

# PIZZAEXPRESS

## TO BEGIN

<b>Belvoir Cucumber &amp; Mint Pressé <span>SPECIAL</span></b>	<b>£3.50</b>
Refreshing, sparkling cucumber with an icy touch of mint	
<b>Gin Spritz <span>SPECIAL</span></b>	<b>£6.55</b>
Bombay Sapphire with our cucumber & mint pressé, over ice	
<b>Hugo St. Germain <span>SPECIAL</span></b>	<b>£6.55</b>
Prosecco over ice, with St. Germain elderflower liqueur, lemon and mint	
<b>Marinated Olives</b> <span>🌱</span> <span>🥵</span>	<b>£3.30</b>
Marinated green olives with garlic cloves and pink peppercorns	
<b>Roasted Tomatoes</b> <span>🌱</span> <span>🥵</span>	<b>£3.30</b>
Slow-roasted tomatoes marinated in garlic and oregano	

## STARTERS

<b>Cod Crocchette <span>SPECIAL</span></b>	<b>£6.90</b>
Creamy smoked cod with mozzarella and a red jalapeño kick, rolled in breadcrumbs and baked until golden brown, served with rocket, parsley and an anchovy mayonnaise	
<b>Dough Balls ‘PizzaExpress’</b> <span>🌱</span>	<b>£4.50</b>
A PizzaExpress classic, served with garlic butter	
<b>Dough Balls Doppio</b> <span>🌱</span> <span>🍷</span>	<b>£9.20</b>
A sharing portion of our famous Dough Balls, served with a trio of dips: pesto, garlic butter and pestorissa, a harissa spiced tomato dip	
<b>Garlic Bread with Mozzarella</b> <span>🌱</span>	<b>£5.50</b>
<b>Bruschetta Originale ‘PizzaExpress’</b> <span>🌱</span> <span>🍷</span>	<b>£6.00</b>
Our dough brushed with garlic butter and topped with chopped fresh tomato, red onion, fresh basil and pesto	
<b>Çaesar Salad <span>NEW RECIPE</span></b>	<b>£5.85</b>
White anchovies, croutons, free-range egg, Gran Milano cheese, rocket and Cos lettuce, with Çaesar dressing, parsley & extra virgin olive oil	
<b>Buffalo Mozzarella &amp; Tomato Salad</b> <span>🌱</span> <span>🍷</span> <span>🥵</span>	<b>£6.75</b>
Creamy buffalo mozzarella served with fresh tomatoes, fresh basil, pesto and extra virgin olive oil	
<b>Risotto Primavera</b> <span>🌱</span> <span>🥵</span> <span>NEW</span>	<b>£6.45</b>
Our creamy risotto with asparagus, white wine, garlic and Gran Milano cheese, finished with parsley	
<b>Calamari</b>	<b>£7.10</b>
Lightly crumbed crispy calamari rings served with Çaesar dressing, a wedge of lemon and fresh parsley	
<b>Classic Italian Antipasto <span>NEW RECIPE</span></b>	<b>£8.65</b>
Italian meats: Finnochiona, Coppa, Milano salami and Calabrese sausage D.O.P, with olives, artichoke, roasted tomatoes, buffalo mozzarella, sweet Peppadew peppers and dough baked with Gran Milano cheese, accompanied by garlic butter and pestorissa, a harissa spiced tomato dip	
<b>Our antipasto is available to share for £16.00</b>	

## SALADS

All of our salads come dressed; if you would prefer dressing on the side, just ask

<b>Niçoise <span>NEW RECIPE</span></b>	<b>£12.95</b>
Tuna, white anchovies, baby capers, black olives, free-range egg, seasonal mixed leaves, cucumber and fresh tomatoes, with house dressing, dough sticks, fresh parsley and a wedge of lemon	
<b>Pollo <span>NEW RECIPE</span></b>	<b>£12.70</b>
Chicken, goat’s cheese, red Roquito pearls, fresh tomatoes, black olives and croutons, with seasonal mixed leaves, house dressing and dough sticks	
<b>Grand Chicken Çaesar <span>NEW RECIPE</span></b>	<b>£12.70</b>
Chicken, white anchovies, croutons, free-range egg, Gran Milano cheese, rocket and Cos lettuce, with Çaesar dressing, dough sticks and parsley	
<b>Leggera Superfood Salad</b> <span>🌱</span> <span>🥵</span>	<b>£12.95</b>
<b>UNDER 500 CALORIES</b> Our ultimate superfood salad is a source of fibre and protein, low in saturated fat and full of flavour. A superfood mix of black rice, edamame beans, red quinoa, mung beans, chickpeas, cranberries, pumpkin seeds and kale in a flavoursome vinaigrette on a bed of seasonal mixed leaves, rocket, cucumber, roasted red & yellow peppers, red onion and fresh parsley with our light house dressing	
<b>Add chicken or white anchovies for £2.10</b>	

## PIZZA

### ROMANA

A bigger, thinner, crispier pizza, inspired by pizza from Rome

<b>Zapparoli <span>SPECIAL</span></b>	<b>£15.90</b>
Chicken, hot soft ‘nduja sausage, mozzarella, garlic oil and Gran Milano cheese on smoky, creamed corn, finished with red Roquito pearls and parsley	
<b>Margherita Bufala</b> <span>🌱</span> <span>NEW RECIPE</span>	<b>£14.25</b>
Buffalo mozzarella, tomato, fresh basil, fresh tomato, garlic oil, and oregano, finished with fresh basil and extra virgin olive oil	
<b>American Hot</b>	<b>£14.75</b>
Pepperoni, mozzarella and tomato, with your choice of hot green, Roquito, or jalapeño peppers	
<b>Padana</b> <span>🌱</span>	<b>£15.15</b>
Goat’s cheese, mozzarella, tomato, caramelised onion, spinach, red onion and garlic oil <i>The price of this pizza includes a discretionary 25p donation to Macmillan Cancer Support</i>	
<b>Pollo ad Astra</b>	<b>£15.10</b>
Chicken, sweet Peppadew peppers, red onion, mozzarella, tomato, Cajun spices and garlic oil	
<b>Diavolo</b>	<b>£15.45</b>
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onion and Tabasco, with your choice of hot green, Roquito or jalapeño peppers	
<b>Pollo Forza</b>	<b>£15.10</b>
Chicken with smoked chilli, garlic oil and dried chilli flakes with red & yellow peppers, Roquito pepper, mozzarella and tomato, finished with Gran Milano cheese, fresh parsley and chilli oil	
<b>Soho 65</b> <span>🌱</span>	<b>£15.10</b>
Mozzarella and tomato with black olives, buffalo mozzarella and garlic oil, finished with rocket, shaved Gran Milano cheese and extra virgin olive oil	
<b>Add a finish of cured Italian meats for £2.10</b>	

### CALABRESE

<b>Calabrese</b> <span>🍷</span>	<b>£15.90</b>
Back by popular demand, our iconic rectangular pizza: hot, soft ‘nduja sausage and Calabrese sausage D.O.P with red chilli, Roquito pepper, roasted peppers, mozzarella and tomato, finished with buffalo mozzarella, rocket, pesto and Gran Milano cheese	

### PERSONALISE YOUR PIZZA

Add any of your favourite ingredients from the menu for £1.95. If you are unable to find one of your favourite recipes, just ask - if we have the ingredients we will happily make it for you

### CLASSIC

Our 1965 original, also available as a bigger, thinner, crispier Romana for an extra £1.95

<b>American</b>	<b>£11.65</b>
Pepperoni, mozzarella and tomato	
<b>Margherita</b> <span>🌱</span>	<b>£9.75</b>
Mozzarella and tomato	
<b>La Reine</b>	<b>£12.40</b>
Prosciutto cotto, black olives, closed cup mushroom, mozzarella and tomato	
<b>Fiorentina</b> <span>🌱</span>	<b>£11.45</b>
Spinach, free-range egg, mozzarella, tomato, garlic oil and black olives, finished with Gran Milano cheese	
<b>Veneziana</b> <span>🌱</span> <span>🍷</span>	<b>£10.75</b>
Pine kernels, red onion, baby capers, black olives, sultanas, mozzarella and tomato <i>The price of this pizza includes a discretionary 25p donation to the Veneziana Fund</i>	
<b>Sloppy Giuseppe</b>	<b>£12.95</b>
Hot spiced beef, green pepper, red onion, mozzarella and tomato	
<b>Pianta</b> <span>🌱</span> <span>🍷</span>	<b>£11.45</b>
Spinach, closed cup mushroom, pine kernels, artichoke, tomato, chilli flakes and garlic oil finished with rocket, extra virgin olive oil and fresh parsley. No cheese	

### LEGGERA

ALL FOR UNDER 600 CALORIES

A Classic-sized ring of our Romana dough; the hole in the middle is filled with fresh salad, and our light house dressing

<b>Leggera Pollo ad Astra</b>	<b>£12.70</b>
Chicken, light mozzarella, sweet Peppadew peppers, tomato, Cajun spices, garlic oil and red onion	
<b>Leggera Padana</b> <span>🌱</span>	<b>£12.45</b>
Goat’s cheese, caramelised onion, spinach, red onion, tomato and garlic oil <i>The price of this pizza includes a discretionary 25p donation to Macmillan Cancer Support</i>	
<b>Leggera American Hot</b>	<b>£12.50</b>
Pepperoni, light mozzarella and tomato, with your choice of hot green, Roquito or jalapeño peppers	
<b>Superboost your Leggera Pizza with our superfood mix for £1.95</b>	

## AL FORNO

<b>Seafood Rigatoni</b> <span>🥵</span> <span>SPECIAL</span>	<b>£13.15</b>
Salmon, Pollock & king prawns in a creamy white wine & garlic sauce, with rigatoni pasta, lemon and parsley	
<b>Lasagna Classica</b>	<b>£12.70</b>
Bolognese sauce, mushroom, tomato and béchamel sauce, finished with Gran Milano cheese	
<b>Pollo Pesto</b> <span>🍷</span>	<b>£12.95</b>
Chicken, closed cup mushroom, red onion, mozzarella, Gran Milano cheese and pennette pasta in a béchamel & pesto sauce	
<b>Cannelloni</b> <span>🌱</span>	<b>£12.50</b>
Soft pasta filled with spinach & ricotta, baked with passata, béchamel, mozzarella, garlic oil and Gran Milano cheese	
<b>Risotto Primavera</b> <span>🌱</span> <span>🥵</span> <span>NEW</span>	<b>£12.50</b>
Our creamy risotto with asparagus, white wine, garlic and Gran Milano cheese, finished with parsley	

## SIDES

<b>Coleslaw ‘PizzaExpress’</b> <span>🌱</span> <span>🥵</span>	<b>£4.25</b>
Our best yet. A crunchy coleslaw of white cabbage, carrot and onion with a chipotle spice in a rich and creamy dressing	
<b>Mixed Salad</b> <span>🌱</span> <span>🥵</span> <span>NEW RECIPE</span>	<b>£4.70</b>
Seasonal mixed leaves, rocket, fresh tomatoes and cucumber, with our house dressing	
<b>Polenta Chips</b> <span>🌱</span>	<b>£4.80</b>
Italian polenta chips with rosemary, oven-baked and finished with Gran Milano cheese, served with a honey & mustard dressing dip	

### GLUTEN-FREE CHOICES

All our Romana and Classic pizza can be ordered on our unique, Classic-sized, gluten-free base, made at our gluten-free bakery. Our Dough Balls ‘PizzaExpress’ are also available gluten-free.

The 🥵 symbol refers to dishes made with measures in place to avoid gluten-contamination, as accredited by Coeliac UK. We also use a gluten-free flour in our kitchens.

# PIZZAEXPRESS


## WHITE WINE

	175ml	250ml	750ml
<b>Grillo Chardonnay</b> <i>Sicily, Italy</i> (ABV 13%) Fresh and fruity, an easy-drinking medium-bodied white with peach and a hint of citrus	£5.00	£6.45	£18.40
<b>Soave</b> <i>Veneto, Italy</i> (ABV 12%) Typically light and delicate with a soft straw colour and gentle almond notes	£5.50	£7.00	£19.95
<b>Pinot Grigio</b> <i>Veneto, Italy</i> (ABV 12%) A subtle wine: light and lemony with a fruity bouquet and refreshing acidity	£6.10	£7.80	£22.25
<b>Organic Verdicchio</b> <i>Marche, Italy</i> (ABV 13%) Dry and smooth with apple and citrus notes, and a fresh finish	£6.60	£8.70	£24.80
<b>Sauvignon Blanc</b> <i>Marlborough, NZ</i> (ABV 12.5%) From the award-winning Yealands winery, a delicious and elegant wine balanced by a flinty minerality	£7.25	£9.25	£26.35
<b>Gavi di Gavi D.O.C.G</b> <i>Piedmont, Italy</i> (ABV 13%) Light and delicate flavours of pear and apple, with a pale gold colour and a fresh mineral finish			£28.15

## PROSECCO

<b>Hugo St. Germain SPECIAL</b> Prosecco over ice, with St. Germain elderflower liqueur, lemon and mint		£6.55
	125ml	750ml
<b>Prosecco</b> <i>Veneto, Italy</i> (ABV 11%) The Italian classic. Apple and fresh cream flavours, our Prosecco is a dry and light fizz with a hint of minerality	£5.35	£25.75
<b>Prosecco D.O.C.G</b> <i>Veneto, Italy</i> (ABV 11%) Top quality Prosecco with fruity scents of pear and apple combined with aromatic citrus notes		£29.70

## BEER & CIDER


<b>Peroni Nastro Azzurro</b> (ABV 5.1%) Made in Italy, a delicate light dry lager	330ml 660ml	£4.45 £7.60
<b>Gluten-free Peroni Nastro Azzurro</b> (ABV 5.1%)  <b>NEW</b> The same crisp and light lager, but without gluten	330ml	£4.45
<b>Fuller's Organic Honey Dew Golden Ale</b> (ABV 5.0%)	500ml	£6.90
<b>Bavaria Non-Alcoholic Lager</b>	330ml	£4.35
<b>Thatchers Gold Cider</b> (ABV 4.8%)	500ml	£6.00
<b>Kopparberg Mixed Fruit Cider</b> (ABV 4.0%)	500ml	£6.90
<b>Kopparberg Strawberry &amp; Lime</b> (ABV 4.0%) <b>NEW</b>	500ml	£6.90
<b>Peroni Gran Riserva</b> (ABV 6.6%) Full-bodied with a malty flavour	330ml	£4.80


## SPIRITS & LIQUEURS

<b>Campari</b> (ABV 25%) <b>Martini</b> (ABV 15%) <b>Aperol</b> (ABV 11%)	50ml	£3.00
<b>Bombay Sapphire</b> (ABV 40%) <b>Limoncello</b> (ABV 27%) <b>Bacardi</b> (ABV 40%) <b>Russian Standard</b> (ABV 40%) <b>Jack Daniel's</b> (ABV 40%) <b>Archers</b> (ABV 18%) <b>Malibu</b> (ABV 21%)	25ml	£3.50
<b>Courvoisier</b> (ABV 40%) <b>Glenfiddich</b> (ABV 40%) <b>Sambuca</b> (ABV 38%) <b>Disaronno Amaretto</b> (ABV 28%) <b>Grappa</b> (ABV 41%) <b>Jameson</b> (ABV 40%) <b>Tia Maria</b> (ABV 20%) <b>St. Germain Elderflower Liqueur</b> (ABV 20%)	25ml	£3.85
<b>Baileys</b> (ABV 17%) <b>Greenall's Sloe Gin</b> (ABV 26%) <b>Pimms</b> (ABV 25%)	50ml	£3.85
<b>Mixers - Tonic, Slimline Tonic, Soda Water, Lemonade and Tomato Juice</b>	200ml	£1.90

Please watch out for stray olive stones.

 Suitable for vegetarians.

 Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there is a possibility that traces of nuts may still be found in them.

 The GF symbol refers to gluten-free dishes made with appropriate measures in place to avoid contamination with gluten as accredited by Coeliac UK.

Our restaurants hold detailed allergen information for all our products; please ask a member of the team. Unfortunately, though, it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.

Our full nutritionals, including calories, are available online; however, as our dishes are made fresh to order and measured by hand, it is not possible to guarantee the nutritional values stated

All our prices include VAT (Jersey GST) but no service charge. However, we will ask for a discretionary 12.5% service charge for parties of 7 or more adults (aged 18 years+), and on all Jazz room tables. Whether you include it or not is entirely up to you. We no longer accept cheques.

## RED WINE

	175ml	250ml	750ml
<b>Nero d'Avola Shiraz</b> <i>Sicily, Italy</i> (ABV 14%) Soft and medium-bodied with ripe, jammy fruits and juniper berries, soft and smooth	£5.00	£6.45	£18.40
<b>Merlot</b> <i>Sicily, Italy</i> (ABV 14%) Big and bold, this full-bodied wine has a plummy fragrance and classic rich spiced flavours	£5.50	£7.00	£19.95
<b>Montepulciano d'Abruzzo</b> <i>Abruzzo, Italy</i> (ABV 12.5%) Soft and well-balanced, with lashings of cherries. An easy-drinking red	£6.10	£7.80	£22.25
<b>Chianti Riserva D.O.C.G</b> <i>Tuscany, Italy</i> (ABV 13%) Smooth ripe fruit flavours with a hint of spice	£6.60	£8.70	£24.80
<b>Malbec</b> <i>Mendoza, Argentina</i> (ABV 14%) Deep red in colour with velvety-smooth black and red berry fruits	£7.25	£9.25	£26.35
<b>Shiraz</b> <i>South Australia, Australia</i> (ABV 14%) Characteristically plummy with a touch of spice, this cherry red Australian favourite is both medium-bodied and dry			£24.65
<b>Peperosso</b> <i>Calabria, Italy</i> (ABV 12.5%) A striking Calabrian red, blending Merlot and Magliocco grapes, with hints of cherry, blackcurrant and raspberry; perfect with fiery chilli spices			£28.15

## ROSÉ

	175ml	250ml	750ml
<b>Pinot Grigio Blush</b> <i>Veneto, Italy</i> (ABV 12%) A unique wine with a pale copper colour. Delicate, crisp and refreshing	£6.10	£7.80	£22.25

All of our wines by the glass are also available in 125ml for 50p less than the equivalent 175ml price

## SOFT DRINKS

<b>Belvoir Cucumber &amp; Mint Pressé</b> SPECIAL		£3.50
Refreshing, sparkling cucumber with an icy touch of mint		
<b>Watermelon Chill</b> NEW		£3.50
A bright and refreshing juice blend of apple, watermelon, strawberry and fresh mint		
<b>Coca-Cola/Diet Coke/Fanta/Sprite</b>		£2.80
<b>San Pellegrino Limonata</b>		£2.80
<b>Belvoir Ginger Beer</b>		£3.50
<b>Bottlegreen Raspberry Lemonade</b>		£3.50
<b>Bottlegreen Sparkling Elderflower</b>		£3.50
<b>Appletiser</b>		£2.80
<b>Sicilian Still Lemonade</b>		£2.80
<b>Apple Juice</b>		£2.60
<b>Orange Juice</b>		£2.60
<b>Acqua Panna Still Mineral Water</b>	500ml <b>£3.00</b>	1L <b>£4.85</b>
<b>San Pellegrino Sparkling Mineral Water</b>	500ml <b>£3.00</b>	1L <b>£4.85</b>

### SHARE YOUR MEMORABLE MOMENTS WITH US

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 [pizzaexpress.com](http://pizzaexpress.com)

### BIG ON SERVICE. CLEAR ON GRATUITIES

We care about your PizzaExpress experience and about our teams. If you would like to thank our teams for your dining experience, rest assured cash tips go directly to your waiter. All electronic card transactions are shared between the waiter and the other team members who helped create your PizzaExpress experience, including our Pizzaiolos and back of house teams, with no company deductions. For more information please visit our website [www.pizzaexpress.com](http://www.pizzaexpress.com).

The ABV% on alcoholic drinks are correct at time of printing this menu, however may be subject to change. Please speak with your waiter for more details.

D.O.P certification (Denominazione di Origine Protetta) is a Protected Designation of Origin. Products are guaranteed to be made in protected zones designated by the Italian government and made according to strict procedures and standards.

D.O.C.G (Denominazione di Origine Controllata e Garantita) is the highest classification for Italian wines. It denotes controlled (controllata) production methods and guaranteed (garantita) wine quality.

**Veneziana Fund:** The policy of the trustees of the Veneziana Fund (registered charity number 262146) is to give 50% of net receipts to Venice in Peril and the remaining 50% towards the restoration, repair and maintenance of buildings constructed in the UK prior to 1750. Set up by PizzaExpress founder, Peter Boizot, the fund has raised over £2 million.

**Macmillan Cancer Support:** For every Padana pizza sold, a discretionary donation of 25p will be paid to Macmillan Cancer Support a registered charity in England & Wales (261017), in Scotland (SC039907) and in the Isle of Man (604). Macmillan Cancer Support provides emotional, financial, medical and practical support for people affected by cancer. For more information, visit [www.macmillan.org.uk](http://www.macmillan.org.uk)

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