

# 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 <i>Great to share</i>	£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* <i>Leggera</i> <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 <i>*For a <sup>Ⓟ</sup> option, please order without grana padano</i>	

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	
<i>The following are served with dressing on the side</i>	
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 <i>*For a <sup>Ⓟ</sup> option, please order without grana padano</i>	

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

## 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. <i>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</i>	
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	

<b>OLD FAVOURITES</b>	
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	
<b>PINOT BIANCO LEGGERA</b>	
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	
<b>SANGIOVESE LEGGERA</b>	
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	
<i>Wine served in 175ml and 250ml glass size</i>	
<i>Bottles served in 750ml</i>	

## BEERS

 PERONI NASTRO AZZURO	330ml	£3.40
Intensely crisp, lightly sparkling and 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
<b>LOW CALORIE DRINKS</b>		
 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)

