

# PIZZA EXPRESS

## INTROS

RUSTICA TOMATOES <sup>Ⓟ</sup>	£2.15
Roasted tomatoes marinated with herbs	
NOCI <sup>Ⓟ</sup> <sup>Ⓝ</sup>	£2.15
Nuts roasted with chilli, rock salt and rosemary	
OLIVES MARINATE <sup>Ⓟ</sup>	£2.15
Black and green olives in herb marinade	

## STARTERS & SIDES

**INSALATA SEMPLICE <sup>Ⓟ</sup>** £4.95  
A classic Italian salad – oven-baked torn ciabatta bread, buffalo mozzarella, vine and santos tomatoes tossed in red onions, chives, Calabrian oregano and basil, with a dressing of Calabrian olive oil, red wine vinegar and honey

**TRICOLORE <sup>Ⓟ</sup>** £5.45  
A crisp thin dough infused with rosemary, topped with buffalo mozzarella, spicy guacamole and marinated roasted tomatoes with a dressing of Calabrian olive oil, red wine vinegar and honey – finished with Calabrian oregano. An original twist on a mozzarella and tomato salad

**ROCKET & PECORINO SALAD** £2.90  
Tangy rocket leaves tossed in lemon and extra virgin olive oil, topped with shavings of pecorino cheese

**ANTIPASTO PLATTER** *Great to share* £8.95  
Cured Italian meats – coppa, finocchiona, milano and speck – with mozzarella, olives, rustica tomatoes and green beans. Served with baked mini breads and peperonata sauce dip

**CROSTINI AL POMODORO\* Leggera <sup>Ⓞ</sup>** £3.40  
Ciabatta bread topped with santos tomatoes marinated in extra virgin olive oil, garlic and fresh oregano. Served on rocket leaves, with shavings of grana padano and balsamic syrup  
*\*For a <sup>Ⓟ</sup> option, please order without grana padano*

**GARLIC BREAD <sup>Ⓟ</sup>** £2.55

**GARLIC BREAD with mozzarella <sup>Ⓟ</sup>** £3.20

**BAKED DOUGH BALLS <sup>Ⓟ</sup>** £2.50

**BRUSCHETTA <sup>Ⓟ</sup><sup>Ⓝ</sup>** £4.30  
Baked dough with red onions, tomatoes, garlic and pesto

**BRUSCHETTA CON FUNGHI <sup>Ⓟ</sup>** £4.45  
Portobello and closed cup mushrooms, cream, béchamel sauce, red onions, parsley and a dash of balsamic vinegar

**MOZZARELLA & TOMATO SALAD <sup>Ⓟ</sup><sup>Ⓝ</sup>** £4.75  
With fresh basil leaves, pesto and extra virgin olive oil

**CAESAR SALAD** £4.30  
Cos lettuce, grana padano, anchovies and Cæsar dressing

**MIXED SALAD <sup>Ⓟ</sup>** £3.20  
Mixed leaves, tomatoes, cucumber and house dressing\*

## SALADS

Salads are served with baked dough sticks

**POLLO VERDURE** £8.95  
A warm feast of torn chicken breast and chargrilled Italian vegetables tossed with honey and mustard dressing, served on rocket and baby spinach, drizzled with balsamic syrup

*The following are served with dressing on the side*

**GRAND CHICKEN CAESAR** £8.75  
Torn chicken breast, anchovies, grana padano, croutons and cos lettuce served with Cæsar dressing

**BOSCO <sup>Ⓟ</sup>** £8.95  
Warm garlic mushrooms with mozzarella, avocado, rustica tomatoes, baby spinach and rocket, drizzled with balsamic syrup, and served with honey and mustard dressing

**NICOISE** £8.85  
Mixed leaves with yellowfin tuna, free range egg, green beans, potatoes and tomatoes; with olives, anchovies, capers and house dressing\*

**POLLO** £8.75  
Torn chicken breast, goats' cheese, red pepper, mixed leaves, tomato, olives, croutons and house dressing\*

**NOSTRANA** £8.95  
New potatoes, torn chicken breast, avocado, red peppers, green beans, mixed leaves, parsley and a free range egg, served with house dressing\*

*\*Our house dressing is also available in a lighter version*

We are proud to introduce our new guest chef, the celebrated Italian Francesco Mazzei. He has created starters, pizzas and a pasta dish especially for PizzaExpress to bring his unique style of Calabrian cooking to all our restaurants

## FRANCESCO MAZZEI

### PIZZA

**RUSTICHELLA** £8.95  
Cured slices of crispy Italian pancetta served on a bed of marinated roasted tomatoes, fresh rocket and topped with grana padano, a trickle of Cæsar dressing and finished with Calabrian oregano. Served on our classic base

**MIA SOFIA\*** £9.95  
Named after Francesco's daughter, Mia Sofia – this pizza combines a blend of portobello, button and oyster mushrooms infused with truffle paste, chives, Calabrian oregano and garlic. Served on our thin and crispy Romana base – this Bianca pizza (without tomato) is dressed with parsley, grana padano and Calabrian olive oil  
*\*For a <sup>Ⓟ</sup> option, please order without grana padano*

**CALABRESE <sup>Ⓝ</sup>** £10.95  
Our hottest pizza yet. Slices of spicy Italian Calabrese sausage D.O.P with fiery green chillies, roquito peppers and hot soft sausage – topped with fior di latte mozzarella, watercress tossed in basil pesto. Inspired by Francesco's grandmother, this pizza is served on a hand-stretched rectangular base – finished with Calabrian oregano and grana padano

## PASTA

**TAGLIOLINI FUNGHI** £9.45  
Ribbons of oven-baked egg pasta in a rich and creamy sauce of sautéed and grilled mushrooms, combined with Italian truffle. Topped with grana padano and chopped parsley

**LASAGNA CLASSICA** £8.55  
Baked pasta layered with traditional bolognese sauce (made with beef, mushroom, and tomato) and a creamy béchamel, finished with grana padano

**POLLO PESTO <sup>Ⓝ</sup>** £8.95  
Cavatappi pasta with torn chicken breast, mushrooms, red onions and mozzarella in a creamy gruyere, parmesan and pesto sauce finished with grana padano

**CANNELLONI\*** £8.40  
Pasta filled with ricotta and spinach, baked in béchamel and tomato sauce and finished with grana padano

**MELANZANE PARMIGIANA\*** £7.90  
No need for pasta in this oven-baked dish of aubergine, béchamel sauce, mozzarella and tomato topped with breadcrumbs and finished with grana padano

*\*For a <sup>Ⓟ</sup> option, please order without grana padano*

## LEGGERA PIZZA <sup>Ⓞ</sup>

Leggera is lighter than our other pizzas, as a fresh salad replaces the centre of the dough. Each one is designed to be low in saturated fat, and only around 500 calories\*\*

**CONTADINA** £9.05  
Torn chicken breast with spinach, fresh red peppers and creamy fior di latte mozzarella. Finished with a splash of Tabasco

**MARGHERITA LEGGERA <sup>Ⓟ</sup>** £8.30  
Fior di latte mozzarella with santos tomatoes marinated in extra virgin olive oil, garlic and fresh oregano, finished with basil leaves

**VITABELLA <sup>Ⓟ</sup>** £8.75  
A colourful medley of fior di latte mozzarella, whole asparagus spears, mixed chargrilled vegetables, red and yellow peppers and fresh oregano

**GUSTOSA** £9.05  
Hand torn prosciutto cotto ham, fior di latte mozzarella and slices of portobello mushroom with sweet yellow peppers and a sprinkle of thyme

*\*\*Leggera pizzas, with their salads, are designed to have around 30% fewer calories than is average for our standard pizzas. As they're made by hand by our pizzaiolos though, they're all slightly different, so this calorie count is for guidance only*

## ROMANA PIZZA (14")

Our Romana bases are stretched thinner, making your pizza bigger and crispier, so the bold flavours really stand out

**AL TIROLO** £9.95  
Creamy fontal cheese with a medley of mushrooms - porcini, portobello and closed cup - topped with crispy speck ham, garlic oil and a sprinkle of parsley

**ETNA** £10.05  
Scorching hot soft sausage, fiery roquito peppers and speck ham, finished with grated grana padano

**POLLO PANCETTA** £10.05  
Torn chicken breast, yellow peppers, pancetta and fresh parsley served on an aromatic sauce made of red and yellow peppers rather than tomatoes

**CAMPO DE' FIORI <sup>Ⓟ</sup>** £9.75  
Artichokes, black olives, fresh parsley, garlic and a scattering of red onions

## CLASSIC PIZZA

Why not try any classic pizza on a bigger, thinner, crispier Romana base for an additional £1.25? Most of our pizzas are made with our famous tomato sauce and creamy mozzarella cheese

**MARGHERITA <sup>Ⓟ</sup>** £6.20  
Mozzarella and tomato, pure and simple

**FOUR SEASONS** £8.70  
Four different pizzas in one: the 1st with mushrooms, the 2nd with pepperoni, the 3rd with anchovies and capers and only the 4th with mozzarella. Crowned with black olives

**AMERICAN** £8.35  
A big helping of pepperoni for those who love their flavours strong and simple

**AMERICAN HOT** £8.85  
An American with a choice of hot green, roquito or jalapeno peppers

**SLOPPY GIUSEPPE** £8.55  
Hot spiced beef, onions and green peppers

**LA REINE** £8.10  
Prosciutto cotto ham, olives and mushrooms

**DALLAGLIO DIAVOLO** £9.35  
Devilishly hot, with spicy beef, pepperoni, onions, Tabasco and hot green or jalapeno peppers.  
*For every Diavolo pizza ordered, we'll be donating 25p to Lawrence Dallaglio's fundraiser, the 'Dallaglio Cycle Slam', supporting Sport Relief and the Dallaglio Foundation*

**ZUCCHINE FUNGHI <sup>Ⓟ</sup>** £8.40  
Creamy fontal cheese with porcini mushrooms and slices of grilled Italian courgette finished with garlic oil and fresh parsley

**VENEZIANA <sup>Ⓟ</sup><sup>Ⓝ</sup>** £6.85  
Onions, capers, olives, sultanas and pine kernels.  
*A discretionary 25p will be donated to the charity Venice in Peril on your behalf*

**FIORENTINA** £7.90  
Spinach, grana padano, free range egg, garlic oil and olives

**PADANA <sup>Ⓟ</sup>** £8.75  
Goats' cheese, spinach and red onion with tangy caramelised onions and a drizzle of garlic oil

**CAPRICCIOSA** £8.75  
Prosciutto cotto ham, anchovies, red pepper, capers and olives, topped with a boiled free range egg

**POLLO AD ASTRA** £8.85  
Torn chicken breast and peppadew sweet peppers, mixed with cajun spices, garlic oil and red onions

**IL PADRINO <sup>Ⓝ</sup>** £9.70  
Torn chicken breast, rustica tomatoes and chargrilled Italian vegetables, on a rich sauce of tomato and pesto

**QUATTRO FORMAGGI** £7.70  
Mozzarella, pecorino, grana padano and fontal

**GIARDINIERA <sup>Ⓟ</sup><sup>Ⓝ</sup>** £8.50  
Asparagus, artichokes, mushrooms, fresh red peppers, santos tomatoes, olives and garlic oil on a tomato and pesto sauce

### OLD FAVOURITES

Can't find your old favourites? They are still available from your PizzaExpress restaurant. Just ask your waiter for any of the following pizzas – Soho, Funghi Di Bosco and Siciliana

<sup>Ⓝ</sup> Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there's a possibility that traces of nuts may still be found in them.  
<sup>Ⓟ</sup> Suitable for vegetarians. \*Grana padano is not suitable for vegetarians.

## DESSERTS

TRIO OF PROFITEROLES 	£4.65
A trio of generously proportioned Italian profiteroles, drenched in vanilla and chocolate cream and finished with sprinkles of dark chocolate	
TIRAMISU	£4.70
LEMON TART 	£4.90
<b>SOTTO ZERO  <i>Leggera</i> </b>	<b>£3.40</b>
Two scoops of delicious low fat natural frozen yoghurt, topped with blackcurrants in syrup, and served with a dark chocolate straw	
<i>The following are served with cream, mascarpone or vanilla gelato</i>	
CHOCOLATE FUDGE CAKE 	£4.60
CHEESECAKE 	£4.70
BANOFFEE PIE 	£4.70

Something small and sweet...

## DOLCETTI



Small but perfectly formed desserts, paired with your choice of coffee\*. Ideal if you fancy a little something sweet

CAFFÈ MERENGHINA	£3.50
A delicious individual lemon pastry tart topped with creamy meringue	
CAFFÈ REALE 	£3.50
Baby figs in a cinnamon and white wine spiced syrup with a dollop of mascarpone	
CAFFÈ GELATO 	£2.95
A real treat for coffee lovers: a scoop of coffee gelato served with a dark chocolate straw and a coffee bean	
SEMI FREDDO REALE 	£3.50
Creamy gelato dessert made with nougat, praline and marsala wine	

\*Any regular coffee. Excludes liqueur coffee

## gelato

Creamier and tastier than your average ice cream, Gelato (which comes from the Italian 'to freeze') has less air whipped in, giving it a more intense flavour

COPPA GELATO 	£3.15
Pure and simple. Your choice of two of our delicious flavours, served with a wafer straw. Vanilla, Chocolate, Strawberry, Pistachio  , Lemon or Coffee	
LEMON GELATO 	£3.10
This creamy gelato will really get your taste buds racing. Served with a dark chocolate straw	
CHOCOLATE GLORY 	£4.80
Vanilla gelato with bite-sized pieces of chocolate fudge cake drizzled with chocolate sauce. Served with a dark chocolate straw	
TOFFEE FUDGE GLORY 	£4.80
Vanilla gelato with fudge chunks, drenched in lush toffee sauce and served with a wafer straw	

## WHITE WINE

PINOT GRIGIO  
Sartori, Veneto Glass £4.40 / £5.80 £16.30  
Crisp, light and refreshing

INSOLIA-CHARDONNAY  
Cusumano, Sicilia Glass £3.75 / £4.80 £12.95  
A great all-rounder: fruity and dry

VERDICCHIO CLASSICO  
Moncaro, Marche Glass £4.35 / £5.70 £16.15  
Intense and fruity flavours in this gentle and refined white

**PINOT BIANCO LEGGERA**  
Delle Venezie Glass £4.50 / £5.90 £16.55  
A light and refreshing white with fine fruity aromas and a citrus note, just 100 calories per small glass  
1.6 units per small, 175ml glass, 6.7 units per 75cl bottle

FRASCATI SUPERIORE  
Colle Pappa, Lazio Glass £4.10 / £5.35 £15.10  
Dry, light and crisp with a long fruity finish

SAUVIGNON BLANC  
Grigolli, Trentino Glass £4.50 / £5.90 £16.65  
A crisp dry wine with citrusy fruit flavours

CHARDONNAY  
Sorval, Trentino Glass £4.30 / £5.70 £15.85  
An unoaked wine, with a fresh citrus character

PINOT GRIGIO MARAT  
Walch, Alto Adige £21.90  
From one of the region's top producers, a dry and fruity Pinot Grigio that's one of the finest we've ever tasted

## ROSÉ WINE

MERLOT ROSÉ  
Grigolli, Veneto Glass £4.10 / £5.50 £15.65  
Dry and refreshing, with strawberry hints

PINOT GRIGIO BLUSH  
Sartori, Veneto Glass £4.50 / £5.90 £16.55  
Medium-dry and light

## RED WINE

MERLOT  
Cusumano, Sicilia Glass £4.35 / £5.70 £16.15  
A big red, soft and bursting with blackcurrant flavours

MONTEPULCIANO D'ABRUZZO  
Moncaro, Abruzzo Glass £4.20 / £5.50 £15.55  
An easy drinking red that's perfect with pizza

NERO D'AVOLA-SHIRAZ  
Cusumano, Sicilia Glass £3.75 / £4.80 £12.95  
A soft and medium-bodied red

**SANGIOVESE LEGGERA**  
Sicilia Glass £4.50 / £5.90 £16.55  
A soft, fruity red, bursting with ripe cherry aromas, yet just 100 calories per small glass  
1.7 units per small, 175ml glass, 7.1 units per 75cl bottle

CHIANTI  
Cecchi, Toscana Glass £4.45 / £5.80 £16.55  
Crisp and medium-bodied, with spicy and fruity notes

RIOJA CRIANZA, FONCALADA  
Spain £22.40  
Simply the best of Spanish wines: a full-bodied Rioja with a delicious lingering finish

CORVINA-CABERNET SAUVIGNON  
Marengo, Veneto Glass £4.35 / £5.70 £16.15  
An oak-aged blend, that's fruity and full-bodied

PETER LEHMAN'S SHIRAZ   
Australia Glass £4.45 / £5.85 £16.55  
A great Australian Shiraz with plum fruit aromas and a rich, soft palate

VALPOLICELLA  
Sartori, Veneto Glass £4.15 / £5.40 £15.30  
A medium-bodied red with a fruity finish

BARBERA D'ALBA  
Terre del Barolo, Piemonte Glass £4.45 / £5.80 £16.85  
Black cherry and creamy oak flavours

*Wine served in 175ml and 250ml glass size  
Bottles served in 750ml*

## BEERS

 PERONI NASTRO AZZURO 330ml £3.40  
Intensely crisp, lightly sparkling and 660ml £5.95  
refreshing lager with a clean cut

 PERONI GRAN RISERVA 330ml £3.90  
An award-winning, full malt, robust beer, finishing with spicy and fruity aromas

LOW ALCOHOL LAGER 330ml £2.65

## SPARKLING

PROSECCO £18.65  
A deliciously dry and aromatic Italian bubbly

PROSECCO ROSÉ £19.50  
Vibrantly pink, bursting with fizzy strawberry and cream flavours

CHAMPAGNE £30.10  
Perfect for a celebration

## SPIRITS

APERITIFS 50 ml £2.40

SPIRITS  
Gin, Vodka, Whisky and Bacardi 25 ml £2.60  
Malibu and others 25 ml £2.35

PREMIUM SPIRITS 25 ml £3.10  
Jack Daniels, Courvoisier, Southern Comfort and Glenfiddich

## LEGGERA WINE

We've developed Leggera wines so that you can relax and enjoy a glass of wine with your meal, even if you're counting your calories or watching your alcohol intake. By harvesting the grapes early, before they're fully sweetened, we've created lighter and less calorific wines, with an alcohol level of just 9.5% and fewer than 100 calories per small (175ml) glass. A Leggera pizza and a glass of Leggera wine, around 600 calories... Salute!



## SOFT DRINKS

 ORANGE & PASSION FRUIT 275ml £2.60	
APPLE & RASPBERRY 275ml £2.60	
SICILIAN LEMONADE	£2.25
ORANGE OR APPLE JUICE	£2.25
TOMATO JUICE	£2.00
 OR 	330ml £2.10
	275ml £2.10
	330ml £2.10
SCHWEPES MIXERS	200ml £1.60
MILK	£1.35

### Create your favourite Pizza

Add extra cooked Italian ham, baby mozzarella, chicken, Sloppy Giuseppe mix (beef, onions and green peppers), pepperoni, yellowfin tuna, pancetta or Italian chargrilled vegetables. Listed ingredients £1.55, all others £1.20

### Gratuities and VAT




All cash tips go straight to your waiter. For credit card and service charge tips, a small charge of 8% is deducted to cover the costs of getting these taxed and paid to each individual. PizzaExpress does not profit from this charge. For more information please visit our website. All of our prices include VAT but no service. However, we will ask for a discretionary 12.5% service charge for parties of 7 or more adults. Whether you include it or not is entirely up to you. We no longer accept cheques.

## WATER

ACQUA PANNA MINERAL WATER 500ml £2.30  
1L £3.85

SAN PELLEGRINO MINERAL WATER 500ml £2.30  
1L £3.85

## LOW CALORIE DRINKS

 CRANBERRY LIGHT	£2.25
 300ml	£2.00
 330ml	£2.10

### Veneziana Fund

The policy of the trustees of The Veneziana Fund (registered charity number 262146) is to give 50% of net receipts to The Venice in Peril Fund and the remaining 50% towards the restoration, repair and maintenance of buildings constructed in the UK prior to 1750. The total sum raised for these purposes from the sale of our Veneziana pizza amounts to £1,870,605 up to 15 November 2009.

If you have any comments, please email us at [feedback@pizzaexpress.com](mailto:feedback@pizzaexpress.com), we'd love to hear from you.

[www.pizzaexpress.com](http://www.pizzaexpress.com)

## TEAS & COFFEES

Please ask your waiter about our full selection of teas and coffees

CAFFÈ LATTE	£2.20
CAPPUCCINO	£2.10
AMERICANO	£1.95
ESPRESSO	£1.70
MACCHIATO	£2.00
TWININGS EVERYDAY / EARL GREY	£1.70
FRESH MINT TEA	£1.70

### The Dallaglio Cycle Slam

The 'Dallaglio Cycle Slam' is raising funds for charity, with net proceeds split equally between the Dallaglio Foundation, registered charity number 1130353, and Sport Relief, an initiative of Comic Relief, registered charity number 326568 (England/Wales); SC039730 (Scotland)

For more information, please go to [www.dallagliocycleslam.com](http://www.dallagliocycleslam.com)

