

PIZZA EXPRESS

STARTERS

- 5501 MARINATED OLIVES** 皇后橄欖 **\$15**
- 5502 BAKED DOUGH BALLS** 焗麵包球 **\$49**
served w/ garlic butter, pesto rosso
& genovese
- 5503 GARLIC BREAD** 蒜蓉包 **\$42**
FRESHLY BAKED DOUGH BRUSHED
W GARLIC BUTTER
- 5504 GARLIC BREAD QUATTRO FORMAGGI** **\$52**
焗四色芝士麵包
FRESHLY BAKED GARLIC BRADS SMOTHERED
W/ MELTED GORGONZOLA, EMMENTAL,
CHEDDAR AND MOZZARELLA
- 5505 BAKED MUSHROOMS** 焗蘑菇 **\$69**
FILLED W/ MOZARELLA, PESTO GENOVESE,
BECHAMEL SAUCE AND DOUGH BALLS ON THE SIDE
- 5506 CARPACIO DI SALMONE** 薄切三文魚 **\$52**
delicate slices of salmon drizzled
w/ tuscan olive oil, flavoured w/ lemon,
dill and capers
- 5507 ANTIPASTO** 意式凍肉 **\$89**
A SELECTION OF ITALIAN SALAMI, PROSCIUTTO,
COPPA AND MORTADELLA W/ FRESHLY BAKED
ROSEMARY CIABATTA BREADS

SALADS

- 5510 MIXED LEAF SALAD** 青菜沙律 **\$54 (S)**
SERVED W/ OUR FAMOUS "PIZZA EXPRESS"
DRESSING
- 5511 MOZZARELLA & TOMATO SALAD** **\$64 (S)**
芝士蕃茄沙律
CREAMY MOZZARELLA AND TOMATOES
W/ RUSTICA TOMATOES
- 5512 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
- 5513 DE LA CASA** 主廚精選沙律 **\$98 (L)**
- 5514 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
- 5515 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)

5517 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

5520 NAPOLETANA 拿坡里薄餅 **\$115**

A CLASSIC PIZZA W/ ITALIAN ANCHOVIES,
OLIVES AND CAPERS

5521 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

5522 TORINO 都靈薄餅 **\$120**

FONTINA AND GRANA PADANO CHEESE, MUSHROOMS,
BECHAMEL SAUCE, CHILI AND GARLIC TO LIFT ALL
THE FLAVOURS(NO TOMATO)

5523 PIZZA AMATRICIANA 香辣煙肉蕃茄薄餅 **\$115**

SPICY SLOW COOKED TOMAOT SAUCE, PANCETTA,
ONIONS AND BASIL

5524 PEKING DUCK 北京烤鴨薄餅 **\$126**

DUCK, HOISIN SAUCE, CHILI AND SPRING ONIONS
(NO TOMATO).

5525 AMERCIAN 美國薄餅 **\$120**

PEPPERONI SAUSAGE

5526 CHICAGO 芝加哥薄餅 **\$118**

TANGY BARBEQUE BEEF AND ONIONS TOPPED W/
CHEDDAR CHEESE

5527 FOUR SEASONS 四季薄餅 **\$121**

A PIZZA IN QUARTERS: THE 1ST W/ MUSHROOM,
2ND W/ PEPPERONI, 3RD W/ OLIVES, CAPERS AND
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.

5528 LA REINE 皇后薄餅 **\$117**

HAM, OLIVES AND MUSHROOMS

5529 QUATTRO FORMAGGI 四色芝士薄餅 **\$118**

FOUR CHEESE: GORGONZOLA, EMMENTAL,
CHEDDAR AND MOZZARELLA

5530 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

5531 MARGHERITA PIZZA 意大利傳統薄餅 **\$99**

MOZZARELLA AND TOMATO

5532 SICILIA 意式肉丸薄餅 **\$120**

SAUSAGE MEATBALLS, GARLIC AND ITALIAN
MUSHROOMS

- 5533 SALMONE AFFUMICATO** 煙三文魚薄餅 **\$124**
SMOKED SALMON, DILL, MASCARPONE,
MOZZARELLA AND LEMON
- 5534 PARMA PIZZA** 帕爾馬薄餅 **\$131**
PROSCUITTO HAM, RICOTTA, PARMESAN ON A
PARMESAN, ROSEMARY AND POLENTA BASE
(NO MOZZARELLA)
- 5535 AMERICAN HOT PIZZA** 美國辣味薄餅 **\$122**
PEPPERONI SAUSAGE AND JALAPENOS
- 5536 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
- 5537 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
- 5538 QUATTRO CARNI PIZZA** 意式雜肉薄餅 **\$126**
SPICED BEEF, PEPPERONI SAUSAGE, HAM AND
CHICKEN BREAST

PASTA

- 5540 FARFALLE CON SALSICCIA** 意式肉丸蝴蝶粉 **\$99**
ITALIAN SAUSAGE CRUMBLED W/ BOW-SHAPED PASTA
AND COOKED IN WHITE WINE, ROSEMARY, CREAM AND CHILI
FINISHED W/ GRANA PADANO
- 5541 PENNE AL SALMONE** 煙三文魚長通粉 **\$103**
SMOKED SALMON AND ASPARAGUS IN A CREAMY DILL
SAUCE
- 5542 RAVIOLI DI RICOTTA E SPINACI** 菠菜芝士雲吞 **\$108**
PASTA FILLED W/ SPINACH AND RICOTTA IN A SLOW
COOKED TOMATO SAUCE
- 5543 SPAGHETTI ALLA PUTTANESCA** 布坦妮斯嘉意粉 **\$883**
A TANGY SAUCE OF TOMATOES, OLIVES, CAPERS, GARLIC
AND ANCHOVIES
- 5544 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
- 5545 SPAGHETTI ALLA FIORENTINA** 費倫天拿意粉 **\$99**
SPAGHETTI W/ SPINACH LIGHTLY TOSSED IN GARLIC
W/ A CREAMY GORGONZOLA SAUCE
- 5546 SPAGHETTI ALLA CARBONARA** 卡邦尼忌廉意粉 **\$103**
A ROMAN PASTA RECIPE OF CREAMY EGGS AND
PANCETTA HAM
- 5547 PENNE AL POMODORO E MOZZARELLA** 蕃茄芝士長通粉 **\$85**
PENNE W/ TOMATO, MOZZARELLA AND BASIL
- 5548 LASAGNE PASTICCIATE** 白汁肉醬千層寬麵 **\$105**
LAYERS OF PASTA W/ BECHAMEL, CHEESE, BOLOGNESE
SAUCE, TOMATO, PARMESAN

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| 5549 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 | |
| 5550 SPAGHETTI ALLA BOLOGNESE 肉醬意粉 | \$99 |
| SPAGHETTI IN A RICH, MEATY BOLOGNESE SAUCE | |
| 5551 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

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| 5555 CHOCOLATE FUDGE CAKE 朱古力蛋糕 | \$55 |
| OUR FAMOUS SIGNATURE DESSERT SERVED W/ YOUR
CHOICE OF CREAM OR MASCARPONE | |
| 5556 TIRAMISU 意式芝士餅 | \$60 |
| 5557 CHEESECAKE 芝士蛋糕 | \$60 |
| BAKED ON A CRUMBLY BASE SERVED W/ RASPBERRY
COULIS AND YOUR CHOICE OF CREAM OR MASCARPONE | |

DRINKS

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| 5558 COKE/ COKE LIGHT | \$10 |
| 5559 PANNA/ S.PELLEGRINO MINERAL WATER(750ML) | \$28 |
| 5560 PERONI BEER(330ML) | \$25 |
| 5561 ITALIAN WHITE WINE(750ML) | \$180 |
| 5562 ITALIAN RED WINE (750 ML) | \$180 |