



Bufala  
水牛芝士薄餅



Pizza Etna  
埃特納薄餅



Peking Duck  
北京烤鴨薄餅



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



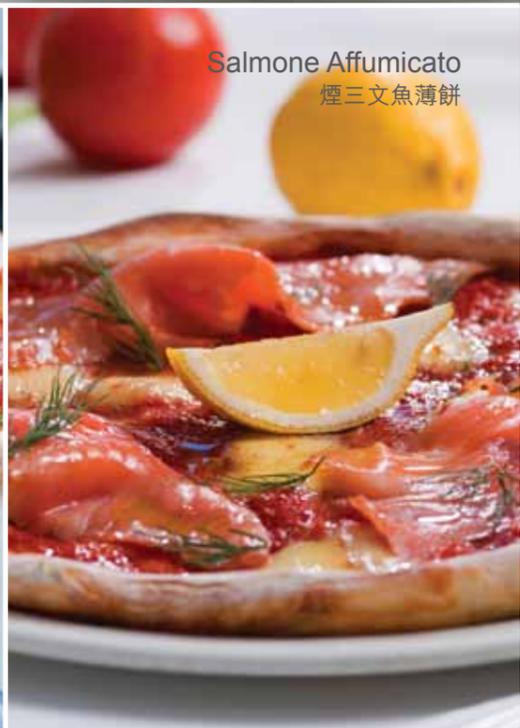
Margherita Leggera  
輕盈瑪嘉麗塔皇后薄餅



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、奇榛調味粉、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