

INTROS

Our intros are carefully chosen to give you something small and tasty to whet your appetite

NEW Noci	£2.80
Sweet and lightly spiced nut mix of almond, peanut and cashew, toasted in harissa spices	
Olives Marinate	£2.80
Mixed pitted olives marinated with pink peppercorns	
Roasted Tomatoes	£2.80

STARTERS

Dough Balls "PizzaExpress"	£3.55
NEW Dough Balls Formaggi	£3.85
Our famous dough balls rolled and baked with Gran Moravia cheese, served with garlic butter	
Garlic Bread	£3.95
Garlic Bread with Mozzarella	£4.20
Bruschetta Originale "PizzaExpress"	£5.15
Tomatoes, red onion, garlic, fresh basil and pesto	
Bruschetta Con Funghi	£5.20
Chestnut & closed cup mushrooms, béchamel sauce and red onion served on our dough, finished with chopped parsley and balsamic syrup	
NEW Melanzanine	£5.25
A mini al forno dish of layered aubergine, passata, mozzarella, garlic, basil and Gran Moravia cheese	
Mozzarella & Tomato Salad	£5.20
Served with fresh basil, pesto and extra virgin olive oil	
NEW Leggera Gamberetti Piccante	£5.45
Under 210 calories Prawns in a passata sauce, with chilli flakes, garlic oil, spinach and santos tomatoes, finished with parsley	

Add dough sticks for £1.55

TO SHARE

Both featuring our famous dough, served with dips or some of our favourite ingredients, the following dishes are perfect for sharing

Dough Balls Doppio	£7.00
A double portion of our famous dough balls served with a trio of dips: pesto, garlic butter and 'nduja, an Italian favourite of spicy softened sausage and oil	
Classic Italian Antipasto	£10.60
Cured Italian meats with marinated olives, roasted tomatoes, baby mozzarella, sweet Peppadew peppers and rocket with warm dough sticks	

SIDES

NEW Broccolini	£3.65
Steamed tenderstem broccoli cooked with garlic butter and chilli flakes, finished with Gran Moravia cheese	
Mixed Salad	£3.75
Mixed leaves, tomatoes and cucumber with our house dressing	
Caesar Salad	£4.95
Cos lettuce, Gran Moravia cheese, anchovies, croutons and Caesar dressing	
Coleslaw	£3.40
Red & white cabbage, carrot, onion and parsley in a creamy horseradish mayonnaise with lemon juice and black pepper	
Rucola	£3.80
Rocket and shaved Gran Moravia cheese with black truffle oil and black pepper	
Polenta Chips	£3.95
Italian polenta chips with rosemary, baked in our oven and finished with Gran Moravia cheese, served with a dip of honey & mustard dressing	

SALADS

Leggera Superfood Salad	£10.60
Under 300 calories Packed with some of our favourite superfoods, our original Leggera salad is high in nutrients but low in calories	
Baby spinach and seasonal mixed leaves, roasted butternut squash, beetroot, light baby mozzarella, avocado, pine kernels, cucumber, lentils and fresh basil, finished with balsamic syrup	
Add chicken for £1.55 Under 340 Calories	

Leggera Salmon Salad	£12.40
Under 400 calories Full of flavour and crunch, our salmon salad provides a natural source of protein, vitamins and minerals	
Oak-roasted salmon fillet, chargrilled red & yellow peppers, sweet baby onions, cucumber, avocado, red onion, mint, rocket and seasonal mixed leaves with parsley and fresh lemon juice	

Niçoise	£10.60
Our original 1985 recipe: tuna, anchovies, surfine capers, olives, free-range egg, seasonal mixed leaves, vine tomatoes, cucumber, house dressing, warm dough sticks	

Grand Chicken Caesar	£10.60
Chicken, anchovies, Gran Moravia cheese, cos lettuce, croutons, Caesar dressing, warm dough sticks	

Bosco	£10.60
Warm garlic mushrooms, baby mozzarella, avocado, roasted tomatoes, spinach, rocket, balsamic syrup, honey & mustard dressing, warm dough sticks	

Pollo Pancetta Salad	£10.60
Chicken and pancetta with Peppadew peppers, sweet baby onions, vine tomatoes, cucumber, red peppers, seasonal mixed leaves, basil and mint, finished with extra virgin olive oil & red wine vinegar dressing, Gran Moravia cheese, warm dough sticks	
Add goat's cheese for £1.55	

AL FORNO

Lasagna Classica	£10.55
Bolognese sauce, mushrooms, tomatoes, béchamel sauce and Gran Moravia cheese	
Pollo Pesto	£10.55
Chicken, mushrooms, red onion, mozzarella, Gran Moravia cheese and cavatappi pasta spirals in a four cheese & pesto sauce	
Melanzane Parmigiana	£10.45
Aubergine, béchamel sauce, mozzarella and tomato, gluten-free breadcrumbs and Gran Moravia cheese (no pasta)	
Lasagna Verde	£10.55
Chargrilled vegetables, chopped capers and olives, roasted peppers, mozzarella, béchamel & passata layered with green spinach pasta and baked with a spicy arrabbiata sauce and Gran Moravia cheese	

NEW RECIPE Risotto Pollo Funghi	£10.85
Creamy white wine risotto with chicken, pesto, chestnut mushroom, pine kernels, parsley and garlic, finished with rocket, Gran Moravia cheese and pesto	
Our risotto is also available as a starter £5.45	

GLUTEN-FREE CHOICES

Our NEW gluten-free pizza bases are all made at our gluten-free bakery, to our own recipe. All of our listed Romana and Classic pizza recipes can now be ordered on a Classic sized gluten-free base

The **GF** symbol denotes dishes made with 'No Gluten Containing Ingredients' where appropriate measures are in place to avoid contamination with gluten, as accredited by Coeliac UK. We also use a gluten-free blend of flour in our kitchens



ROMANA PIZZA

Enjoy the flavour of each ingredient on your pizza with our **bigger, thinner, crispier** Romana, inspired by pizza in Rome

NEW Melanzane	£12.35
Marinated aubergine and baby mozzarella on a spicy arrabbiata base with Gran Moravia cheese, finished with fresh basil	
Padana	£12.20
Goat's cheese, mozzarella, tomato, caramelised onions, spinach, red onion and garlic oil	
American Hot	£12.25
Pepperoni, mozzarella and tomato, with your choice of hot green, roquito, or jalapeño peppers	
A discretionary 25p will be donated on your behalf to the Dallaglio Cycle Slam, which raises funds to help young people tackle life's challenges	
NEW Carbonara	£12.80
Pancetta, garlic oil, mozzarella and Gran Moravia cheese on a béchamel base with a free-range egg in the centre, finished with fresh parsley and Gran Moravia cheese	
Emilia	£12.40
Chestnut & closed cup mushrooms on a goat's cheese, mozzarella, garlic oil and parsley base finished with rocket, lemon juice and black truffle oil, served with fresh lemon	
Veneziana	£9.95
Pine kernels, red onion, surfine capers, olives, sultanas, mozzarella and tomato	
A discretionary 25p will be donated on your behalf to the Veneziana Fund	
NEW RECIPE Etna	£12.40
Spicy hot soft 'nduja sausage, fiery roquito peppers, pancetta, mozzarella, tomato and Gran Moravia cheese	
Pomodoro Pesto	£10.60
Marinated santos tomatoes, fresh basil, pesto, baby mozzarella, tomato and garlic oil	
NEW RECIPE Rustichella	£12.40
Pancetta, mozzarella and tomato finished with rocket, Gran Moravia cheese, roasted tomatoes and Caesar dressing	
Il Padrino	£13.20
Chicken, roasted tomatoes, chargrilled vegetables and mozzarella with a tomato & pesto base	
Pollo ad Astra	£12.40
Chicken, sweet Peppadew peppers, red onions, mozzarella, tomato, cajun spices and garlic oil	
Diavolo	£12.80
Hot spiced beef, pepperoni, mozzarella, tomato, green pepper, red onions, Tabasco, hot green, roquito or jalapeño peppers	
Pollo Forza	£12.60
A fiery pizza: chicken marinated in smoked chilli, garlic oil and dried chilli flakes with chargrilled red & yellow peppers, roquito peppers, mozzarella and tomato, finished with Gran Moravia cheese, parsley and chilli oil	
NEW Mare Rossa	£13.20
Prawn and oak-roasted salmon with tenderstem broccoli, spinach, garlic, chilli flakes and mozzarella on a lobster bisque, béchamel and passata base, finished with fresh parsley and Gran Moravia cheese	

THE LEGGERA PIZZA

Under 500 calories

A Classic sized ring of our **thinner, crispier** Romana dough; the hole in the middle is filled with a fresh salad finished with our light house dressing. All for under 500 calories

Leggera Pollo ad Astra	£10.75
Chicken, light mozzarella, sweet Peppadew peppers, tomato, cajun spices, garlic oil and red onions	
Leggera Padana	£10.65
Goat's cheese, caramelised onions, spinach, red onions, tomato and garlic oil	
Leggera Pomodoro Pesto	£9.00
Light mozzarella, marinated santos tomatoes, fresh basil, tomato, pesto and garlic oil	
Leggera American Hot	£10.70
Pepperoni, light mozzarella, tomato, with your choice of hot green, roquito or jalapeño peppers	
Leggera Sloppy Giuseppe	£10.60
Hot spiced beef, green pepper, red onion, light mozzarella and tomato	

CALZONE

Folded pizza inspired by the classic dish from Naples. Served with a fresh salad garnish, finished with house dressing

NEW Calzone Classico	£13.60
Four meats: pepperoni and Italian salami Coppa, Milano and Finocchiona with baby mozzarella, santos tomato, parsley, fresh basil, garlic, spinach and Gran Moravia cheese with passata	
Calzone Verdure	£12.60
Goat's cheese, chargrilled vegetables, sweet baby onions, pesto, baby spinach and Gran Moravia cheese with a spicy arrabbiata sauce	

CLASSIC PIZZA

Our original, which hasn't changed since 1965

Margherita	£7.80
Mozzarella, tomato	
American	£10.20
Pepperoni, mozzarella and tomato	
American Hot	£10.70
Pepperoni, mozzarella and tomato, with your choice of hot green, roquito or jalapeño peppers	
A discretionary 25p will be donated on your behalf to the Dallaglio Cycle Slam, which raises funds to help young people tackle life's challenges	
Sloppy Giuseppe	£10.60
Hot spiced beef, green pepper, red onion, mozzarella and tomato	
La Reine	£10.20
Prosciutto cotto ham, olives, mushrooms, mozzarella and tomato	
Fiorentina	£9.65
Spinach, free-range egg, mozzarella, tomato, garlic oil, black olives and Gran Moravia cheese	
A discretionary 25p will be donated on your behalf to the The Children's Food Trust, the UK charity that has been getting children cooking since 2005	
Four Seasons	£10.20
Four different quarters: mozzarella, mushroom, anchovies & capers and pepperoni. Finished with olives	
Giardiniera	£10.60
Artichokes, mushrooms, red peppers, marinated santos tomatoes, leeks, olives, mozzarella and garlic oil with a tomato & pesto base	
Pianta	£9.20
Spinach, chestnut mushroom, pine kernels and artichoke on a spicy arrabbiata base finished with rocket and extra virgin olive oil. No cheese	

Have any of our Classic pizzas as a bigger, thinner, crispier Romana for an extra **£1.55**

FRANCESCO MAZZEI

CALABRESE £13.40

Our hottest pizza is inspired by the food from Francesco Mazzei's home town in Calabria

Spicy Calabrese sausage D.O.P and spicy hot soft 'nduja sausage, fresh red chillies, fiery roquito peppers, chargrilled red & yellow peppers, baby mozzarella, rocket, pesto, oregano and Gran Moravia cheese

PERSONALISE YOUR PIZZA

Try more flavour with sweet Peppadew peppers, roasted tomatoes or fiery roquito peppers.

Add some protein with chicken, tuna or pepperoni. Choose from these or any of your favourites for **£1.55**

If you are unable to find one of your favourite recipes, please just ask; if we still have the ingredients on our menu, we will be happy to make it

DESSERTS & GELATO

Chocolate Fudge Cake	£5.30
Moist rich chocolate cake, baked in-house	
NEW Honeycomb Cream Slice	£5.75
Sweet honeycomb and chocolate pieces in a light cream, on a layer of salted caramel and crunchy biscuit	
NEW Vanilla Cheesecake	£5.60
Our New York style vanilla cheesecake has a creamy top on a crumbly biscuit base. Served with fruit coulis	
Tiramisu	£5.60
Italian trifle: coffee, cocoa, cream, mascarpone, marsala wine and sponge fingers	
Vanilla Panna Cotta	£5.60
A light set cream dessert flavoured with vanilla bean, served with strawberry and fresh mint	
Chocolate Brownie	£5.45
Soft, chocolatey and made using gluten-free flour, served with vanilla Gelato, strawberry, fresh mint and icing sugar	
NEW Leggera Chocolate Cheesecake	£5.55
Under 250 calories A lighter chocolate & mascarpone cheesecake on a chocolate sponge base with fresh mint	
Toffee Fudge Glory	£5.80
Vanilla Gelato, toffee sauce, fudge chunks and a wafer	
Chocolate Glory	£5.80
Vanilla Gelato, chocolate sauce, chunks of chocolate fudge cake and a chocolate straw	
Leggera Sorbet	£4.80
Under 200 calories Two scoops of lemon curd or dairy-free raspberry sorbet served with a chocolate straw and fresh mint	
Coppa Gelato	£3.95
Two scoops. Choose from vanilla, chocolate or strawberry, served with a sugar curl wafer	
NEW Primo Gelato	£4.75
Two scoops of our new creamier Gelato; Choose from Banoffee or Tiramisu, served with a chocolate straw and mint	

*Served with your choice of cream, Gelato, or mascarpone

DOLCETTI

Mini desserts served alongside your choice of coffee or tea. Perfectly sized, our Dolcetti are something small and sweet to finish

NEW RECIPE Double Chocolate Torta	£4.95
Rich creamy chocolate ganache on a chocolate biscuit base	
Chocolate Brownie	£4.95
Soft, chocolatey and made using gluten-free flour, topped with fresh strawberry and icing sugar	
Leggera Sorbet	£4.65
Under 100 calories One scoop of lemon curd or dairy-free raspberry sorbet served with a chocolate straw and fresh mint	
Caffé Reale	£4.65
Figs, cinnamon and white wine spiced syrup, mascarpone	
Lemon Meringue Torta	£4.65
A mini lemon pastry tart. Lemon curd topped with meringue	
Semi Freddo Reale	£4.65
Gelato dessert with nougat, praline, marsala wine	
Enjoy any of our Dolcetti with a liqueur coffee for an additional £1.30	

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Sweet and lightly spiced nut mix of almond, peanut and cashew, toasted in harissa spices		
Olives Marinate	Ⓥ Ⓦ Ⓧ	£2.80
Mixed pitted olives marinated with pink peppercorns		
Roasted Tomatoes	Ⓥ Ⓦ Ⓧ	£2.80

BEER & CIDER

Peroni Nastro Azzurro	330ml	£3.95
	660ml	£6.55
NEW Aspall Cyder	500ml	£5.45
NEW Aspall Perronelle's Blush	500ml	£5.95
Apple & blackberry fruit cider		
Green's Gluten-Free Pilsner	330ml	£3.95
Peroni Gran Riserva	330ml	£4.25
Full-bodied double malt beer		

SOFT DRINKS

Coca-Cola / Diet Coke	£2.40
Coke Zero	£2.40
Fanta / Sprite	£2.40
San Pellegrino Limonata	£2.50
Belvoir Raspberry Lemonade	£2.85
Belvoir Elderflower Pressé	£2.85
Appletiser	£2.40
NEW Appletiser & Pomegranate	£2.40
Sicilian Still Lemonade	£2.40
Apple Juice	£2.40
Orange Juice	£2.40
Tomato Juice	£2.15
Milk	£1.45
Acqua Panna Mineral Water	500ml £2.40 1L £3.95
San Pellegrino Mineral Water	500ml £2.40 1L £3.95

SPIRITS & LIQUEURS

Campari, Martini, Aperol	50ml	£2.55
Bombay Sapphire, Russian Standard, Jack Daniels, Limoncello, Bacardi, Archers, Malibu	25ml	£2.95
Courvoisier, Glenfiddich, Sambuca, Amaretto, Grappa, Jameson	25ml	£3.25
Mixers - tonic, slimline tonic, lemonade	200ml	£1.65

WINE LIST

WHITE WINE

	175ml	250ml	750ml
Grillo Chardonnay Sicily, Italy	£4.15	£5.65	£14.95
Fresh and fruity, an easy drinking medium-bodied white with peach and a hint of citrus			
Trebbiano Marche, Italy	£4.45	£5.95	£16.25
Crisp with a straw yellow colour and snappy fresh citrus flavours			
Pinot Grigio Veneto, Italy	£4.95	£6.45	£17.95
A subtle wine: light and lemony with a fruity bouquet and refreshing acidity			
Moscato Veneto, Italy	£5.35	£6.95	£19.25
An off-dry lighter style, soft and fruity aromatic wine with a clean crisp finish			
Sauvignon Blanc Marlborough, New Zealand	£5.95	£7.95	£20.95
From the award-winning Yealand's winery, a delicious and elegant wine balanced by a flinty minerality			
Gavi Piedmont, Italy	£6.25	£8.25	£22.45
Medium-bodied with a fruit finish and subtle minerality			

ROSÉ WINE

	175ml	250ml	750ml
Merlot Rosé Veneto, Italy	£4.85	£6.25	£17.75
Dry and easy drinking with a balance of fruit and herb flavours			
Pinot Grigio Blush Veneto, Italy	£4.95	£6.45	£17.95
A unique wine with a pale copper colour. Delicate, crisp and refreshing			

RED WINE

	175ml	250ml	750ml
Nero d'Avola Shiraz Sicily, Italy	£4.15	£5.65	£14.95
Soft and medium-bodied with ripe jammy fruits and juniper berries, soft and smooth			
Merlot Sicily, Italy	£4.45	£5.95	£16.25
Big and bold, this full-bodied wine has a plummy fragrance and classic rich spiced flavours			
Montepulciano d'Abruzzo Abruzzo, Italy	£4.95	£6.45	£17.95
Soft and well balanced, with lashings of cherries. An easy-drinking red			
Barbera d'Alba Piedmont, Italy	£5.25	£6.95	£18.95
Intense colour and flavour of ripe forest fruits and spices, a velvety and substantial wine			
Chianti Riserva Tuscany, Italy	£5.95	£7.95	£20.95
Smooth ripe fruit flavours with a hint of spice			
Valpolicella Ripasso Veneto, Italy	£6.25	£8.25	£22.45
A ruby red dry and full-bodied wine with rich flavours, combining the elegance of Amarene with the bright fruit of Valpolicella			

SPARKLING

	125ml	750ml
Prosecco Veneto, Italy	£4.65	£21.95
The Italian classic. Apple and fresh cream flavours, our Prosecco is a dry and light fizz with a hint of minerality		
Pinot Grigio Blush Frizzante Veneto, Italy		£18.95
A light sparkling and fruity Italian fizz with flavours of fresh raspberries and ripe red cherries		
Champagne Champagne, France		£34.95
Vivacious and fruity		
NEW Bollinger Champagne Champagne, France		£53.45
Special cuvée, an icon among non-vintage champagnes		

ⓧ Suitable for vegetarians.
Ⓥ Contains nuts or nut oils. Although dishes without this symbol are made without nuts, there's a possibility that traces of nuts may still be found in them. Please also watch out for stray olive stones.

Ⓦ Dishes made using 'No Gluten Containing Ingredients'

Our dishes are made fresh to order and if needed we do hold more detailed allergen information, please ask a member of the team. Unfortunately it is not possible for us to guarantee our busy kitchens are 100% allergen/contamination free.

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.

Wine by the glass is also available in 125ml. Please ask your waiter for prices.

Calorie Information If you would like to know how many calories are in each dish, our full nutritional information is available online.

Gratuities and VAT All cash tips go directly to your waiter. For credit card tips and service charges, after a small charge of 8% is deducted to cover the costs of getting these taxed, the remainder is shared amongst the team who helped create your PizzaExpress experience. For more information please visit our website www.pizzaexpress.com. 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 (18 years +). Whether you include it or not is entirely up to you. We no longer accept cheques.

The Children's Food Trust runs 5,000 Cook Clubs in schools, for children, their families and the wider community, with the aim that everyone should have the skills, confidence and knowledge to cook and eat healthy food to reach their potential. For more information please go to www.childrensfoodtrust.org.uk (registered charity number 1118995)

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. The total sum raised for these purposes from the sale of our Veneziana pizza amounts to more than £2,000,000 so far.

The Dallaglio Cycle Slam is raising funds for the Dallaglio Foundation (registered charity number 130353), whose projects use sport to help young people tackle life's challenges. For more information, please go to www.dallaghiocycleslam.com

If you have any comments, please email us at feedback@pizzaexpress.com, we'd love to hear from you. www.pizzaexpress.com



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MENU