

PIZZA EXPRESS

STARTERS

- 6601 MARINATED OLIVES** 皇后橄欖 **\$15**
- 6602 BAKED DOUGH BALLS** 焗麵包球 **\$49**
SERVED W/ GARLIC BUTTER, PESTO ROSSO
& GENOVESE
- 6603 GARLIC BREAD** 蒜蓉包 **\$42**
FRESHLY BAKED DOUGH BRUSHED
W/ GARLIC BUTTER
- 6604 GARLIC BREAD QUATTRO FORMAGGI** **\$52**
焗四色芝士麵包
FRESHLY BAKED GARLIC BRADS SMOTHERED
W/ MELTED GORGONZOLA, EMMENTAL,
CHEDDAR AND MOZZARELLA
- 6605 BAKED MUSHROOMS** 焗蘑菇 **\$69**
FILLED W/ MOZZARELLA, PESTO GENOVESE,
BECHAMEL SAUCE AND DOUGH BALLS ON THE SIDE
- 6606 CARPACIO DI SALMONE** 薄切三文魚 **\$52**
DELICATE SLICES OF SALMON DRIZZLED
W/ TUSCAN OLIVE OIL, FLAVOURED W/ LEMON,
DILL AND CAPERS
- 6607 ANTIPASTO** 意式凍肉 **\$89**
A SELECTION OF ITALIAN SALAMI, PROSCIUTTO,
COPPA AND MORTADELLA W/ FRESHLY BAKED 3
ROSEMARY CIABATTA BREADS
- ## SALADS
- 6610 MIXED LEAF SALAD** 青菜沙律 **\$54 (S)**
SERVED W/ OUR FAMOUS "PIZZA EXPRESS"
DRESSING
- 6611 MOZZARELLA & TOMATO SALAD** **\$64 (S)**
芝士蕃茄沙律
CREAMY MOZZARELLA AND TOMATOES
W/ RUSTICA TOMATOES
- 6612 CAPRESE SALAD** 意大利生菜沙律 **\$75 (S)**
ROCKET, CREAMY MOZZARELLA, PEPPERS, OLIVES,
RED ONIONS, CHERRY AND SUN DREIED TOMATOES,
TOSSED W/ A BASIL PESTO
- 6613 DE LA CASA** 主廚精選沙律 **\$98 (L)**
- 6614 NOSTRANA** 牛油果雞肉沙律 **\$106 (L)**
CHICKEN, AVOCODO, NEW POTATOES, GREEN BEANS,
GRILLED PEPPERS, EGG, MIXED LEAVES IN OUR
SIGNATURE DRESSING
- 6615 POLLO AL MIELE** 蜜糖雞肉沙律 **\$108 (L)**
ROASTED CHICKEN AND AUBERGINES, ALMONDS AND
ROCKET TOSSED IN A ROSEMARY AND HONEY VINAIGRETTE.
SERVED W/ CIABATTA BREAD(NO DOUGH BALLS)
- 6617 GRAND CHICKEN CAESAR** **\$64 (S) \$103 (L)**
雞肉凱撒沙律
CHICKEN BREAST, ANCHOVIES, PARMESAN, ROMAINE
LETTUCE, CROUTONS IN A CLASSIC CAESAR DRESSING

ROMAN PIZZAS

- 6620 NAPOLETANA** 拿坡里薄餅 **\$115**
A CLASSIC PIZZA W/ ITALIAN ANCHOVIES,
OLIVES AND CAPERS
- 6621 PRIMAVERA** 春天薄餅 **\$127**
FOUR FLAVOURS IN ONE PIZZA: ONE SECTION
W/ CHERRY TOMATOES, A SECOND W/ ANCHOVIES
AND CAPERS, A THIRD W/ ROCKET AND GRANA
PADANO AND A FOURTH W/ PROSCIUTTO
- 6622 TORINO** 都靈薄餅 **\$120**
FONTINA AND GRANA PADANO CHEESE, MUSHROOMS,
BECHAMEL SAUCE, CHILI AND GARLIC TO LIFT ALL
THE FLAVOURS(NO TOMATO)
- 6623 PIZZA AMATRICIANA** 香辣煙肉蕃茄薄餅 **\$115**
SPICY SLOW COOKED TOMAOT SAUCE, PANCETTA,
ONIONS AND BASIL
- 6624 PEKING DUCK** 北京烤鴨薄餅 **\$126**
DUCK, HOISIN SAUCE, CHILI AND SPRING ONIONS
(NO TOMATO).
- 6625 AMERCIAN** 美國薄餅 **\$120**
PEPPERONI SAUSAGE
- 6626 CHICAGO** 芝加哥薄餅 **\$118**
TANGY BARBEQUE BEEF AND ONIONS TOPPED W/
CHEDDAR CHEESE
- 6627 FOUR SEASONS** 四季薄餅 **\$121**
A PIZZA IN QUARTERS: THE 1ST W/ MUSHROOM,
2ND W/ PEPPERONI, 3RD W/ OLIVES, CAPERS SND
ANCHOVIES AND ONLY THR 4TH MOZZARELLA.
FOR EVERY SALE OF THIS PIZZA WE WILL DONATE
\$5 TO THE MATILDA HOSPITAL'S SEDAN CHAIR
CHARITIES FUND.
- 6628 LA REINE** 皇后薄餅 **\$117**
HAM, OLIVES AND MUSHROOMS
- 6629 QUATTRO FORMAGGI** 四色芝士薄餅 **\$118**
FOUR CHEESE: GORGONZOLA, EMMENTAL,
CHEDDAR AND MOZZARELLA
- 6630 POLLO AD ASTRA** 烤雞肉薄餅 **\$120**
ROASTED CHICKEN BREAST AND PEPPADEW
SWEET PEPPERS, MIXED W/ CAJUN SPICES,
GARLIC AND RED ONIONS.

NEAPOLITAN PIZZAS

- 6631 MARGHERITA PIZZA** 意大利傳統薄餅 **\$99**
MOZZARELLA AND TOMATO
- 6632 SICILIA** 意式肉丸薄餅 **\$120**
SAUSAGE MEATBALLS, GARLIC AND ITALIAN
MUSHROOMS
- 6633 SALMONE AFFUMICATO** 煙三文魚薄餅 **\$124**
SMOKED SALMON, DILL, MASCARPONE,
MOZZARELLA AND LEMON
- 6634 PARMA PIZZA** 帕爾馬薄餅 **\$131**
PROSCIUTTO HAM, RICOTTA, PARMESAN ON A

- PARMESAN, ROSEMARY AND POLENTA BASE
(NO MOZZARELLA)
- 6635 AMERICAN HOT PIZZA** 美國辣味薄餅 **\$122**
PEPPERONI SAUSAGE AND JALAPENOS
- 6636 TRIFOLATA PIZZA** 松露菌薄餅 **\$129**
WILD MUSHROOMS, TRUFFLE OIL, ROSEMARY AND GARLIC. FOR EVERY SALE OF THIS PIZZA WE WILL DONATE \$5 TO HONG KONG CANCER FUND'S PINK REVOLUTION CAMPAIGN
- 6637 GIARDINIERA PIZZA** 蔬菜芝士薄餅 **\$117**
ASPARAGUS, ROASTED ARTICHOKE, MUSHROOMS, SWEET PEPPERS, TOMATOES, OLIVES, GARLIC AND PESTO GENOVESE. *FOR A VEGETARIAN OPTION, PLEASE ORDER WITHOUT PESTO GENOVESE
- 6638 QUATTRO CARNI PIZZA** 意式雜肉薄餅 **\$126**
SPICED BEEF, PEPPERONI SAUSAGE, HAM AND CHICKEN BREAST

PASTA

- 6640 FARFALLE CON SALSICCIA** 意式肉丸蝴蝶粉 **\$99**
ITALIAN SAUSAGE CRUMBLER W/ BOW-SHAPED PASTA AND COOKED IN WHITE WINE, ROSEMARY, CREAM AND CHILI FINISHED W/ GRANA PADANO
- 6641 PENNE AL SALMONE** 煙三文魚長通粉 **\$103**
SMOKED SALMON AND ASPARAGUS IN A CREAMY DILL SAUCE
- 6642 RAVIOLI DI RICOTTA E SPINACI** 菠菜芝士雲吞 **\$108**
PASTA FILLED W/ SPINACH AND RICOTTA IN A SLOW COOKED TOMATO SAUCE
- 6643 SPAGHETTI ALLA PUTTANESCA** 布坦妮斯嘉意粉 **\$883**
A TANGY SAUCE OF TOMATOES, OLIVES, CAPERS, GARLIC AND ANCHOVIES
- 6644 FARFALLE PANCETTA E GORGONZOLA** 意大利火腿芝士蝴蝶粉 **\$103**
BOW-SHAPED PASTA W/ SMOKEY PANCETTA HAM IN A CREAMY GORGONZOLA SAUCE
- 6645 SPAGHETTI ALLA FIORENTINA** 費倫天拿意粉 **\$99**
SPAGHETTI W/ SPINACH LIGHTLY TOSSED IN GARLIC W/ A CREAMY GORGONZOLA SAUCE
- 6646 SPAGHETTI ALLA CARBONARA** 卡邦尼忌廉意粉 **\$103**
A ROMAN PASTA RECIPE OF CREAMY EGGS AND PANCETTA HAM
- 6647 PENNE AL POMODORO E MOZZARELLA** 蕃茄芝士長通粉 **\$85**
PENNE W/ TOMATO, MOZZARELLA AND BASIL
- 6648 LASAGNE PASTICCIATE** 白汁肉醬千層寬麵 **\$105**
LAYERS OF PASTA W/ BECHAMEL, CHEESE, BOLOGNESE SAUCE, TOMATO, PARMESAN
- 6649 SPAGHETTI AI FRUTTI DI MARE** 大蝦海鮮意粉 **\$106**
TIGER PRAWNS, CLAMS, MUSSELS AND SQUID IN A SPICED POMODORO SAUCE, TOSSED WITH SPAGHETTI
- 6650 SPAGHETTI ALLA BOLOGNESE** 肉醬意粉 **\$99**
SPAGHETTI IN A RICH, MEATY BOLOGNESE SAUCE

6651 FUSILLI AI FUNGHI 意式野菌螺絲粉 **\$105**
FUSILLI WITH WILD ITALIAN MUSHROOMS IN A
CREAMY MUSHROOM SAUCE AND A DROP OF TRUFFLE OIL

DESSERT

6655 CHOCOLATE FUDGE CAKE 朱古力蛋糕 **\$55**
OUR FAMOUS SIGNATURE DESSERT SERVED W/ YOUR
CHOICE OF CREAM OR MASCARPONE

6656 TIRAMISU 意式芝士餅 **\$60**

6657 CHEESECAKE 芝士蛋糕 **\$60**
BAKED ON A CRUMBLY BASE SERVED W/ RASPBERRY
COULIS AND YOUR CHOICE OF CREAM OR MASCARPONE

DRINKS

6658 COKE/ COKE LIGHT **\$10**

6659 PANNA/ S.PELLEGRINO MINERAL WATER(750ML) **\$28**

6660 PERONI BEER(330ML) **\$25**

6661 ITALIAN WHITE WINE(750ML) **\$180**

6662 ITALIAN RED WINE (750 ML) **\$180**