

PIZZA EXPRESS

Intros

- Rustica Tomatoes** (V)£1.95
Roasted tomatoes marinated with fresh herbs and olive oil
- Noci** (V) (N)£1.95
Nuts and seeds roasted with chilli, rock salt and rosemary
- Olives Marinade** (V)£1.95
Black and green olives in herb marinade

Starters & Sides

- Tuna Cannellini Salato** (N) **NEW**£4.50
Yellowfin tuna, cannellini beans, sweet Tropea onions, santos tomatoes and fresh basil – tossed in extra virgin olive oil and served on savoury panettone bread
- Porcini Mushroom Risotto** (V) **NEW**£5.25
A light oven baked risotto with porcini mushrooms and white wine, served with rocket leaves and balsamic glaze
- Garlic Bread** (V)£2.30
with Mozzarella (V)£2.95
- Baked Dough Balls** (V)£2.30
- Bruschetta** (V) (N)£3.95
Dough sticks with red onions, tomatoes, garlic and pesto
- Bruschetta con Funghi** (V)£4.15
Mushrooms baked with cream, béchamel sauce, red onions, parsley and a dash of balsamic vinegar
- Cæsar Salad**£4.10
Cos lettuce with grana padano, anchovies, croutons and creamy Cæsar dressing
- Mixed Salad** (V)£3.15
Mixed leaves, tomatoes, cucumber and house dressing
- Mozzarella & Tomato Salad** (V) (N)£4.55
with fresh basil leaves, pesto and extra virgin olive oil
- Antipasto** (N)£4.95
A selection of cured Italian meats – served with baked ciabatta, rocket, rustica tomatoes and shaved grana padano

Pasta

- Lasagna Classica**£7.95
Baked pasta layered with bolognese sauce made with beef, béchamel sauce and tomato, finished with grana padano
- Pollo Pesto** (N)£8.45
Cavatappi pasta with torn chicken breast, mushrooms, red onions and mozzarella in a creamy gruyere, parmesan, pesto sauce and finished with grana padano
- Cannelloni** *£7.95
Pasta filled with ricotta and spinach, baked in béchamel and tomato sauce and finished with grana padano
- Melanzane Parmigiana** *£7.45
No need for pasta – this is a traditional oven baked dish of aubergine, tomato and garlic – finished with grana padano
- * (V) if you'd like these dishes vegetarian, please order them without grana padano

Romana Pizza

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

- Salsiccia**£9.45
Meaty Italian sausage, sweet yellow peppers, and tangy red onions from Tropea
- Etna** (N)£9.45
An eruption of flavours, scorching hot soft salami from Calabria, sweet fiery roquito peppers and smoked speck ham; finished with grated grana padano
- Pollo Pancetta**£9.45
Torn chicken breast, roasted yellow peppers, smoked pancetta and fresh parsley. Instead of tomato, this is served on a pepperonata base – an aromatic sauce made of red and yellow peppers

Classic Pizza

Our classic pizzas are hand stretched using our 43 year old dough recipe, first used in the original Wardour Street PizzaExpress

You can also try a classic pizza on a Romana base for an additional £1.15

- Margherita** (V)£5.75
Mozzarella and tomato, pure and simple
- Four Seasons**£8.15
Four pizzas in one: mushrooms, pepperoni, mozzarella, olives, anchovies and capers
- La Reine**£7.55
Prosciutto cotto ham, olives and mushrooms
- Veneziana** (V) (N)£6.35
Onions, capers, olives, sultanas and pine kernels. We're giving a discretionary 25p on your behalf to support the charity Venice in Peril and restoration projects throughout the UK
- Fiorentina**£7.35
Spinach, grana padano and a free range egg with garlic and olives
- Padana** (V)£8.15
Rich goat's cheese, spinach and red onion with tangy caramelised onion confit and a drizzle of garlic oil
- Quattro Formaggi**£7.25
Our blend of mozzarella, pecorino, grana padano and fontal
- Diavolo**£8.75
Devilishly hot with spicy beef, pepperoni, onions and Tabasco, with hot green or jalapeno peppers
- Pollo ad Astra**£8.25
Torn chicken breast and peppadew sweet peppers, mixed with cajun spices, garlic and red onions
- Capricciosa**£8.15
A classic – prosciutto cotto ham, anchovies, fresh strips of red pepper, capers and olives, topped with a free range boiled egg

- American**£7.85
A big helping of pepperoni for those who love their flavours strong and simple

- American Hot**£8.25
An American with a choice of hot green, roquito or jalapeno peppers

- Sloppy Giuseppe**£7.95
Hot spiced beef, green peppers and onions (Named after the chef who created it)

- Funghi di Bosco** (V)£7.25
Portobello mushrooms with simple seasonings of ground black pepper, garlic and fresh chopped parsley

- Soho**£7.55
An olive and garlic pizza with fresh rocket and shaved grana padano added once it's out of the oven

- Giardiniera** (V) (N)£7.95
Asparagus, artichokes, mushrooms and fresh red peppers, with santos tomatoes, olives and garlic – on a rich sauce of tomato and pesto

- Siciliana**£8.15
Torn Italian artichoke heart, anchovies, prosciutto cotto ham, olives and garlic

- Il Padrino** (N)£9.15
Torn chicken breast, rustica tomatoes and chargrilled Italian vegetables, on a rich sauce of tomato and pesto

Salads

- Pollo Verdure**£8.45
A warm feast of torn chicken breast and chargrilled Italian vegetables tossed with honey and mustard dressing, served on rocket and baby spinach and drizzled with balsamic syrup

Since so many of you have been asking for it this way, the following salads will now be served with dressing on the side. Of course, we can still dress your salad for you, just ask

- Grand Chicken Cæsar**£8.30
Torn chicken breast, anchovies, grana padano, croutons and cos lettuce served with Cæsar dressing

- Nicoise**£8.30
Yellowfin tuna, free range egg, green beans, new potatoes and tomatoes, dressed with olives, anchovies and capers and served with house dressing

- Pollo**£8.30
Torn chicken breast, goat's cheese, crisp red pepper, mixed leaves, tomato, olives and croutons, served with house dressing

- Nostrana**£8.60
New potatoes, torn chicken breast, avocado, red peppers, green beans, mixed leaves, parsley and a free range egg, served with house dressing

- Bosco** (V)£8.55
Warm garlic mushrooms with mozzarella, avocado and rustica tomatoes, on a salad of baby spinach and rocket, drizzled with balsamic syrup and served with honey and mustard dressing

All our salads are served with baked dough sticks

Introducing Theo Randall

One of the country's most highly regarded chefs and a rising star, Theo Randall is famous for using fresh regional Italian ingredients at his award-winning restaurant. We're thrilled he's created four new pizzas for us.

- Theo's Piemontese**£8.25
Yellow and red peppers with fresh oregano, garlic, red onions and mild, nutty fontal cheese. Seasoned with anchovies, tiny lilliput capers, and bursting with flavour

- Theo's Tonnara**£9.45
Named after the traditional Italian method of tuna fishing, this rustic pizza has a tomato and crème fraîche sauce, yellowfin tuna, nicoise olives, anchovies, garlic and lilliput capers. Finished with grana padano, fresh parsley, rocket and lemon

Theo's pizzas are all made with Gustello extra virgin olive oil

- Theo's Favorita**£9.75
With santos tomatoes marinated with fresh oregano, once baked this pizza is scattered with hand-torn fior di latte mozzarella, prosciutto di Parma, nicoise olives and rocket
- * (V) option available, please ask

- Theo's Gamberettini**£10.95
A delicate marriage of brown shrimps and grated zucchini, with a crème fraîche and tomato sauce. Finished with grana padano, fresh parsley, lemon and chilli oil on the side

Create your own favourite by adding extra Parma ham, prosciutto cotto ham, baby mozzarella, chicken, Sloppy Giuseppe mix, pepperoni, yellowfin tuna, smoked pancetta or Italian chargrilled vegetables (excluding brown shrimps). 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

Anno 1965

White Wine

Fruity & Refreshing

Pinot Grigio

Sartori, Lombardy, 2007
A light and refreshing wine
Glass £4.25 / £5.55 Bottle £15.70

Verdicchio Classico

Moncaro, Marche, 2007
An intense and fruity wine
Bottle £15.50

Insolia-Chardonnay

Cusumano, Sicilia, 2006
A good all rounder, fruity and dry
Glass £3.55 / £4.60 Bottle £12.65

Crisp & Dry

Sauvignon Blanc

Grigolli, Trentino, 2006
Our Italian interpretation of this dry classic
Glass £4.35 / £5.65 Bottle £15.95

Chardonnay

Sorval, Trentino, 2007
An unoaked wine, with a fresh citrus character
Glass £4.15 / £5.45 Bottle £15.15

Frascati Superiore

Colle Pappa, Lazio, 2006
A light, crisp and typically very dry wine
Bottle £14.50

Rosé Wine

Soft & Fruity

Pinot Grigio Blush

Sartori, Veneto, 2007
A medium-dry, light wine
Glass £4.35 / £5.65 Bottle £15.85

Merlot Rosé

Grigolli, Veneto, 2006
A dry, refreshing wine with strawberry hints
Glass £3.95 / £5.25 Bottle £14.95

Wine served in 175ml and 250ml glass size

Bottles served in 750ml

Vintages are subject to availability

Red Wine

Fruity & Refreshing

Montepulciano D'Abruzzo

Moncaro, Abruzzo, 2006
An easy drinking wine, perfect with pizza
Glass £3.95 / £5.05 Bottle £14.85

Chianti Colli Aretini

Casa Vasari, Toscana, 2005
A crisp, medium bodied wine with spicy and fruity notes
Glass £4.05 / £5.45 Bottle £15.85

Valpolicella Superiore

Sartori, Veneto, 2006
A medium-bodied wine with a fruity finish
Bottle £14.75

Soft & Smooth

Corvina-Cabernet Sauvignon

Marengo, Veneto, 2006
An oak aged blend, fruity and full-bodied wine
Bottle £15.50

Nero d'Avola-Shiraz

Cusumano, Sicilia, 2006
A soft and medium-bodied wine
Glass £3.55 / £4.60 Bottle £12.65

Barbera D'Alba

Terre del Barolo, Piemonte, 2004/05
A velvety wine, packed with black cherries and creamy oak flavours
Glass £4.35 / £5.65 Bottle £16.15

Prosecco & Champagne

Prosecco Rosé

Varaschin, Veneto, 2006
A light, fruity sparkling wine but not too dry
Bottle £18.75

Prosecco di Valdobbiadene

Maschio, Veneto, NV
Dry and crisp sparkling wine
Bottle £17.95

Champagne

Mercier, France, NV
Crisp and fresh, with notes of ripe apple and pear
Bottle £28.95

Beers

PERONI NASTRO AZZURRO

Intensely crisp, lightly sparkling and refreshing lager with a clean cut
£3.20 330ml £5.90 660ml

Peroni Gran Riserva

An award winning, full malt, robust beer, finishing with spicy and fruity aromas
£3.65 330ml

Low Alcohol Lager

£2.50 330ml

Wines for special occasions

Pinot Grigio Marat

Walch, Alto Adige, 2006
From one of the region's top producers - it's both dry and fruity - one of the finest Pinot Grigios we have ever tasted
Bottle £20.95

Sauvignon Blanc Lahn

St. Michael-Eppan, Alto Adige, 2006
A single vineyard selection from this cooler Northern region of Italy creates an exceptional version of this popular wine
Bottle £22.90

Pinot Noir Riserva

Sorval, Trentino, 2005
A truly stunning Italian Pinot Noir - combining ripe red berry fruits and sweet oak flavours
Bottle £20.95

Chianti Classico Riserva

Selvole, Toscana, 2004
An outstanding variety of the Italian favourite - intense, full bodied flavours with a wonderfully elegant, lingering finish
Bottle £25.00

Aperitifs

Campari, Martini dry, bianco, rosso and others
£2.25 50ml

Spirits

Gin, Vodka, Whiskey, Bacardi, Malibu and others
£2.25 25ml

Premium Spirits

Jack Daniels, Courvoisier, Southern Comfort and Glenfiddich
£2.95 25ml

Liqueurs

Amaretto, Limoncello, Sambuca, Tia Maria and others
£2.95 25ml

Soft drinks

Sicilian Lemonade
£2.05

PizzaExpress Tomato Juice
£1.65

Apple Juice
£2.05

Orange Juice
£2.05

Acqua Panna Mineral Water
£2.15 500ml

Acqua Panna Mineral Water
£3.50 1L

San Pellegrino Mineral Water
£2.15 500ml

San Pellegrino Mineral Water
£3.50 1L

Appletiser
£1.95 275ml


Coca-Cola
£1.95 330ml

Sprite
£1.95 330ml

Schweppes Mixers
£1.45 200ml

Milk
£1.25


Desserts


Strudel di Mele  **NEW**£4.95
This is how Italians do apple pie. Apples wrapped in a light pastry then baked in our oven each morning. Served gently warm

Toffee Fudge Glory £4.45
Creamy vanilla ice cream with fudge chunks and lush toffee sauce poured over


Tiramisu£4.35
Italian for 'pick me up' - espresso coffee, cocoa, rich cream, mascarpone and marsala-sponge fingers

Semi Freddo Reale  **NEW**£3.15
Creamy gelato dessert made with nougat, praline and marsala wine, served with a shot of espresso on the side

Chocolate Glory £4.45
Creamy vanilla ice cream and pieces of chocolate fudge cake, piled high in an old-fashioned sundae glass then drizzled with chocolate sauce

Cheesecake £4.35
Baked cream cheese and sour cream on a crumbly base served on a fruit coulis

Chocolate Fudge Cake £4.25
Rich, moist and decadent

Banoffee Pie £4.35
Layered banana, gooey toffee and whipped cream on a crunchy biscuit base

Chocolate Ice Cream £2.95
Italian ice cream rich in cocoa for an intense chocolate taste

Vanilla Ice Cream £2.55
Rich cream, folded with real vanilla pods, for an ice cream with intense flavour

Sicilian Lemon Sorbet£3.95
A classic Sicilian sorbet served in a large glass with a long chocolate straw

All of our prices include VAT but no service. However, we will ask for a discretionary 10% service charge for parties of 7 or more adults. Whether you include it or not is entirely up to you.

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.

We no longer accept cheques.

We'd love to hear your thoughts, so why not send us an email to feedback@pizzaexpress.com

www.pizzaexpress.com

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 £1,782,863 up to 28 June 2008 (registration no. 262146).

