in response to the blood donation tragedy in Central China during the 1990's. It is estimated that up to one million people were infected in Henan province alone with the result that hundreds of thousands of their children have since become AIDS orphans. Chi Heng's programs are dedicated to helping these children complete their education and supporting their placement into homes locally and with relatives, not in orphanages.

Thank you for your support in helping our community!



A 10% service charge will be added to the bill.

Please note that there is a corkage / cakeage charge of \$150 per bottle / cake.

Please drop us your thoughts at comments@pizzaexpress.com.hk

受惠慈善機構

每次選購松露菌薄餅，我們將捐出\$8予香港癌症基金會「粉紅革命」。

「粉紅革命」是香港癌症基金會每年一度的關注乳癌活動。香港平均每年有超過2,700宗新增乳癌個案，而乳癌亦是本港婦女最常見的癌症。您的支持將幫助香港癌症基金會繼續進行各種免費乳癌支援服務及癌症研究。

顧客每次選購四季薄餅，我們會捐助\$8與「拾轎比賽慈善基金」。

「拾轎比賽慈善基金」致力為本地的慈善團體籌款。善款會捐助一些未能得到資助的慈善團體，當中大部份均用作幫助本地兒童相關之用途。

每次選購北京烤鴨薄餅，我們將會捐出\$8以贊助「智行基金會」。

「智行基金會」是唯一一間大規模集中協助華中地區愛滋病遺孤的私人基金會。於1990年代，華中地區當地許多貧窮的農民靠賣血來幫補生計。他們經不衛生的抽血過程感染了愛滋病，單是河南省，已有一百萬人受感染，繼而產生了今日數以十萬計的愛滋遺孤。基金會的援助項目是長期的承諾，目的是幫助兒童完成學業，並協助他們在原居地與親友居住，而非主張送進孤兒院。

感謝您對社區慈善的支持！

加一服務費

本餐廳設有開瓶及切餅服務，開瓶費/切餅費為一百五十元

歡迎向我們提供意見
comments@pizzaexpress.com.hk



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