



*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.

1965年，Peter Boizot 一位遊歷頗豐的英國人從意大利進口了一個巨型烤爐，
PizzaExpress 的一切就從倫敦的蘇豪區開始了。
每塊意大利薄餅均由專業 Pizzaiolo —— 薄餅師傅們親手製作，
為客人送上以新鮮材料即點即製的手工薄餅。

BEVERAGES 飲品

Refreshments 精選特飲

- Gls 杯 / Jug 壺
- Mixed Berries Soda 48 / 128**
雜莓梳打特飲
Strawberry purée, strawberry, blueberry, soda, mint
士多啤梨果蓉、士多啤梨、藍莓、梳打水、薄荷
- Green Apple & Cucumber Lemonade 48 / 128**
青蘋果青瓜檸檬特飲
Green apple, cucumber, lemon juice, soda, mint
青蘋果、青瓜、檸檬汁、梳打水、薄荷
- Lemonade 'PizzaExpress' 46 / 118**
檸檬特飲
Lemon juice, lime juice, soda, mint
檸檬汁、青檸汁、梳打水、薄荷
- Guava Lemonade 46 / 118**
石榴梳打特飲 **Chef's Recommendation 廚師精選**
Guava juice, lemon juice, lime juice, Sprite, rosemary
石榴汁、檸檬汁、青檸汁、雪碧、迷迭香

Chilled Drinks 凍飲

- Peach Iced Tea 48**
蜜桃冰茶 **Chef's Recommendation 廚師精選**
Peach purée & black tea
蜜桃果蓉及紅茶
- Strawberry Iced Tea 48**
士多啤梨冰茶
Strawberry purée & black tea
士多啤梨果蓉及紅茶
- Orange / Apple / Guava Juice 46**
橙汁 / 蘋果汁 / 石榴汁
- Iced Lemon Tea 42**
凍檸檬茶
Freshly brewed every morning, unlimited refills
每天早上新鮮沖泡，無限添飲
- Coca-Cola / Coke Zero / Sprite 38**
可口可樂 / 零系可口可樂 / 雪碧
500ml
- San Pellegrino Sparkling Water 46**
聖培露有氣礦泉水
500ml
- Acqua Panna Still Mineral Water 46**
普娜礦泉水
500ml



Coffee & Hot Tea 咖啡及熱茶

- Ginger Lemon Honey 38**
蜜糖檸檬薑熱飲
A soothing drink to warm up your body
一款令你舒緩身心和暖心的熱飲
- Twinings Tea 36**
川寧茶
Earl Grey, English Breakfast, Rose, Camomile, Mint
伯爵紅茶、英式早餐茶、玫瑰花紅茶、甘菊花草茶、薄荷花草茶
- Americano / Espresso / Macchiato 38**
美式咖啡 / 意大利 / 奶泡特濃咖啡
- Double Espresso 40**
意大利雙份特濃咖啡
- Cappuccino / Latte 42**
泡沫 / 鮮奶咖啡 **Chef's Recommendation 廚師精選**
- Espresso Tonic 56**
湯力咖啡凍飲
A buddy iced coffee made with
double espresso & chilled tonic water
由雙份特濃咖啡和冰凍湯力水製成的有汽咖啡凍飲

All items are subject to 10% service charge
全部菜式均收加一服務費

We do not provide straws proactively
If you need one, please ask the staff for assistance
我們並不會主動提供飲管，如有需要請向店員索取。

ALCOHOLIC BEVERAGES 酒精飲品

Beers 啤酒

Peroni Nastro Azzurro 330ml **58**
Bottled Beer 樽裝啤酒
An intensely crisp & refreshing lager. Brewed in Italy
味道極緻清新爽脆，於意大利釀造

Guava Beer 66
石榴啤酒
Peroni with guava juice
Peroni、石榴汁

Mrs. Peroni 68
Beer Cocktail 雞尾酒
Peroni, honey, lemon juice, lychee liqueur, Sprite,
mixed fruits, mint
Peroni、蜜糖、檸檬汁、荔枝甜酒、雪碧、雜果及薄荷

Erdinger Weissbier White 500ml **68**
Bottled Beer 樽裝啤酒
Rich with wheat aroma, citrusy with a touch of
clove, slightly hoppy, brewed in Erding Germany
濃郁麥香帶上柑橘、丁香及淡淡啤酒花香氣，於德國艾丁釀造

Guinness Draught in Can 440ml **62**
Canned Beer 罐裝啤酒
Distinctively dark with a rich creamy head.
Sweet smelling with a coffee & malty nose
香醇幼滑醇黑生啤，散發著獨有的咖啡及烤麥香

Mixed Drinks 特飲

Sangria Red / White 1.2L Jug 壺 **158**
Red / white wine, vodka, fruit juice,
soda water & mixed fruits
紅 / 白酒、伏特加、果汁、梳打水和雜果

Hours Wines 餐酒

Sparkling Wine 汽酒 125ml / 750ml
G 杯 / B 瓶

Balliamo Prosecco 68 / 328
(Veneto, Italy 意大利威尼托)
Very well-balanced with extremely delicate
almond note
味道非常平衡，帶有極其細膩的杏仁味

White Wines 白酒 175ml / 750ml
G 杯 / B 瓶

Botter, Fiori del Giardino
Pinot Grigio D.O.C. 62 / 288
(Veneto, Italy 意大利威尼托)
Dry, refreshing peach flavour, soft floral finish.
Made from organically grown grapes
乾爽口感且帶清新蜜桃果香及淡淡花香味道，以有機葡萄釀製

Spy Valley Sauvignon Blanc 68 / 328
(Marlborough, New Zealand 紐西蘭馬爾堡)
Citrus & herbal aroma, juicy & crispy palate
with stone fruit giving generous length of flavour
柑橘和草本的香氣，口感清爽，帶有濃郁新鮮核果味，餘韻悠長

Richard Hamilton,
Chardonnay NA / 368
(McLaren Vale, South Australia 南澳麥拿倫谷)
Flavoursome with good persistence & length,
finishing with a clean soft acidity
酒香持久不散，以輕柔的酸度作結

Batasiolo Gavi di Gavi NA / 388
(Piedmont, Italy 意大利皮埃蒙特)
Fruity & well balanced with flavours of almonds
果香豐富，帶杏仁香氣，平衡感極佳

Jean-Paul & Benoît Droin
Chablis NA / 528
(Burgundy - Chablis, France 法國勃根地之夏布利)
Cool green fruit & various white-fleshed fruit scents.
Medium-bodied wine with persistent finish
來自寒帶地區的青蘋果、檸檬和青檸氣息。酒體適中，餘韻悠長

Some restaurants may have a limited selection of beers
部分餐廳只供應特定啤酒
Alcohol content higher than 1.2%
酒精濃度在1.2%以上

Please note that there is a corkage charge of \$180 per bottle
本餐廳開瓶費(每瓶)為澳門幣\$180

Red Wines 紅酒

175ml / 750ml
G 杯 / B 瓶

Tor del Colle, Riserva Montepulciano d'Abruzzo D.O.C.

(Abruzzo, Italy 意大利阿布鲁佐)

62 / 288

Dry & medium bodied, cherries, hints of
liquorice & oak

乾身口感的中度酒體，帶有櫻桃，淡淡甘草及橡木香味

Legio Octava Chianti D.O.C.G

(Tuscany, Italy 意大利托斯卡納)

66 / 288

Dry & medium bodied. Wild violet & plum flavours

乾身口感的中度酒體，豐富的野生紫羅蘭及李子香味

Dorrien Estate Bin Series Cabernet Sauvignon

(Barossa Valley, South Australia 南澳巴羅莎谷)

68 / 328

Subtle hints of spicy oak, medium bodied wine.

Blackberry & red berry fruit flavours

略帶辛辣橡木香味，中度酒體，俱黑莓及紅莓味道

Paxton Shiraz

(McLaren Vale, South Australia 南澳麥拿倫谷)

NA / 368

Complex & densely flavoured Shiraz.

Chocolate, black fruits, sweet spices & liquorice

複雜而濃郁的西拉葡萄風味，揉合朱古力、黑果、甜香料和甘草味

Spy Valley Pinot Noir

(Marlborough, New Zealand 紐西蘭馬爾堡)

NA / 428

Cherry notes with an overlay of dried spice &
cloves aroma. Layers of bright red fruits with
hints of vanillin oak flavour

櫻桃和丁香等甜香料的氣息。帶濃郁紅果味，層次豐富，

與淡淡的香草橡木味營造出平衡而悠長的餘韻

Ceretto Barolo D.O.C.G

(Piedmont, Italy 意大利皮埃蒙特)

NA / 688

Offering dark intensity with great aroma.

Fruit & some floral notes followed by ferrous notes &

powdered liquorice. Delicate & fragile aromas.

Slender & mid-weight mouthfeel

散發黑車厘子、紫羅蘭和玫瑰香氣，優雅而和諧，

其次是焦油和甘草的香氣，口感平衡。

美國葡萄酒專業雜誌 Robert Parker Wine Advocate 評分：95+ (2016)



Peroni
Nastro Azzurro
Bottled Beer
樽裝啤酒

Alcohol content higher than 1.2%
酒精濃度在1.2%以上

SMALL PLATES & SALADS 意式小食及沙律

Soup of the Day 是日餐湯 58

Ask your server for today's soup
請向服務員查詢是日餐湯

Garlic Bread 蒜蓉包 42

Add mozzarella & parmesan for \$18
另加 \$18 可配上馬蘇里拉芝士及巴馬臣芝士

Baked Mushrooms 焗蘑菇 86

Filled with basil pesto, olive & mozzarella.
Finished with roquito pepper pearl, rocket & parmesan
蘑菇釀入羅勒香草醬、橄欖及馬蘇里拉芝士
最後配以醃辣甜椒、火箭菜及巴馬臣芝士

Baked Dough Balls 焗麵包球 52

Served with garlic butter & pesto rosso
配以蒜蓉牛油及番茄香草醬

Please tell us if you would like to change the pesto rosso to basil pesto for free

如你想選擇以羅勒香草醬取代番茄香草醬請告訴我們

Extra dipping sauce 額外沾醬+\$18

Avocado & Tomato Dip 牛油果番茄沾醬 68

Avocado, tomato, red onion, lemon juice, mayonnaise, parsley, olive oil & pistachio, served with rosemary flatbread

牛油果、番茄、紅洋蔥、檸檬汁、蛋黃醬、蕃茜、橄欖油和開心果，配以香草包

Italian Crab Meat & Tomato Dip 意式蟹肉番茄沾醬 98

Crab meat, red onion, tomato, mozzarella, mayonnaise & breadcrumbs, served with rosemary flatbread

蟹肉、紅洋蔥、番茄、馬蘇里拉芝士、蛋黃醬和麵包糠，配以香草包

Fine Beans with Wild Mushroom 法邊豆焗蘑菇 68

Fine bean, mixed mushroom & rosemary
法邊豆、雜錦蘑菇和迷迭香

Meatballs & Bolognese 意式焗肉丸 76

Pork meatballs baked in a spiced tomato Bolognese & béchamel sauce, finished with parsley, served with rosemary flatbread

烤焗豬肉丸配以香辣番茄牛肉醬及白汁，最後灑上蕃茜，配以香草包

Chicken Wings 烤焗雞翼 88

Oven baked chicken wings, served with honey mustard sauce
以焗爐香烤雞翼，配以蜜糖芥末醬

Extra dipping sauce 額外沾醬+\$18

Antipasti Platter 意式凍肉拼盤 148

Parma ham, mortadella, smoked salmon, mini mozzarella, olive & stuffed red pepper, drizzled with balsamic glaze & served with rosemary flatbread

帕爾馬火腿、摩特黛拉火腿、煙三文魚、新鮮馬蘇里拉芝士、橄欖、釀小紅椒，灑上黑醋醬及配以香草包



Baked Dough Balls
焗麵包球



Chicken Wings
烤焗雞翼

Vegetarian (lacto-ovo)
素菜款式(含奶蛋成份)

Contains nuts or nut oil
含果仁或果仁油

Contains chilli
含辣椒

Italian Crab Meat & Tomato Dip
意式蟹肉番茄沾醬



Avocado & Tomato Dip
牛油果番茄沾醬



Meatballs & Bolognese
意式焗肉丸



Fine Beans with Wild Mushroom
法邊豆焗蘑菇



Antipasti Platter
意式凍肉拼盤





Seafood Salad
海鮮沙律



Leggera Superfood
健康輕盈沙律



Chicken & Apple
雞肉蘋果沙律



Leggera Eggplant
有營茄子沙律

Leggera Superfood **146**
健康輕盈沙律

Mini mozzarella, avocado, roasted pumpkin, beetroot, lentil, cucumber, kale, baby spinach, mesclun greens, pine nut, fresh basil, balsamic glaze
新鮮馬蘇里拉芝士、牛油果、烤南瓜、紅菜頭、意大利扁豆、青瓜、羽衣甘藍、菠菜葉、青菜沙律、松子仁、新鮮羅勒、黑醋醬

Leggera Eggplant **142**
有營茄子沙律

Baked eggplant, quinoa, edamame, avocado, red onion, cherry tomato, kale, baby spinach, mesclun greens. Served with fig vinaigrette dressing
烤茄子、藜麥、毛豆、牛油果、紅洋蔥、車厘茄、羽衣甘藍、菠菜葉、青菜沙律。配以無花果油醋醬

Chicken Caesar **68 / 128**
雞肉凱撒沙律

Chicken, pancetta, parmesan, romaine lettuce, crouton, Caesar dressing
雞肉、意大利煙肉、巴馬臣芝士、羅馬生菜、烘麵包粒、凱撒沙律醬

Seafood Salad **86 / 148**
海鮮沙律

Mixed seafood, smoked salmon tartare, pomelo, stuffed red pepper, cucumber, cherry tomato, garlic, sour cream, mesclun greens, yuzu dressing
雜錦海鮮、煙三文魚他他、柚子、釀小紅椒、青瓜、車厘茄、蒜蓉、酸忌廉、青菜沙律、柚子沙律汁

Mixed Salad **56 / 88**
青菜沙律

Cherry tomato, cucumber, mesclun greens, house dressing
車厘茄、青瓜、青菜沙律、招牌沙律醬

Chicken & Apple **68 / 126**
雞肉蘋果沙律

Chicken, green apple, walnut, fresh basil, mesclun greens, cherry tomato, cranberry, creamy lemon dressing
雞肉、青蘋果、核桃、新鮮羅勒、青菜沙律、車厘茄、紅莓乾、檸檬蛋黃醬

All salads are dressed. If you prefer dressing on the side, please let us know
每款沙律均已混入沙律醬，如你希望沙律醬另上請告訴我們

All large salads are served with baked dough sticks (except Leggera Superfood & Leggera Eggplant)
所有大份沙律均配上焗麵包條 (健康輕盈沙律及有營茄子沙律除外)

+\$18 Add extra dipping sauce or salad dressing
額外添加沾醬或沙律醬

+\$48 Add baked whole chicken breast with mixed herbs
添加原件烤焗香草雞胸

ROMANA 羅馬薄餅

Inspired by pizza from Rome, our crust is bigger, thinner & crispier
靈感源自羅馬，餅底更大、更薄及更香脆

Calabrese 188 卡拉布雷斯薄餅 Chef's Recommendation 廚師精選

Our iconic rectangular pizza with spicy 'nduja salami, salami Napoli, roquito pepper, green chilli, roasted pepper, mini mozzarella, rocket, basil pesto, parmesan, mozzarella & tomato sauce

我們的招牌方形薄餅，配上意式辣肉醬、拿坡里辣肉腸、醃辣甜椒、青辣椒、烤燈籠椒、新鮮馬蘇里拉芝士、火箭菜、羅勒香草醬、巴馬臣芝士、馬蘇里拉芝士及番茄醬

Hawaiian 'PizzaExpress' 168 夏威夷薄餅 Chef's Recommendation 廚師精選

Prosciutto, sweet pineapple chutney, red onion, garlic oil, fresh basil, parsley, parmesan, béchamel sauce & mozzarella (no tomato sauce)

風乾火腿、香甜菠蘿果粒醬、紅洋蔥、蒜蓉油、新鮮羅勒、蕃茜、巴馬臣芝士、白汁及馬蘇里拉芝士(不含番茄醬)

American 158 美國薄餅

Pepperoni, mozzarella & tomato sauce
辣肉腸、馬蘇里拉芝士及番茄醬

American Hot 162 美國辣味薄餅

Pepperoni, mozzarella & tomato sauce.
Your choice of jalapeño or roquito pepper
辣肉腸、馬蘇里拉芝士及番茄醬。
配上你最喜愛的墨西哥辣椒或醃辣甜椒

Rock 'n Roll 168 薄餅兄弟

Half pizza topped with pepperoni, mozzarella, cherry tomato, fresh basil & tomato sauce.
Half calzone with salami Napoli, mozzarella & tomato sauce. Served with mixed side salad

一半薄餅鋪上辣肉腸、馬蘇里拉芝士、車厘茄、新鮮羅勒及番茄醬。另一半的薄餅餃釀入拿坡里辣肉腸、馬蘇里拉芝士及番茄醬。配以青菜沙律

Quattro Formaggi 158 四式芝士薄餅

Mozzarella, gorgonzola, fontina, parmesan & tomato sauce
馬蘇里拉芝士、意大利藍芝士、芳提娜芝士、巴馬臣芝士及番茄醬

Margherita Prima 156 特級瑪嘉麗塔皇后薄餅 Chef's Recommendation 廚師精選

Buffalo mozzarella, fresh basil & tomato sauce
水牛芝士、新鮮羅勒及番茄醬

Peking Duck 168 北京烤鴨薄餅

Spiced duck, hoisin sauce, chilli, spring onion, cucumber, mozzarella (no tomato sauce)
鴨胸、海鮮醬、辣椒、青蔥、青瓜及馬蘇里拉芝士(不含番茄醬)

Seafood Pizza 178 海鮮薄餅

Prawn, clam, octopus, buffalo mozzarella, caper, olive, seafood tomato sauce, anchovy paste, red onion, garlic oil, parsley
蝦肉、蜆肉、八爪魚、水牛芝士、酸豆、橄欖、海鮮番茄醬、銀魚柳醬、紅洋蔥、蒜蓉油、蕃茜

Porcini Chorizo Pizza 218 牛肝菌西班牙腸薄餅

Chorizo salami, parma ham, porcini mushroom, fontina, parmesan, rocket, béchamel sauce, balsamic glaze, mozzarella (no tomato sauce)
西班牙腸、帕爾馬火腿、牛肝菌、芳提娜芝士、巴馬臣芝士、火箭菜、白汁、黑醋醬及馬蘇里拉芝士(不含番茄醬)

Cheesy Chorizo 188 雙重芝士脆邊薄餅

Extra cheesy crispy crust with chorizo salami, brussel sprout, mozzarella, cheddar & tomato sauce
芝士脆邊薄餅配上西班牙肉腸、抱子甘藍、馬蘇里拉芝士、車打芝士及番茄醬

Smoky BBQ Beef 188 煙燻燒烤醬牛肉薄餅 Chef's Recommendation 廚師精選

Braised beef cheek, red onion, cherry tomato, mozzarella & smoky barbecue sauce
燉牛頰肉、紅洋蔥、車厘茄、馬蘇里拉芝士及煙燻燒烤醬

PERSONALISE YOUR PIZZA

+\$48 Add crabmeat / burrata mozzarella
添加蟹肉 / 軟心芝士

+\$28 Add prawn / clam / octopus
添加蝦肉 / 蜆肉 / 八爪魚

+\$18 Add other ingredients
添加其他配料

 Vegetarian (lacto-ovo)
素菜款式(含奶蛋成份)

 Contains nuts or nut oil
含果仁或果仁油

 Contains chilli
含辣椒



Calabrese
卡拉布雷斯薄餅



Smoky BBQ Beef
煙燻燒烤醬牛肉薄餅

Hawaiian
'PizzaExpress'
夏威夷薄餅

Margherita Prima
特級瑪嘉麗塔皇后薄餅

American
美國薄餅



Rock 'n Roll
薄餅兄弟



Porcini Chorizo Pizza
牛肝菌西班牙腸薄餅



Cheesy Chorizo
雙重芝士脆邊薄餅



CLASSIC 傳統薄餅

Our traditional Neapolitan pizza base
我們的傳統那不勒斯式餅底

-  **Margherita** Original Large
瑪嘉麗塔皇后薄餅 **128 / 158**
Mozzarella, fresh basil & tomato sauce
馬蘇里拉芝士、新鮮羅勒及番茄醬
-   **Giardiniera** Original Large
蔬菜芝士薄餅 **148 / 176**
Roasted pumpkin, brussel sprouts, olive, mushroom,
roasted pepper, basil pesto, cherry tomato, mozzarella
& tomato sauce
烤南瓜、抱子甘藍、橄欖、蘑菇、烤燈籠椒、
羅勒香草醬、車厘茄、馬蘇里拉芝士及番茄醬
- La Reine** Original Large
皇后薄餅 **138 / 166**
Mortadella, mushroom, olive, mozzarella & tomato sauce
摩特黛拉火腿、蘑菇、橄欖、馬蘇里拉芝士及番茄醬
-  **Passata OmniPork** Original Large
番茄新豬肉薄餅 **138 / 166**
Plant-based pork, flavoured with fennel & water
chestnut, red onion, tomato, fresh thyme, mozzarella &
tomato sauce
新豬肉先以茴香和馬蹄烹調，加上紅洋蔥、番茄、
新鮮百里香、馬蘇里拉芝士及番茄醬
Please tell us if you would like to change to Italian sausage for free
如你想選擇意式肉腸粒請告訴我們
-  **Lava** Original Large
軟心芝士薄餅 **176 / 206** Chef's Recommendation 廚師精選
Burrata mozzarella, olive, cherry tomato, fresh basil,
parmesan, rosemary, polenta & tomato sauce
軟心芝士、橄欖、車厘茄、新鮮羅勒、巴馬臣芝士、
迷迭香、玉米粉及番茄醬
- Parma** Original Large
帕爾馬薄餅 **176 / 206**
Parma ham, ricotta, parmesan, rosemary,
polenta & tomato sauce
帕爾馬火腿、軟芝士、巴馬臣芝士、迷迭香、
玉米粉及番茄醬

- il Sorriso** Original Large
蜜糖雞肉薄餅 **162 / 196**
Roasted honey chicken, ricotta, cherry tomato, pancetta,
rosemary, fresh basil, lemon wedge & tomato sauce
烤蜜糖雞肉、軟芝士、車厘茄、意大利煙肉、迷迭香、
新鮮羅勒、檸檬角及番茄醬
- Smoked Salmon Tartare** Original Large
煙三文魚他他薄餅 **152 / 196**
Buffalo mozzarella, smoked salmon tartare, rocket &
tomato sauce
水牛芝士、煙三文魚他他、火箭菜及番茄醬
-  **Kale & Mushroom Truffle** Original Large
羽衣甘藍蘑菇松露薄餅 **158 / 206** Chef's Recommendation 廚師精選
Garlic kale, mixed mushroom, rosemary, parmesan,
truffle oil
蒜香羽衣甘藍、雜錦蘑菇、迷迭香、巴馬臣芝士、松露油
-  **Pollo ad Astra** Original Large
香烤雞肉薄餅 **156 / 192**
Chicken, roquito pepper pearl, red onion, mixed herbs,
mozzarella & tomato sauce
雞肉、醃辣甜椒、紅洋蔥、混合香草、
馬蘇里拉芝士及番茄醬
-  **Sloppy Giuseppe** Original Large
辣牛肉青椒薄餅 **178 / 216** Chef's Recommendation 廚師精選
Spiced minced beef, green bell pepper, red onion,
mozzarella & tomato sauce
辣味免治牛肉、青燈籠椒、紅洋蔥、馬蘇里拉芝士及番茄醬
-  **Tricolore** Original Large
三色薄餅 **138 / 176** Chef's Recommendation 廚師精選
Roasted pepper, red onion, garlic, mozzarella
& tomato sauce
烤燈籠椒、紅洋蔥、蒜蓉、馬蘇里拉芝士及番茄醬
- Sicilian Sausage & Spinach** Original Large
西西里肉腸菠菜薄餅 **172 / 210**
Sicilian salsiccia, red onion, sautéed spinach, ricotta,
parmesan & tomato sauce
西西里肉腸、紅洋蔥、炒菠菜、軟芝士、巴馬臣芝士及番茄醬

PERSONALISE YOUR PIZZA

+ \$48 Add crabmeat / burrata mozzarella
添加蟹肉 / 軟心芝士

+ \$28 Add prawn / clam / octopus
添加蝦肉 / 蜆肉 / 八爪魚

+ \$18 Add other ingredients
添加其他配料

+ \$28 Upgrade to Romana base
升級至羅馬餅底

 Vegetarian (lacto-ovo)
素菜款式(含奶蛋成份)

 Contains nuts or nut oil
含果仁或果仁油

 Contains chilli
含辣椒



Tricolore
三色薄餅



Kale & Mushroom
Truffle
羽衣甘藍蘑菇松露薄餅



Lava
軟心芝士薄餅



Sloppy Giuseppe
辣牛肉青椒薄餅

Sicilian Sausage & Spinach
西西里肉腸菠菜薄餅



Passata OmniPork
番茄新豬肉薄餅



Smoked Salmon Tartare
煙三文魚他他薄餅



PASTA & MAINS 意粉及主菜

Roasted Chicken with Truffle Farfalle S小 168 / L大 198 烤雞松露蝴蝶粉

Roasted chicken, farfalle with mushroom sauce, truffle paste, baby spinach. Finished with sour cream, parmesan, parsley & rosemary.

烤雞、蝴蝶粉配蘑菇汁、松露醬、菠菜葉。

最後加上酸忌廉、巴馬臣芝士、蕃茜及迷迭香

S小: Half chicken 半份雞 L大: Whole chicken 全份雞

with a side of your choice below

伴以下自選配菜乙款

or或
Brown rice with Brussels sprout, red onion & dried cranberry
糙米飯配孢子甘藍、紅洋蔥及紅莓乾
Roasted vegetables
香烤蔬菜

Extra cooking time is required

烹調需時請耐心等待

Spaghetti Carbonara **138** 卡邦尼忌廉意粉

A Roman recipe of rich creamy pasta sauce made with egg, parmesan & pancetta

經典的羅馬意粉食譜，配以由雞蛋及意大利煙肉

煮成的香濃忌廉汁

Linguine al Granchio **162** 蟹肉白酒汁扁意粉

Crab meat, anchovy paste, garlic oil, parsley, chilli flakes, white wine, lemon juice, lemon wedge

蟹肉、銀魚柳醬、蒜蓉油、蕃茜、辣椒碎、白酒、檸檬汁、檸檬角

Lasagna Classica **146** 肉醬千層寬麵

Alternating layers of Lasagna & Bolognese with béchamel sauce. Finished with parmesan

層層寬麵釀入番茄牛肉醬和白汁。最後灑上巴馬臣芝士

Linguine Bolognese **146** 肉醬扁意粉

Linguine in a rich, slow cooked meaty Bolognese sauce

扁意粉配以濃郁番茄牛肉醬

Spaghetti ai Frutti di Mare **166** 番茄海鮮意粉

Prawn, clam, octopus, baby scallop,

cherry tomato, spiced pomodoro sauce

香辣番茄醬配上蝦肉、蜆肉、八爪魚、小元貝及車厘茄

Mixed Mushroom Brown Rice **156** 蘑菇燴糙米飯

Brown & oat rice, mixed mushroom, green pepper sauce, garlic, baby spinach. Finished with red chilli threads

糙米燕麥飯、雜錦蘑菇、青椒汁、蒜蓉、菠菜葉。

最後灑上紅辣椒絲

OmniPork Farfalle Aglio Olio **118** 蒜香新豬肉蝴蝶粉

Plant-based pork, flavoured with fennel & water chestnut. Served with garlic, chilli flakes, mushroom & rocket

新豬肉先以茴香和馬蹄烹調，隨後加配蒜蓉、辣椒碎、蘑菇和火箭菜

Please tell us if you would like to change to Italian sausage for free
如你想選擇意式肉腸粒請告訴我們

Braised Beef Cheek with brown rice **188** 燉牛頰肉配糙米飯 Chef's Recommendation 廚師精選

Braised beef cheek, cherry tomato & brown rice

燉牛頰肉、車厘茄及糙米

Linguine Vongole **162** 蒜香蜆肉扁意粉 Chef's Recommendation 廚師精選

Clam in shell, white wine, chilli flake & garlic

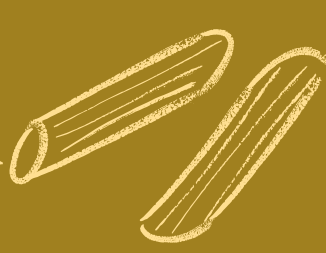
蜆、白酒、辣椒碎及蒜蓉

OUR PASTA CHOICES

SPAGHETTI
意粉



PENNE
長通粉



LINGUINE
扁意粉



FARFALLE
蝴蝶粉



 Vegetarian (lacto-ovo)
素菜款式(含奶蛋成份)

 Contains chilli
含辣椒

Linguine Bolognese
肉醬扁意粉



Linguine Vongole
蒜香蜆肉扁意粉



Linguine al Granchio
蟹肉白酒汁扁意粉



Spaghetti ai Frutti di Mare
番茄海鮮意粉



Roasted Chicken with
Truffle Farfalle
烤雞松露蝴蝶粉



Braised Beef Cheek with brown rice
燉牛頰肉配糙米飯



DESSERTS 甜品

MÖVENPICK® Ice Cream 46

MÖVENPICK® 雪糕

Vanilla Dream / Swiss Chocolate /
Ask your server for today's flavour
雲呢拿 / 朱古力 /
請向服務員查詢是日口味

Dough Balls with Nutella 58

焗麵包球配朱古力榛子醬 **Chef's Recommendation 廚師精選**

Nutella chocolate spread & lots of
warm dough balls
Nutella 朱古力榛子醬配以香軟麵包球

Chocolate Lava Cake 68

朱古力心太軟 **Chef's Recommendation 廚師精選**

Served with vanilla MÖVENPICK® ice cream,
strawberry purée & caramel sauce
伴以MÖVENPICK®雲呢拿雪糕、
士多啤梨果醬和焦糖醬

Homemade Tiramisu 62

意大利芝士蛋糕

Homemade Tiramisu served in a glass. Finished with
cocoa powder & strawberry. Contains liqueur
手工杯子意大利芝士蛋糕，撒上可可粉及士多啤梨。
含酒精

Affogato 58

意大利咖啡雪糕

An Italian classic dessert with vanilla ice cream &
espresso

傳統的義大利甜品 - 雲呢拿雪糕配意大利特濃咖啡

Add cold pressed coffee liqueur at \$15

另加 \$15 可額外配上冷壓咖啡甜酒

Dessert Platter 146

甜品拼盤

With homemade Tiramisu, MÖVENPICK® ice cream &
Chocolate Lava Cake.

配上意大利芝士蛋糕、MÖVENPICK® 雪糕和朱古力心太軟。



 Vegetarian (lacto-ovo)
素菜款式(含奶蛋成份)

 Contains nuts or nut oil
含果仁或果仁油

Please note that there is a cakeage charge of \$180 per cake
本餐廳切餅費(每個)為澳門幣\$180

WECHAT MEMBER REGISTRATION

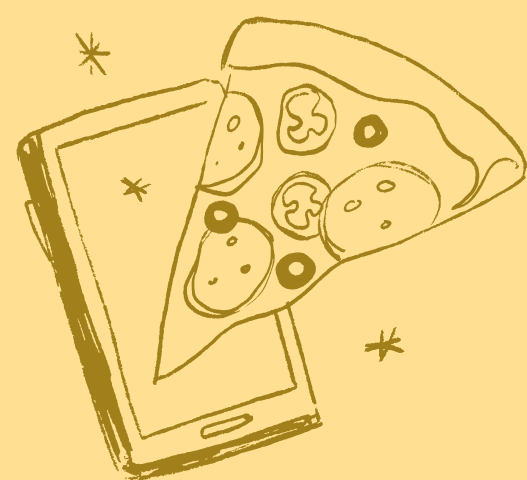
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Official Account Member rewards 公眾號會員禮遇



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積分獎賞

Every \$25 spending = 1 Dough = \$1
每消費\$25即賺取1分(1分=\$1)



Birthday Gift
生日獎賞

A Free Dessert Platter
免費生日甜品拼盤一客



Surprises
各種驚喜

Member-exclusive offers & events
會員限定優惠及活動

More member-exclusive offers & events
更多會員限定優惠及活動

Terms & conditions apply. Please ask your server for details
受條款及細則約束，詳情請向我們查詢

MORE GOOD STUFF 我們支持的慈善夥伴

We don't just care about serving the best pizzas in town...
We are continually looking at more ways to help our community!

我們重視的不只是為您提供最完美的薄餅.....
我們每一刻也在致力尋找更多能改善社區的方法！



樂施會
OXFAM

無窮世界
World
Without
Poverty

We donate \$6 to Oxfam for every Piccolo meal sold, protecting and educating disadvantaged children in China.

每次惠顧Piccolo兒童套餐，我們將捐出澳門幣六元予樂施會的基礎教育項目及留守兒童項目，讓國內貧困學生可以得到改善生活的機會。

<https://www.oxfam.org.mo>



We partner with Green Monday to promote nutritious, sustainable & innovative plant-based dining, an easy & effective way to improve our health & reduce our environmental footprint.

我們與Green Monday合作推動素食，讓你輕鬆展開綠色生活。其實每週只要素食一天，便可改善健康、減少碳足跡和延緩地球暖化。現在就跟我們一起實踐Green Monday，讓忙碌的一星期有個好開始。

www.greenmonday.org

Please drop us your thoughts at
歡迎向我們提供意見



enquiries@pizzaexpressmacau.com