

PIZZA EXPRESS

APPETISERS

Marinated Green Olives	2.50
Gordal premium Green Olives	3.95
Gordal green olives	
Sundried tomatoes	3.95
Marinated in sunflower oil and herbs, packed with flavour	

DOUGH BALLS

NEW American Hot Dough Balls	7.25
Inspired by our bestselling American Hot pizza, these Dough Balls are all about the flavour. Loaded with paprika-spiced sausage, Italian tomato passata and, topped with hot green peppers and Grana Padano cheese	
Dough Balls ‘PizzaExpress’	5.45
With our famous garlic butter. Freshly made daily using creamy butter and whole crushed garlic	
Dough Balls Al Forno	7.25
Oven-baked with a tempting trio of melted cheeses for those who want more: mozzarella, cheddar and parmesan cheese	
’Nduja Dough Balls	6.95
Hot Dough Balls. Oven baked with Italian tomato sauce, spicy ’nduja sausage and three delicious melting cheeses – mozzarella, cheddar and parmesan cheese	
Hot Honey Dough Balls	7.25
Delicious Dough Balls, tossed in chilli & basil sauce and all drizzled with hot honey. A combination of heat & sweet that’s hard to beat	
Dough Balls Doppio	8.45
Double helpings with garlic butter, basil & pine kernel pesto and smoky red pestorissa	

STARTERS

NEW Meatballs Al Forno	7.95
Beef meatballs baked in a spiced bolognese sauce, chilli flakes & parsley served with dough sticks	
Garlic Mushrooms Ask for	7.45
Succulent mushrooms, baked with herbs and plenty of garlic, topped with parsley and fresh goat’s cheese, drizzled with sweet balsamic syrup. Hearty, rustic flavours. Served with dough balls	
Garlic Bread	5.45
Topped with delicious garlic butter	
Garlic Bread with Mozzarella	6.65
A perfect prelude to the main course. Topped with delicious garlic butter and melted mozzarella	
NEW Caprese Salad	7.25
Creamy mozzarella, santos tomatoes, plenty of basil and balsamic drizzle	
Rosemary Pizza Bread	6.45
Thin pizza base seasoned with rosemary leaves, garlic oil, chilli flakes and rock salt	
Bruschetta Originale ‘PizzaExpress’	6.45
Freshly baked dough topped with our signature garlic butter, fresh tomatoes, red onion and basil & pine kernel pesto	
Pollo Milanese	7.95
Succulent chicken goujons coated in rosemary breadcrumbs. With basil & pine kernel pesto, rocket, sundried tomatoes and parmesan cheese	

SIDES

The perfect accompaniment

NEW Broccolini	5.95
Tenderstem Broccoli, garlic oil, black pepper with chilli flakes	
Mixed Salad	5.95
Baby spinach, rocket, seasonal tomatoes and cucumber with our house dressing	
NEW Mozzarella sticks	6.45
Say cheese! Melting mozzarella coated in crisp, golden breadcrumbs. Served with a tangy Italian tomato dip	
Halloumi Sticks	6.75
Crispy coated halloumi with Italian tomato dip and parsley	
Coleslaw	5.25
Crunchy white cabbage, carrot, red onion and parsley, freshly tossed in our mayonnaise	
Rocket Salad	4.95
Rocket, parmesan cheese and balsamic dressing	
Polenta Chips	5.95
Rosemary polenta chips with parmesan cheese and a honey & mustard dip	
Dough Sticks	2.25
NEW Mac & Cheese	6.95
A comforting classic. Macaroni baked in a rich three-cheese sauce with mozzarella, Cheddar, Grana Padano cheese, garlic oil and topped with crisp breadcrumbs	

CALABRESE

It’s hip to be square!

Calabrese	16.65
Our iconic rectangular pizza brings together full-flavoured sausage from Calabria, fiery ’nduja, roasted peppers, red chillies and tomato. It’s all finished off with fresh mozzarella, rocket, basil & pine kernel pesto and Grana Padano cheese	

ROMANA

A bigger, thinner, crispier pizza, inspired by pizzas from Rome, with more of the toppings you love

NEW Meatball Italiano	16.25
Beef meatballs, spicy beef, tomato, garlic, mozzarella, red onion and finished with chilli oil, parsley & Grana Padano cheese	
Pollo Forza	16.65
’Forza’ is Italian for ‘strong’. Big on flavour and colour with smoked chilli chicken, hot & sweet chillies, roasted peppers, mozzarella, tomato, garlic, parmesan cheese, parsley and chilli oil	
American Hot	14.95
We’re proud of our pepperoni – it’s packed with paprika for a deep, smoky flavour. Here it’s teamed up with mozzarella, tomato, hot green pepper or jalapeño peppers	
Spicy Giuseppe	15.45
A hot, modern take on a much-loved favourite. Tender, spiced ground beef, fresh chillies, red onion, green pepper, tomato and mozzarella, finished with chilli oil and parsley	
Padana	14.95
Goat’s cheese, sweet caramelised onions and spinach combined with mozzarella, tomato, garlic oil and red onions in a feast of great tastes and textures	
Pollo ad Astra	15.45
Cajun spiced chicken, red onions, mozzarella, tomato, garlic oil and sweet red peppers really deliver on Southern Swing	

NEW Smoky BBQ Chicken	16.25
Sweet, smoky, sensational. BBQ chicken, mozzarella, roasted peppers, red onion and parsley, on a BBQ sauce base	
BBQ Burnt Ends	16.65
Slow-cooked beef brisket with a hint of chipotle, sweet & smoky BBQ sauce, mozzarella and red onions, topped with roasted tomatoes and parsley	
Funghi di Bosco	14.95
A tribute to our founder who loved mushroom pizza and Venice. Mushrooms, tomato with garlic, mozzarella and rosemary, finished with parsley and parmesan cheese	
Hot Honey	14.95
Calabrese sausage, pepperoni, sweet red peppers, tomato sauce, mozzarella, fresh basil, honey and parmesan cheese	
Pollo Italiano	14.25
Chicken, spinach, mozzarella and garlic oil on a béchamel base, topped with slow roasted tomatoes, basil & green pesto and parmesan cheese	
Diavolo	16.25
Hot spiced beef, pepperoni, green pepper, red onions, hot green peppers or jalapeño peppers, mozzarella & tomato sauce	
NEW Spicy Melanzane	16.25
Chargrilled aubergines, tomato, garlic, smoky chilli and japapeño peppers with a springling of vegan mozzarella	
NEW Margherita Pomodoro Pesto	15.95
An elevated classic. Fresh mozzarella, baby plum tomatoes, basil & pine kernel pesto, garlic oil, tomato & fresh basil	

CALZONE

Our folded Neapolitan favourite

’Nduja	16.65
Spicy ’nduja sausage, pepperoni and fiery chillies melt into mozzarella and tomato. It’s all topped off with pancetta and parmesan cheese and served with salad and our house dressing	

CLASSIC

The 1965 original. All Classic recipes are also available on a Romana base for an extra 1.95

Sloppy Giuseppe	12.75
A classic which first appeared on our menu in 1999, updated with a new, tastier recipe. Lightly spiced ground beef, red onion, green pepper, tomato and mozzarella, finished with parsley	
Fiorentina	12.45
The one with the ‘egg and spinach’, plus mozzarella, tomato, parmesan cheese, black olives and garlic oil	
American	12.75
On the menu since day one with the finest pepperoni, mozzarella and tomato	
Margherita	10.45
The hero here is our passata. It’s been lovingly made using 100% Italian tomatoes by the Greci family in Parma since 1987. Truly the taste of PizzaExpress	
La Reine	12.75
The Queen. Ham, black olives, mushrooms, mozzarella and tomato	
Giardiniera Ask for	13.25
A veggie lover’s delight. Mozzarella, tomato sauce, artichoke, mushrooms, red pepper, black olives, tomato, garlic oil and pesto	

LEGGERA

With its legendary salad-filled hole in the middle, our Leggera has all the great taste of our Romana pizza but at least a third fewer calories

Leggera Pomodoro	13.95
An old favourite reimaged; tomato, light mozzarella, seasonal tomatoes and fresh basil to finish	
Leggera Giardiniera Ask for	14.95
Leggera Pollo ad Astra	14.95
Leggera Padana	14.95
Leggera American Hot	14.95

Dips 85p each

Italian Tomato	Sweet & Smoky BBO
Garlic Butter	House dressing
Basil & Pine Kernel Pesto	Honey & Mustard
Chilli & Basil	

Tasty Extra Toppings

Chicken, Pepperoni, Ham, Mozzarella, Anchovies, Tuna	2.50
Jalapeño Peppers, Black Olives, Sweet Red Peppers, Red Onion, Mushrooms, Rocket	1.50
Got another topping in mind? Just ask!	

SALADS










Buddha Bowl	
Mixed grains, roasted and baby tomatoes, spinach, rocket with balsamic dressing and spiced toasted seeds	
Choose from:	
Goat’s cheese & Beetroot	13.95
Crispy Chicken	13.95
With warm breaded chicken breast	
Vegan	13.45
With balsamic roasted beetroot and houmous	
Niçoise	12.95
On the menu since ’85. The big flavours of tuna, brown anchovies, capers and olives with new potatoes, Cos lettuce, rocket, cucumber, tomato, free-range egg, parsley and house dressing with hot dough sticks	
Grand Chicken Caesar	13.45
Chicken, brown anchovies, Cos lettuce, croutons, parmesan cheese, free-range egg and Caesar dressing with hot dough sticks	
Bosco Salad	13.95
Warm garlic and herb mushrooms, roasted tomatoes, light mozzarella and artichokes on spinach and rocket. A drizzle of balsamic syrup and honey & mustard dressing with hot dough sticks. Add Avocado 1.50	
Insalata Della Casa	13.95
Chicken, cooked ham, mozzarella, free-range boiled egg, black olives, capers, cherry tomatoes, mixed leaves, house dressing & warm dough sticks	
Pollo	12.95
Chicken, goat’s cheese, red pepper, cherry tomatoes, black olives, croutons, mixed leaves salad, house dressing & dough sticks	
Caprina	13.95
Mixed leaves salad, warm goat’s cheese, roasted vegetables, sundried tomatoes, walnuts, honey, cherry tomatoes, balsamic vinegar & warm dough sticks with hot sticks	

AL FORNO

Our delicious, warming baked dishes

Pollo Pesto	14.95
Our signature pasta dish. Chicken, mushrooms, red onions, mozzarella and parmesan cheese with béchamel and basil & pine kernel pesto	
NEW Spicy Pollo & Chorizo	14.95
Chicken, spicy chorizo, fusilli pasta, tomato, garlic and smoked chilli powder, topped with parsley and Grana Padano cheese	
NEW Chicken Parmigiana	15.25
Crispy, golden breaded chicken, baked with Italian tomato sauce and mozzarella. Served with fusilli pasta in a tomato and garlic sauce, all topped with fresh parsley and Grana Padano cheese . Not available gluten-free	
Lasagna Classica	14.45
Slow-cooked beef, mushroom and tomato ragù, layered with silky pasta, creamy béchamel sauce and parmesan cheese	
Cannelloni	14.45
Spinach and ricotta filled pasta with passata, béchamel, mozzarella, garlic oil and parmesan cheese	
Peperonata	14.45
Penne pasta baked in a garlic & tomato sauce with a generous double pinch of chilli flakes and roasted mixed peppers, finished with rocket and fresh parsley	
Picante pasta	15.25
Penne pasta cooked with spicy beef, pepperoni, red onion, mushrooms and green peppers in a bechamel & tomato sauce with a generous pinch of chilli flakes, mozzarella and finished with rocket and parmesan cheese	
Penne Carbonara, Bolognese or Pomodoro	14.45

COCKTAILS & APERITIVI

Margarita Tequila, with lime, orange and a touch of salt. A fiesta in a glass		8.45
NEW Dean Street Collins Our take on the classic Tom Collins, named after the famous PizzaExpress Jazz Club. London Dry Gin, lemon and soda		8.45
Passion Fruit Martini A modern classic. vodka, blended with passion fruit and vanilla, served with a 25ml shot of Prosecco on the side		8.45
Berry Mojito A fruity take on a classic, with Bacardi Carta Blanca Rum, Cassis, mint and lime		8.45
Campari Negroni Originally created in Florence, a blend of Campari, Gin and Vermouth Rosso. Simply the best way to start a meal		8.45
Espresso Martini Smooth and intense. Espresso, vodka, coffee liqueur and vanilla		8.45
Aperol Spritz Prosecco, Aperol, soda and orange. Sunshine in a glass		7.95
Classic Spritzer Decisions, decisions. Choose from white, rosé or red wine, topped with refreshing soda and lemon. If you would prefer lemonade, just ask!		6.75
NEW Soho Spritz Limoncello, Prosecco and soda. Sunshine in a glass		7.95

GIN & TONIC

All gin served in 25ml measures		
Orange G&G	London Dry Gin with Ginger Ale and fresh orange	7.95
Classic G&T	London Dry Gin with Tonic & fresh lime	7.75
Pink G&T	A fruity twist on a G&T with the natural sweetness of raspberries, strawberries and the tang of redcurrant. Pink Gin with Tonic & fresh lime	7.95

SPIRITS & LIQUEURS

Peach Schnapps or Limoncello	30ml	3.90
Baileys	50ml	3.90
Frangelico	50ml	3.90
Courvoisier / Veterano / Barcelo / Glenfiddich / Bombay Sapphire / Jameson / Jack Daniel's / Bacardi / Amaretto / Tia Maria / Malibu / Pacharan	30ml	5.45

WINE

PROSECCO

Prosecco	Teresa Rizzi. Veneto, Italy	187ml	750ml	
	Fruity, soft & dry with an intense bouquet		23.00	
Prosecco	Voga Rose. Veneto, Italy		24.50	
Prosecco mini bottle	Gemma di Luna. Veneto, Italy		6.70	
	Floral, crisp & well balanced			
Moscato mini bottle	Gemma di Luna. Veneto, Italy		6.50	
	Sweet floral aroma, refreshing with ripe peach and green apple flavours			

CHAMPAGNE

For a celebration any day of the week

Moët & Chandon Brut Imperial	Epernay, France	750ml	
	Elegant & sparkling	51.00	

WHITE WINE

		175ml	250ml	750ml
Chardonnay	Santa Digna. Central Valley, Chile	Crisp & fruity	4.95	6.25 17.00
Sauvignon Blanc	Santa Digna. Central Valley, Chile		5.15	6.50 18.00
	Crisp & dry			
Soave	Folonari. Veneto, Italy	Fresh, fruity notes and crisp finish	4.50	5.75 16.00
Pinot Grigio	Folinari. Veneto, Italy	Light, fresh and soft	4.75	6.00 16.50
Pinot Grigio IGT	Voga. Umbria, Italia			18.00
	Crisp with rich flavours of ripe apples and pears			
Piedmont	Gavi Italy			25.50
	Crisp, floral, peachy, aromatic			

ROSÉ WINE

		175ml	250ml	750ml
Pinot Grigio Blush	Lamberti. Veneto, Italy	5.15	6.50	18.00
	Fruity, sweet & delicate. Peach & apricot flavours with a hint of citrus			
Rosa Italia	Voga. Veneto, Italy			21.50
	Aromas of roses, wild strawberries and red currants			
Cabernet Sauvignon Rose	Santa Digna. Chile	6.25	7.95	21.50
	Refreshing			

RED WINE

		175ml	250ml	750ml
Tinto de Verano			6.50	
	Suero Tinto de Verano served with your choice of Lime Cordial, Sprite or Fanta Lemon. Sweet & fruity			
Montepietroso Primitivo	Puglia, Italy	4.95	6.25	17.00
	Medium dry, fruity			
Montepulciano D'abruzzo	Folonari. Abruzzo, Italy	4.95	6.25	17.00
	Lively & juicy			
Valpolicella	Folinari. Veneto, Italy	6.25	7.95	22.00
	Red fruit notes			
Crianza	Marques de Caceres. Rioja, Spain	6.25	7.95	22.00
	Candied red fruit, very smooth			
Malbec	Atlas Cumbres. Argentina			25.50
	Blackberry, plum and red cherry aromas			
Amarone Classico				37.00
	Rich dry red wine from Corvina grape			

SOFT DRINKS

Coca-Cola / Diet / Zero		2.50
Fanta Orange / Fanta Lemon / Sprite		2.50
Iced Tea Lemon or Passion fruit		2.50
Apple / Peach / Pineapple / Orange Juice		3.50
Tonic water / Soda water / Ginger Ale		1.50
Aquarius Orange / Aquarius Lemon		2.50
Still Mineral Water	1L 3.50 330ml	2.00
Sparkling Mineral Water	1L 3.50 330ml	2.00

SPARKLES & JUICES

Raspberry Sparkle	Sparkling light raspberry lemonade, fresh lime and mint	3.85
Elderflower & Mint Sparkle	Sparkling light elderflower pressé, lemon and mint	3.85

BEER & CIDER

San Miguel	Draught	284ml 2.50 568ml	4.50
Peroni	Draught	284ml 2.75 568ml	5.00
Heineken	Draught	284ml 2.75 568ml	5.00
Guinness	Draught	284ml 3.05 568ml	5.50
Corona		330ml	4.50
Birra Moretti		330ml	4.00
San Miguel	Gluten Free	330ml	4.00
Heineken 0.0%	alcohol free	330ml	4.00
Tribute Pale Ale		500ml	5.50
Magners Original Cider		568ml	5.50
Koppaberg Strawberry & Lime Cider		500ml	5.50
Crabbies Ginger Beer		500ml	5.50

All gratuities go to the team who looked after you today.
🌱 Suitable for Vegetarians. 🌿 Suitable for Vegans

We may apply a discretionary service charge. Whether you include it or not is entirely up to you.