

# 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

**Dough Balls 'PizzaExpress'** 4.95

With our famous garlic butter. Freshly made daily using creamy butter and whole crushed garlic

**Dough Balls Al Forno** 6.95

Oven-baked with a tempting trio of melted cheeses for those who want more: mozzarella, cheddar and parmesan cheese

**NEW 'Nduja Dough Balls** 6.95

Hot new 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** 6.95

Delicious Dough Balls, tossed in chilli & basil sauce and all drizzled with hot honey. A combination of heat & sweet that's hard to beat

**Loaded Pesto Dough Balls** 6.95

Freshly baked Dough Balls, tossed in delicious green basil & pine kernel pesto, with an Italian tomato dip and parmesan cheese – the colours of the Italian flag

**Dough Balls Doppio** 7.95

Double helpings with garlic butter, basil & pine kernel pesto and smoky tomato harissa

## STARTERS

**Garlic Mushrooms** 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

**Garlic Bread** 5.45

Topped with delicious garlic butter

**Garlic Bread with Mozzarella** 6.45

A perfect prelude to the main course. Topped with delicious garlic butter and melted mozzarella

**Rosemary Pizza Bread** 6.45

Thin pizza base seasoned with rosemary leaves, garlic oil, chilli flakes and rock salt

**Bruschetta Originale 'PizzaExpress'** 5.95

Freshly baked dough topped with our signature garlic butter, fresh tomatoes, red onion and basil & pine kernel pesto

**Bruschetta with Funghi** 6.45

Freshly baked dough topped with mushrooms, red onion, bechamel sauce, finished with balsamic glaze vinegar and parsley

**Calamari** 7.45

Battered squid rings with Caesar dressing, lemon and parsley

**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

**Mixed Salad** 5.95

Baby spinach, rocket, seasonal tomatoes and cucumber with our house dressing

**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 house dressing

**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

**Potato Salad** 4.95

New potatoes with red onion, garlic and balsamic dressing, sprinkled with parsley

**Tomato + Mozzarella Salad**

**Dips** 85p each

Italian Tomato

Garlic Butter

Basil & Pine Kernel Pesto

Chilli & Basil

Sweet & Smoky BBQ

House dressing

Honey & Mustard

**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!

## CALABRESE

It's hip to be square!

**Soho '65** 16.75

A slice of our heritage – tomato with garlic, mozzarella, olives, rocket and grated parmesan cheese

**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 buffalo mozzarella, rocket, basil & pine kernel pesto and parmesan cheese

## ROMANA

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

**NEW Pollo Fiesta** 16.65

Fajita spiced chicken, roasted peppers, garlic, red onion, tomato and mozzarella, finished with fresh coriander, sour cream and lime

**American Hot** 14.25

We're proud of our pepperoni – it's packed with paprika for a deep, smoky flavour. Here it's teamed up with mozzarella, tomato, roquito or jalapeno peppers

**Spicy Giuseppe** 14.45

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** 14.25

Goat's cheese, sweet caramelised onions and spinach combine 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

**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** 14.65

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** 14.65

Calabrese sausage, pepperoni, hot & sweet chilli peppers, tomato sauce, mozzarella, fresh basil, honey and parmesan cheese

**Pollo Forza** 15.65

'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

**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

**Carbonara** 14.65

Bacon, mozzarella and garlic oil on a creamy béchamel base with a free-range cooked egg. Finished with fresh parsley & parmesan cheese

**Diavolo** 16.25

Hot spiced beef, pepperoni, green pepper, red onions, roquito or jalapeño peppers, mozzarella & tomato sauce

## 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

**Orto** 15.95

For those who like it hot. Chargrilled courgettes, spinach, tomato, garlic, roasted peppers and some serious chilli. Served with salad and house dressing

**Prosciutto Pesto** 15.55

Cooked Ham, pesto, roasted red onion, baby spinach, roasted mushrooms, parmesan sauce and mozzarella. Served with salad & house dressing

## CLASSIC

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

**Sloppy Giuseppe** 11.95

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** 11.95

The one with the 'egg and spinach', plus mozzarella, tomato, parmesan cheese, black olives and garlic oil

**American** 11.95

On the menu since day one with the finest pepperoni, mozzarella and tomato

**Margherita** 9.95

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** 11.45

The Queen. Ham, black olives, mushrooms, mozzarella and tomato

**Vegan Giardiniera** 12.95

A veggie lover's delight! Artichoke, mushrooms, red onion and black olives, with tomato, vegan mozzarella, garlic oil and parsley

## 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** 13.25

An old favourite reimagined; tomato, light mozzarella, seasonal tomatoes and fresh basil to finish

**Leggera Vegan Giardiniera** 14.45

**Leggera Pollo ad Astra** 14.45

**Leggera Padana** 14.45

**Leggera American Hot** 14.45

## AL FORNO

Our delicious, warming baked dishes

**Pollo Pesto** 14.45

Our signature pasta dish. Chicken, mushrooms, red onions, mozzarella and parmesan cheese with béchamel and basil & pine kernel pesto

**Lasagna Classica** 13.45

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

**Penne Pollo Picante** 13.45









Roasted chicken, cherry tomatoes and spinach in a creamy, spicy sauce

**Picante pasta** 13.45

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** 13.45

## COCKTAILS & APERITIVI

<b>NEW Margarita</b> Tequila, with lime, orange and a touch of salt. A fiesta in a glass		8.45
<b>Bellini Spritz</b> Our take on the famous cocktail which was created in Harry's Bar in Venice – Peach Schnapps, Prosecco and a dash of soda. Simple, sophisticated and refreshing		7.95
<b>Passion Fruit Martini</b> A modern classic. vodka, blended with passion fruit and vanilla, served with a 25ml shot of Prosecco on the side		8.45
<b>Berry Mojito</b> A fruity take on a classic, with Bacardi Carta Blanca Rum, Cassis, mint and lime		8.45
<b>Campari Negroni</b> Originally created in Florence, a blend of Campari, Gin and Vermouth Rosso. Simply the best way to start a meal		8.45
<b>Espresso Martini</b> Smooth and intense. Espresso, vodka, coffee liqueur and vanilla		8.45
<b>Aperol Spritz</b> Prosecco, Aperol, soda and orange. Sunshine in a glass		7.95
<b>Classic Spritzer</b> Decisions, decisions. Choose from white, rosé or red wine, topped with refreshing soda and lemon. If you would prefer lemonade, just ask!		6.75

## SPARKLES & JUICES

<b>NEW Peach Sparkle</b> A refined non-alcoholic cocktail bursting with fruit flavour, inspired by the famous Bellini cocktail	4.45
<b>NEW Lime &amp; Ginger Sparkle</b> Zesty and spicy	3.85
<b>Raspberry Sparkle</b> Sparkling light raspberry lemonade, fresh lime and mint	3.85
<b>Elderflower &amp; Mint Sparkle</b> Sparkling light elderflower pressé, lemon and mint	3.85
<b>Passion Fruit Still Lemonade</b>	3.85
<b>Apple Juice</b>	3.85
<b>Strawberry Sicilian Still Lemonade</b>	3.85
<b>Sicilian Still Lemonade</b>	3.85

## GIN & TONIC

All gin served in 25ml measures

<b>NEW Orange G&amp;G</b> London Dry Gin with Ginger Ale and fresh orange	7.95
<b>Classic G&amp;T</b> London Dry Gin with Tonic & fresh lime	7.75
<b>Pink G&amp;T</b> 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

## WINE

### PROSECCO

	187ml	200ml	750ml
<b>Prosecco</b> Teresa Rizzi. Veneto, Italy Fruity, soft & dry with an intense bouquet			23.00
<b>Prosecco mini bottle</b> Gemma di Luna. Veneto, Italy Floral, crisp & well balanced	6.00		
<b>Moscato mini bottle</b> Gemma di Luna. Veneto, Italy Sweet floral aroma, refreshing with ripe peach and green apple flavours	6.00		
<b>Prosecco Gold mini bottle</b> Bottega. Lombardy, Italy Luxurious aromas of apples, citrus fruits and white blossom		6.85	
<b>Pink Prosecco mini bottle</b> Bottega. Lombardy, Italy Rose gold. Fresh & fruity with strawberry and peach flavours		6.85	

### CHAMPAGNE

For a celebration any day of the week

	750ml
<b>Moët &amp; Chandon Brut Imperial</b> Epernay, France Elegant & sparkling	51.00

### WHITE WINE

	175ml	250ml	750ml
<b>House white</b> Bigi Vipra. Umbria, Italia Fresh & fruity	4.30	5.50	16.00
<b>Chardonnay</b> Santa Digna. Central Valley, Chile Crisp & fruity	4.15	5.25	15.50
<b>Pinot Grigio IGT delle Venezie</b> Bottega. Veneto, Italy Vibrant & refreshing			15.75
<b>Pinot Grigio D.O.C.</b> Voga. Veneto, Italy Subtle & elegant			16.50
<b>Sauvignon Blanc</b> Santa Digna. Central Valley, Chile Crisp & dry	4.95	6.50	18.00
<b>Verdejo</b> Verdeo. Rueda, Spain Clean & fresh			15.50
<b>Verdejo</b> Pinna Fidelis. Rueda, Spain Aromatic			20.70
<b>Pinot Grigio IGT</b> Voga. Umbria, Italia Crisp with rich flavours of ripe apples and pears	4.95	6.50	18.00

### ROSÉ WINE

	175ml	250ml	750ml
<b>House rosé</b> Bigi Vipra. Veneto, Italy Fresh & fruity with subtle floral notes	4.30	5.50	16.00
<b>Pinot Grigio Blush</b> Lamberti. Veneto, Italy Fruity, sweet & delicate. Peach & apricot flavours with a hint of citrus	4.95	6.50	18.00
<b>Rosa Italia</b> Voga. Veneto, Italy Aromas of roses, wild strawberries and red currants	4.95	6.50	18.00
<b>Rosé vin de France NV</b> La Petite des Bertrands. Provence, France Light, fresh & fruity. Notes of ripe strawberries, peaches and a hint of citrus	5.50	6.95	19.00
<b>Pinot Grigio Rose delle Venezie</b> Bottega. Veneto, Italy Fruity & herbaceous. Light & dry with citrus and hints of peach			21.85

### RED WINE

	175ml	250ml	750ml
<b>Tinto de Verano</b> Our house Tinto de Verano served with your choice of Lime Cordial, Sprite or Fanta Lemon. Sweet & fruity		6.50	
<b>House red</b> Montepietroso Primitovo. Puglia, Italy Medium dry, fruity	4.50	5.75	16.50
<b>Motepulciano D'abruzzo</b> Folonari. Abruzzo, Italy Lively & juicy	4.95	5.95	17.00
<b>Chianti neocampana D.O.C.G.</b> Melini. Tuscany, Italy Fragrant & vibrant			17.00
<b>Crianza</b> Montecillo. Rioja, Spain Full bodied			17.50
<b>Crianza</b> Cune. Rioja, Spain Aromatic	5.95	7.75	22.00
<b>Crianza</b> Pinna Fidelis. Ribera del Duero, Spain Red fruit perfectly blended with spices			23.00
<b>Valpolicella Classico D.O.C.</b> Bottega. Veneto, Italy Dry & smooth			23.00
<b>Barbera d'Asti</b> La Tota. Piedmont, Italy Full bodied with a balance between notes of spices, woody vanilla and red berries			26.00

## SOFT DRINKS



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

## SPIRITS & LIQUEURS

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

## BEER & CIDER

<b>San Miguel</b> Draught	250ml 2.50 500ml 4.50
<b>Peroni</b> Draught	250ml 2.75 500ml 5.00
<b>Heineken</b> Draught	250ml 2.75 500ml 5.00
<b>Peroni Nastro Azzuro</b>	330ml 4.00
<b>Corona</b>	330ml 4.50
<b>San Miguel</b> Gluten Free	330ml 4.00
<b>Becks 0.0%</b> alcohol free	330ml 4.00
<b>Tribute Pale Ale</b>	500ml 5.50
<b>Magners Original Cider</b>	568ml 5.50
<b>Koppaberg Cider: Strawberry &amp; Lime or Wildberries</b>	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.