



YOUR MARBLE
TABLE AWAITS



It all started with Peter Boizot in 1965 who imported an oven from Italy & opened the first PizzaExpress in Soho, London. Each hand-crafted pizza is made to order by skilled Pizzaiolos - pizza chefs, with the freshest ingredients.

BEVERAGES

Coolers

Fresh Ice Lemon Tea **5**
Freshly brewed daily

Elderflower Lemonade **6**
Elderflower syrup, rosemary stalk, sode & lemon wheel

Tropical Sunshine **6**
Passionfruit syrup, orange juice, soda, orange wheel & lime wedges

Peach Limeade **6**
Peach syrup, sprite, halved strawberry & lime wedges

Apple Mintjito **6**
Green apple syrup, wild mint syrup, sprite, mint leaves & lime wedges

Honey Apple Spritz **6**
Honey syrup, cloudy apple juice, ginger ale, cucumber slices & lime wedges

Lychee & Mint **6**
A twist of lychee and mint in a mojito style

Strawberry Snow **7**
Strawberry syrup, whipped cream, fresh milk & diced strawberries

Chillers

Apple / Orange / Cranberry Juice **5**

Coca-Cola / Coke Zero / Sprite / Ginger Ale / Club Soda **4**

San Felice Still (750ml) **7.5**

San Felice Sparkling (750ml) **7.5**

Coffee & Hot Tea



English Tea Shop **5**
Earl Grey, English Breakfast, Peppermint, Chamomile, Jasmine, Superfruit, Berry & Rose

Americano / Espresso / Macchiato **5**

Double Espresso **6**

Cappuccino / Latte **5.5**

All items are subject to 10% service charge and prevailing government taxes

ALCOHOLIC BEVERAGES

House Wines

White

	Gls	Btl
Vermentino Piccini Costa Toscana Vermentino IGT	13	59

Chardonnay

Santa Helena Varietal Chardonnay	12	52
Marrenon Chardonnay Les Grains		68

Sauvignon Blanc

Michel Lynch Sauvignon Blanc	70	
Oyster Bay Sauvignon Blanc	76	

Riesling

Dr Hermann Riesling	74	
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Red

Chianti

Piccini Chianti DOCG	13	59
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Cabernet Sauvignon

Santa Helena Varietal Cabernet Sauvignon	12	52
Michel Lynch Merlot Cabernet Sauvignon		72

Merlot

Oyster Bay Hawks Bay Merlot	70	
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Pinot Noir

Marrenon Pinot Noir Les Grains	68	
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Beers

Peroni Nastro Azzurro Half Pint / Full Pint	10	14
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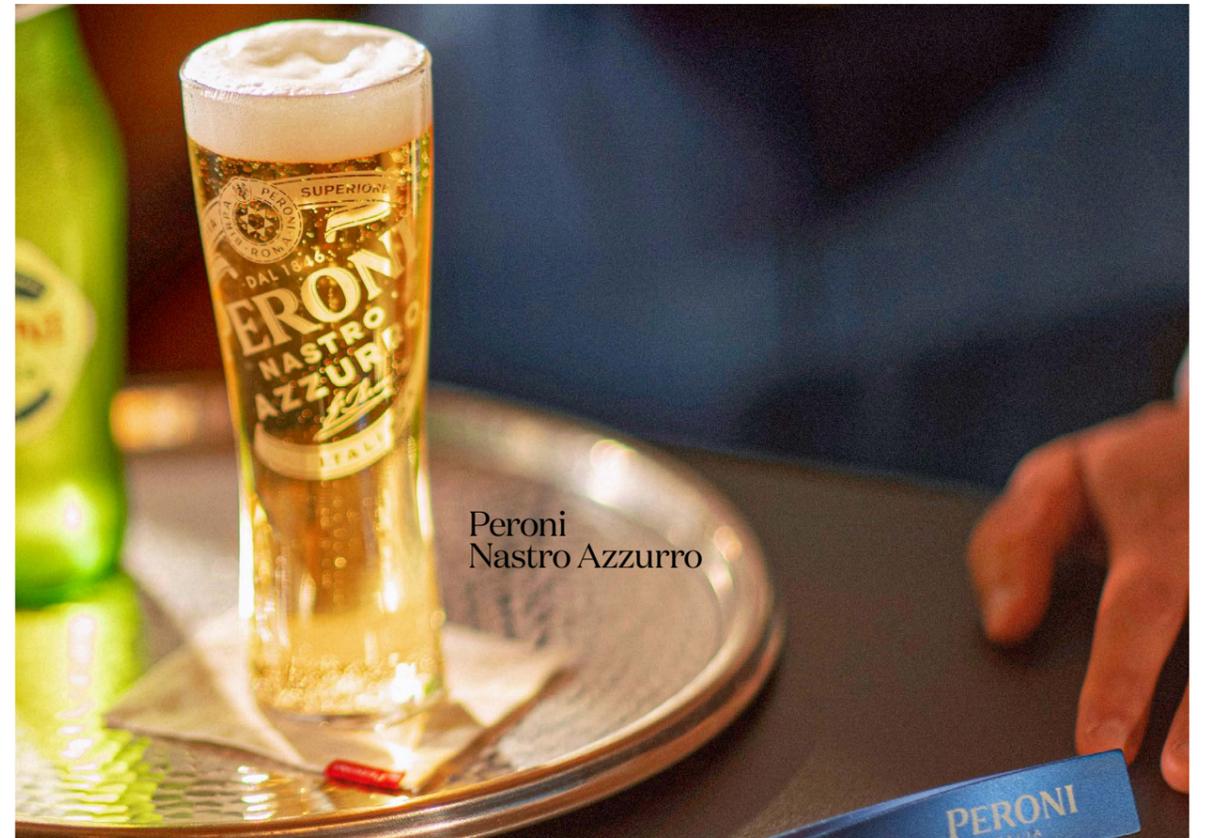
Corona		355ml 10
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Heineken		325ml 10
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Sparkling

	Gls	Btl
Prosecco Piccini 1882 Vino Spumante Extra Dry NV	10	62

Moscato Cesare Pavese Bianco Moscato D'Asti DOC		62
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Please note that there is a corkage charge of \$30 per bottle.

STARTERS & SALADS

Starters

- Doughballs 'PizzaExpress'** **7**
Chef's Recommendation
 Our famous doughballs served with garlic butter
- Garlic Bread** **7**
 Our famous dough, freshly baked and brushed with garlic butter
- Garlic Bread with Mozzarella** **8**
 Our famous dough, freshly baked with mozzarella and brushed with garlic butter
- Meatballs & Bolognese** **13**
Chef's Recommendation
 Beef meatballs baked in a beef bolognese and passata
- Baked Chicken Wings** **14**
 Marinated chicken wings served with chilli sauce
- Garlic Butter Clam** **17**
 Clam in shell, cherry tomato and garlic butter
- Prawns with Lemon Garlic Butter** **17**
 Sauteed tiger prawns in lemon garlic butter sauce with a hint of spice
- Classic Italian Antipasto** **17**
 Calabria-style sausage, prosciutto crudo, ham, pepperoni, black olives, rockets, fresh mozzarella, cherry tomato, walnuts with flat bread served with garlic butter
- Tomato & Burrata** **22**
 Burrata mozzarella served with fresh tomatoes

Salads

- Mixed Salad** **10**
 Mixed mesclun, cherry tomatoes, cucumber and our PizzaExpress house dressing
- Chicken Caesar** **17**
Chef's Recommendation
 Cos lettuce, croutons, chicken, caesar dressing and parmesan with either anchovies or pancetta
- Insalata Della Casa** **18**
 Chicken, ham, fresh mozzarella, boiled egg, black olives, cherry tomatoes, house dressing
- Leggera Superfood** **19**
 Rocket and mixed mesclun salad, cucumber, avocado, lentils, fresh mozzarella, butternut squash, beetroot, fresh basil, balsamic syrup and pine kernels



Garlic Butter Clam



Mixed Salad

ROMANA

Inspired by pizza from Rome, our crust is bigger, thinner & crisper

- Giardiniera** 23

Asparagus, butternut squash, mushrooms, roasted peppers, cherry tomatoes, olives, passata, mozzarella, fresh basil and garlic oil & pesto genovese
Make it vegan +4
- Pomodoro Pesto** 25

Chef's Recommendation
Fresh mozzarella, passata, cherry tomatoes, and garlic oil. Finish with fresh basil and pesto genovese
Make it vegan +4
- Parma e Rucola** 26

Passata, fresh mozzarella, prosciutto crudo, balsamic reduction, pesto genovese, herbs and garlic oil
- Margherita Prima** 28

Fresh mozzarella, basil & passata
Make it vegan +4
- Smoky Beef** 29

Chef's Recommendation
Braised beef cheek, red onion, cherry tomato, mozzarella & smoky barbecue sauce
- Calabrese** 33

Chef's Recommendation
Calabria-style sausage, spicy Italian sausage, mozzarella, jalapeño peppers, roasted peppers and red chillis. Finished with fresh mozzarella, pesto genovese, parmesan and rocket
- Impossible™ Teriyaki** 32

Impossible™ teriyaki served with sauteed leek, mozzarella and spring onions. Finished with a drizzle of vegan mayonnaise and teriyaki sauce
Make it vegan +4
- Seafood** 26

Prawn, squid, fresh mozzarella, caper, olive, anchovy, red onion, garlic & seafood tomato sauce
- Hawaii-not** 28

Chef's Recommendation
Ham with pineapple chutney, mozzarella, red onion, fresh basil, Parmesan and garlic oil on a creamy bechamel base. Finished with fresh parsley & basil
- Carbonara** 29

Farmer-style smoked bacon, mozzarella, parmesan and garlic oil on creamy béchamel base with a fully cooked egg. Finished with fresh parsley and parmesan
- American Hottest** 30

Pepperoni, hot green peppers, jalapeño peppers, fresh red chilli, spicy Italian sausage, passata and mozzarella. Finished with fresh mozzarella, fresh parsley and chilli oil
- Half & Half**
- Giardiniera & Al Funghi** 25

Asparagus, butternut squash, mushrooms, roasted peppers, cherry tomatoes, olives, passata, mozzarella and garlic oil & pesto genovese
- Carbonara & Hawaii-not** 31

Farmer-style smoked bacon, mozzarella, parmesan and garlic oil on creamy béchamel base with a fully cooked egg. Finished with fresh parsley and parmesan with Ham with pineapple chutney, mozzarella, red onion, fresh basil, parmesan and garlic oil on a creamy bechamel base. Finished with fresh parsley & basil



Calabrese



Smoky Beef

Hawaii-Not

Margherita Prima

Prefer our original crust?
+ \$3 upgrade to Grande Base

CLASSIC

Our traditional Neapolitan pizza base

Pollo Forza Original **22** / Large **28**

Chef's Recommendation

Chicken with smoked chili, garlic oil and dried chilli flakes with red and yellow peppers, jalapeno and mozzarella. Finished with Parmesan, chilli oil and fresh parsley

Hot Honey 23 / 29

A full-bodied pizza featuring Iberico sausage, pepperoni, jalapeno & mozzarella, passata and a sweet touch of honey

Sloppy Giuseppe 25 / 31

Chef's Recommendation

Spiced minced beef, bell pepper, red onion, mozzarella & passata

Lava 28 / 34

Burrata mozzarella, olive, cherry tomato, basil & passata

Margherita Original **18** / Large **24**

Chef's Recommendation

Mozzarella and passata

La Reine 20 / 26

Mushrooms, olives, ham, mozzarella & passata

American 21 / 27

Chef's Recommendation

Pepperoni, mozzarella and passata

il Sorriso 23 / 29

Roasted honey chicken, white cheese, cherry tomato, pancetta, rosemary, basil, lemon wedge & passata

Tricolore 23 / 29

Roasted pepper, red onion, garlic, mozzarella & passata



PERSONALISE YOUR PIZZA

+\$8 Premium
Bacon / Prosciutto / Crabmeat / Prawns

+\$5 Proteins
Beef bolognese / Calabria sausage / Chicken / Ham / N' Duja / Pancetta / Pepperoni / Spiced chicken / Anchovies

+\$3 Other toppings
Avocado / Beetroot / Butternut squash / Button mushroom / Cherry tomatoes / Coz lettuce / Cucumber / Grilled peppers / Hot green peppers / Jalapeno / Sauteed leek / Olives / Pine nuts / Rocket / Shinmeji mushroom / Walnuts / Asparagus / Pineapple chutney / Eggs

Prefer our crispier crust?
+\$3 upgrade to Romana Base

PASTA & MAINS

-  **Penne Arrabiatta** **16**
Penne in a spicy tomato sauce, with cherry tomatoes, garlic, chilli flakes and fresh parsley
- Spaghetti Bolognese** **20**
Chef's Recommendation
In the classic style, with minced beef ragu and topped with Parmesan
- Carbonara** **20**
Classic Roman Carbonara sauce made with egg & parmesan
-  **Impossible™ Teriyaki Spaghetti** **26**
Impossible™ teriyaki served with sauteed leek, button mushrooms, cherry tomatoes, chili flakes, garlic and spaghetti. Topped with spring onion
Make it vegan +4
-  **Linguine al Granchio** **27**
Chef's Recommendation
Steamed crabmeat, onion, garlic and coriander in a spicy cream sauce. Finished with caviar and lime
-  **Spicy Lemon Chicken Linguine** **18**
Spiced chicken slices with lemon, garlic and button mushroom. Topped with fresh parsley and chili flakes
-  **Linguine Vongole** **21**
Clam in shell, white wine, chilli flakes & garlic
-  **Penne Genovese** **23**
Chef's Recommendation
Penne in pesto genovese with white button mushrooms, asparagus, capsicum & fresh basil
-  **Linguine Gamberoni al Aglio Olio** **25**
Chef's Recommendation
Garlic, chilli flakes and prawns, topped with fresh parsley
-  **Spaghetti ai Frutti di Mare** **26**
Prawn, squid, cherry tomato, garlic & spiced pomodoro sauce

OUR PASTA CHOICES

SPAGHETTI



PENNE



LINGUINE



Linguine Vongole

DESSERT

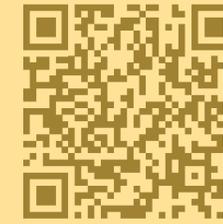
-  **Chocolate Fudge Cake** **11**
Our famous home-baked chocolate pudding
-  **Gelato** **7**
Chocolate / Vanilla
-  **Cheesecake** **12**
Classic cheesecake with whipped cream, strawberry raspberry coulis and fresh mint
-  **Dough Balls with Nutella** **8**
Our famous dough balls served with nutella
-  **Tiramisu** **12**
Chef's Recommendation
Coffee, cocoa, cream and mascarpone. Layered with sponge fingers
-  **Big Bad Brownie** **11**
Chef's Recommendation
Chocolate brownie chunks, vanilla gelato, cream, pistachio and caramel sauce

Dough Balls with Nutella



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