

PIZZA EXPRESS

Intros

Rustica Tomatoes (V) £2.10
Roasted tomatoes marinated with herbs
Noci (V) (N) £2.10
Nuts roasted with chilli, rock salt and rosemary
Olives Marinare (V) £2.10
Black and green olives in herb marinade

Starters & Sides

Formaggio Bread (V) NEW £3.50
Baked dough topped with creamy fontal cheese, tangy caramelised onions and a sprinkle of fresh parsley

Rocket & Pecorino Salad NEW £2.85
Tangy rocket leaves tossed in lemon and extra virgin olive oil, topped with shavings of pecorino cheese

Arancini (V) (N) NEW £4.35
Crispy risotto balls filled with finely chopped porcini mushrooms and served with rocket, balsamic glaze and a red pesto dip

Antipasto Platter <i>Great to share</i> £8.90
Cured Italian meats; coppa, finocchiona, milano and speck with mozzarella, olives, rustica tomatoes and green beans. With baked mini breads and peperonata sauce dip

Crostini al Pomodoro * <i>Leggera</i> (V) £3.35
Ciabatta bread topped with santos tomatoes marinated in extra virgin olive oil, garlic and fresh oregano. Served on rocket leaves, shavings of grana padano and balsamic syrup
<i>*For a (V) option, please order without grana padano</i>

Porcini Mushroom Risotto (V) £4.95
Porcini mushroom and white wine risotto, served with rocket leaves and balsamic glaze

Garlic Bread (V) £2.50
with Mozzarella (V) £3.15

Baked Dough Balls (V) £2.45
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Bruschetta (V) (N) £4.15
Baked dough with red onions, tomatoes, garlic and pesto

Bruschetta con Funghi (V) £4.35
Portobello and closed cup mushrooms, cream, béchamel sauce, red onions, parsley and a dash of balsamic vinegar

Mozzarella & Tomato Salad (V) (N) £4.65
with fresh basil leaves, pesto and extra virgin olive oil

Cæsar Salad £4.20
Cos lettuce, grana padano, anchovies and Cæsar dressing

Mixed Salad (V) £3.15
Mixed leaves, tomatoes, cucumber and house dressing*

Salads

Salads are served with baked dough sticks

Pollo Verdure £8.75
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 Cæsar £8.55
Torn chicken breast, anchovies, grana padano, croutons and cos lettuce served with Cæsar dressing

Bosco (V) £8.85
Warm garlic mushrooms with mozzarella, avocado, rustica tomatoes, baby spinach and rocket, drizzled with balsamic syrup, served with honey and mustard dressing

Nicoise £8.55
Mixed leaves with yellowfin tuna, free range egg, green beans, potatoes and tomatoes; with olives, anchovies, capers and house dressing*

Pollo £8.55
Torn chicken breast, goats' cheese, red pepper, mixed leaves, tomato, olives, croutons and house dressing*

Nostrana £8.85
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

Romana Pizza (14")

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

Al Tirolo NEW £9.65

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 £9.85

Scorching hot soft sausage, fiery roquito peppers and speck ham; finished with grated grana padano

Pollo Pancetta £9.85

Torn chicken breast, yellow peppers, smoked pancetta and fresh parsley. Instead of tomato, this is served on an aromatic sauce made of red and yellow peppers

Campo de' Fiori (V) £9.55
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Artichokes, black olives, fresh parsley, garlic and a scattering of red onions

Siciliana £9.75

Artichokes, anchovies, prosciutto cotto ham, olives and garlic oil

American £9.35

Our signature pepperoni pizza on a thin and crispy Romana base

Leggera Pizza

Leggera is our lighter pizza. We've removed the centre of the dough and put a fresh salad back in its place. These are each designed to be about 500 calories** and are low in saturated fat

Contadina NEW £8.85

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

Margherita Leggera (V) £8.10

Fior di latte mozzarella with santos tomatoes marinated in extra virgin olive oil, garlic and fresh oregano, finished with basil leaves

Vitabella (V) £8.55

A colourful medley of fior di latte mozzarella, whole asparagus spears, mixed chargrilled vegetables, red and yellow peppers and fresh oregano

Gustosa £8.95

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

**This figure is a guideline approximation - as all of our pizzas are made by hand by our pizzaiolos, there is always room for a little variation

The Leggera pizzas contain 30% less calories than the average of our standard pizzas, without compromise to taste

Pasta

Lasagna Classica £8.20

Baked pasta layered with bolognese sauce made with beef, mushroom, béchamel sauce and tomato, finished with grana padano

Pollo Pesto (N) £8.75

Cavatappi pasta with torn chicken breast, mushrooms, red onions and mozzarella in a creamy gruyere, parmesan and pesto sauce and finished with grana padano

Cannelloni * £8.20

Pasta filled with ricotta and spinach, baked in béchamel and tomato sauce and finished with grana padano

Melanzane Parmigiana * £7.70

No need for pasta in this oven baked dish of aubergine, béchamel sauce, mozzarella and tomato topped with bread crumbs and finished with grana padano

*For a (V) option, please order without grana padano

Classic Pizza

Why not try any classic pizza on our bigger, thinner, crispier Romana base (additional £1.20)

Most of our pizzas are made with our famous tomato sauce and creamy mozzarella cheese

Margherita (V) £6.05

Mozzarella and tomato, pure and simple

Four Seasons £8.50

Four quarters in one pizza: One with mushrooms, the next with pepperoni, the third with anchovies and capers and only the last with mozzarella. Crowned with black olives

American £8.15

A big helping of pepperoni for those who love their flavours strong and simple

American Hot £8.65

An American with a choice of hot green, roquito or jalapeno peppers

Sloppy Giuseppe £8.35

Hot spiced beef, green peppers and onions

La Reine £7.90

Prosciutto cotto ham, olives and mushrooms

Diavolo £9.15

Devilishly hot with spicy beef, pepperoni, onions and Tabasco, with hot green or jalapeno peppers

Zucchine Funghi (V) NEW £8.20
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Creamy fontal cheese with porcini mushrooms and slices of grilled Italian courgette finished with garlic oil and fresh parsley

Veneziana (V) (N) £6.70

Onions, capers, olives, sultanas and pine kernels. A discretionary 25p is donated on your behalf to support the charity Venice in Peril

Fiorentina £7.70

Spinach, grana padano, free range egg, garlic oil and olives

Padana (V) £8.55

Goats' cheese, spinach and red onion with tangy caramelised onions and a drizzle of garlic oil

Capricciosa £8.55

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

Pollo ad Astra £8.65

Torn chicken breast and peppadew sweet peppers, mixed with cajun spices, garlic oil and red onions

Il Padrino (N) £9.55

Torn chicken breast, rustica tomatoes and chargrilled Italian vegetables, on a rich sauce of tomato and pesto

Soho £7.90

An olive and garlic pizza with fresh rocket and shaved grana padano added once it's out of the oven

Quattro Formaggi £7.55

Mozzarella, pecorino, grana padano and fontal

Funghi di Bosco (V) £7.55
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Portobello mushrooms with simple seasonings of ground black pepper, garlic oil and fresh chopped parsley

Giardiniera (V) (N) £8.30
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Asparagus, artichokes, mushrooms, fresh red peppers, santos tomatoes, olives and garlic oil - on a tomato and pesto sauce

Create your favourite pizza

Add extra cooked Italian ham, baby mozzarella, chicken, Sloppy Giuseppe mix (beef and green peppers), pepperoni, yellowfin tuna, smoked pancetta or Italian chargrilled vegetables.

Listed ingredients £1.50, all others £1.15

We can cook your eggs hard or soft, please let us know which you prefer

If you're sensitive or allergic to any of our ingredients, please ask for help. Also please watch out for stray olive stones.

(N) Contains nuts or nut oils. Any dish not carrying this symbol is made without nuts, but there's always a possibility that traces of nuts may be found.

(V) Suitable for vegetarians. *Grana padano is not suitable for vegetarians.

White Wine

Pinot Grigio Glass £4.30 / £5.65 £15.95
Sartori, Veneto
 A light and refreshing wine

Insolia-Chardonnay Glass £3.65 / £4.70 £12.95
Cusumano, Sicilia
 A great all rounder, fruity and dry

Verdicchio Classico
Moncaro, Marche Glass £4.25 / £5.60 £15.80
 Intense and fruity flavours in this gentle and refined wine

Frascati Superiore Glass £4.00 / £5.25 £14.80
Colle Pappa, Lazio
 Dry, light and crisp with a long fruity finish

McGuigan Signature Chardonnay NEW WORLD
Australia Glass £4.75 / £6.25 £17.90
 A typically intense Australian Chardonnay with citrus fruits and a subtle yet complex palate

Sauvignon Blanc Glass £4.40 / £5.75 £16.30
Grigolli, Trentino
 A crisp dry wine with citrusy fruit flavours

Chardonnay Glass £4.20 / £5.55 £15.50
Sorval, Trentino
 An unoaked wine, with a fresh citrus character

Pinot Grigio Marat £21.40
Walch, Alto Adige
 From one of the region's top producers - it's both dry and fruity - one of the finest Pinot Grigios we have ever tasted

Rosé Wine

Merlot Rosé Glass £4.00 / £5.35 £15.30
Grigolli, Veneto
 A dry, refreshing wine with strawberry hints

Pinot Grigio Blush Glass £4.40 / £5.75 £16.20
Sartori, Veneto
 A medium-dry, light wine

Red Wine

Merlot Glass £4.25 / £5.60 £15.80
Cusumano, Sicilia
 A big wine, soft and bursting with blackcurrant flavours

Montepulciano d'Abruzzo
Moncaro, Abruzzo Glass £4.10 / £5.40 £15.20
 An easy drinking wine, perfect with pizza

Nero d'Avola-Shiraz Glass £3.65 / £4.70 £12.95
Cusumano, Sicilia
 A soft and medium-bodied wine

Chianti Glass £4.35 / £5.65 £16.20
Cecchi, Toscana
 A crisp, medium-bodied wine with spicy and fruity notes

Rioja Crianza, Foncalada
Spain £21.90
 Simply the best of Spanish wines, a full-bodied Rioja with a delicious lingering finish

Corvina-Cabernet Sauvignon
Marengo, Veneto Glass £4.25 / £5.60 £15.80
 An oak aged blend, fruity and full-bodied wine

Peter Lehman's Shiraz NEW WORLD
Australia Glass £4.35 / £5.70 £16.20
 A great Australian Shiraz with plum fruit aromas and a rich, soft palate

Valpolicella Glass £4.05 / £5.30 £14.95
Sartori, Veneto
 A medium-bodied wine with a fruity finish

Barbera d'Alba Glass £4.35 / £5.65 £16.50
Terre del Barolo, Piedmonte
 Black cherries and creamy oak flavours

Pinot Noir Riserva £21.40
Sorval, Trentino
 A truly stunning Italian Pinot Noir - combining ripe red berry fruits and sweet oak flavours

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

Beers

PERONI Peroni Nastro Azzuro 330ml £3.35
 Intensely crisp, lightly sparkling and 660ml £5.95
 refreshing lager with a clean cut

PERONI Peroni Gran Riserva 330ml £3.80
 An award-winning, full malt, robust beer, finishing with spicy and fruity aromas

Low Alcohol Lager 330ml £2.60

Sparkling

Prosecco £18.25
 A delicious, dry aromatic Italian bubbly

Prosecco Rosé £19.10
 Vibrantly pink, bursting with fizzy strawberry and cream flavours

Champagne £29.45
 Perfect for a celebration

Spirits

Aperitifs
 Campari, Martini dry, bianco, rosso and others 50ml £2.35

Spirits
 Gin, Vodka, Whisky and Bacardi 25ml £2.55
 Malibu and others 25ml £2.30

Premium Spirits
 Jack Daniels, Courvoisier, Southern Comfort and Glenfiddich 25ml £3.05

Liqueurs
 Amaretto, Limoncello, Sambuca, Tia Maria and others 25ml £3.05

Soft Drinks

Orange and Passion fruit 275ml £2.55
Apple and Raspberry 275ml £2.55

Sicilian Lemonade £2.20

Orange / Apple Juice £2.20

Tomato Juice £1.95

Fanta 330ml £2.05

Sprite 330ml £2.05

Appletiser 275ml £2.05

Coca-Cola 330ml £2.05

Acqua Panna Mineral Water 1/2L £2.25 1L £3.75

San Pellegrino Mineral Water 1/2L £2.25 1L £3.75

Schweppes Mixers 200ml £1.55

Milk £1.30

Low-Calorie Drinks

Cranberry Light £2.20

7UP 300ml £1.95

diet Coke 330ml £2.05

Teas & Coffees

We serve a selection of teas and coffees, please ask your waiter for a menu

Organic baby food

suitable for 4 months plus

Savoury Plum Baby  £1.70
 Spinach, parsnip and basil

Sweet Plum Baby  £1.70
 Blueberry, banana and vanilla

Desserts

Trio of Profiteroles  **NEW** £4.55

A trio of our own larger style Italian profiteroles, drenched in vanilla and chocolate cream and finished with sprinkles of dark chocolate

Tiramisu £4.60

Lemon Tart  £4.80

A zesty lemon tart encased in sweet, buttery pastry. Dusted with sugar and served on a dollop of mascarpone

The following are served with cream, mascarpone or vanilla gelato

Chocolate Fudge Cake  £4.50

Cheesecake  £4.60

Banoffee Pie  £4.60

Sotto Zero   **NEW** £3.30


Two scoops of delicious low fat natural frozen yoghurt topped with blackcurrants in syrup with a dark chocolate straw

Dolcetti

Our selection of small but perfectly formed desserts, each served with your choice of coffee.*
 Ideal if you fancy a little something sweet

Caffè Merenghina £3.40

A delicious individual lemon pastry tart topped with creamy meringue

Caffè Reale  £3.40

Baby figs in a cinnamon and white wine spiced syrup with a dollop of mascarpone

Caffè Gelato  **NEW** £2.95

For coffee lovers this a treat. A scoop of coffee gelato served with a dark chocolate straw and a coffee bean

Semi Freddo Reale  £3.40


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 comes from the word 'to freeze' and has less air whipped in, making the flavour even more intense

Coppa Gelato  £3.00

Pure and simple. Your choice of up to 2 flavours of our delicious gelato, served with a wafer straw. Vanilla, Chocolate, Strawberry Pistacchio , Lemon, Coffee

Lemon Gelato  £3.00

This creamy gelato will really get your taste buds racing. Served with a dark chocolate straw

Chocolate Glory  £4.70

Vanilla gelato with bite-sized pieces of chocolate fudge cake and drizzled with chocolate sauce. Served with a dark chocolate straw

Toffee Fudge Glory  £4.70

Vanilla gelato with fudge chunks and lush toffee sauce poured over with a wafer straw

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.

www.pizzaexpress.com

Veneziana Fund

The policy of The Veneziana Fund Trustees is to give 50% of net receipts to The Venice in Peril Fund and the remaining 50% to the restoration, repair and maintenance of buildings originally constructed in the UK prior to 1750. The total sum raised for these purposes from the sale of our Veneziana pizza amounts to £1,853,480 up to 26 July 2009 (registration no. 262146).

If you have any comments send us an email at feedback@pizzaexpress.com. We'd love to hear your thoughts.

