



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



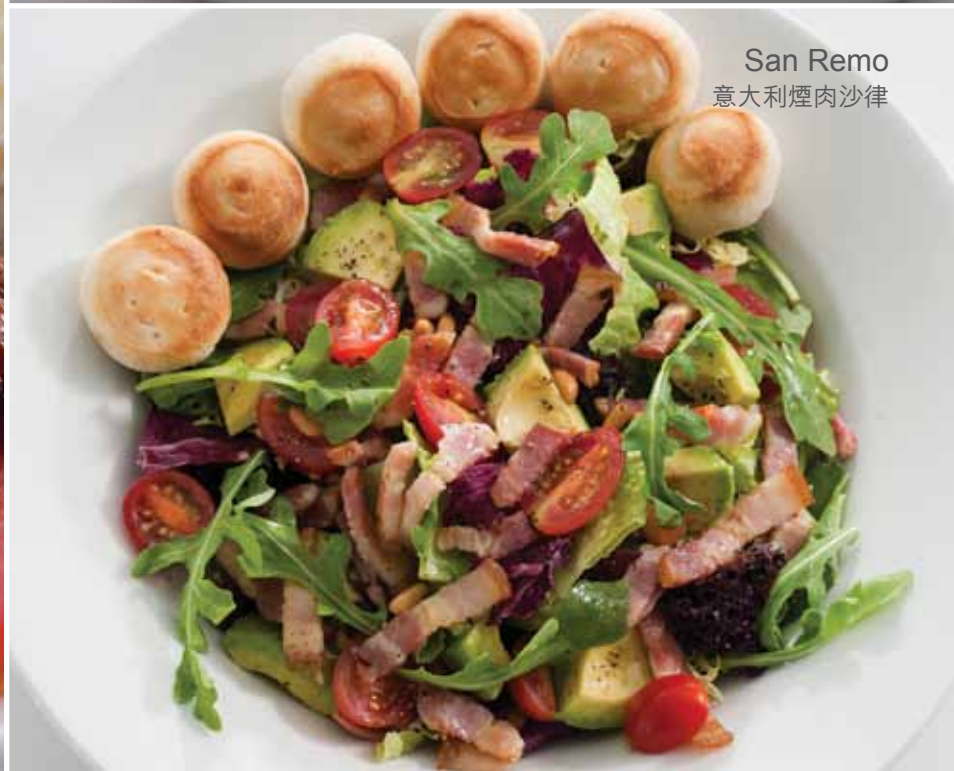
Insalata della Casa
主廚精選沙律



Grand Chicken Caesar
雞肉凱撒沙律



San Remo
意大利煙肉沙律



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