

ANTIPASTI

- **BURRATA (V)** 95
Cherry tomato, rocket, olive oil
- PROJECT SALAD (V)** 65
Mix leaves, red onions, jalapeño, pumpkin seeds,
honey mustard dressing
- PARMIGIANA (V)** 95
Eggplant, mozzarella, parmesan
- BEEF TARTARE**..... 110
Parmesan cream, almonds, olive oil
- **CAPRESE (V)** 90
Heirloom tomato, buffalo mozzarella, watermelon
- **TUNA CARPACCIO** 85
Yellowfin tuna, orange dressing, mache salad, shallot, capers
- COLD CUTS**
- Parma ham, pickles 95
- Mortadella, pickles 80

GNOCCO FRITTO

(Available after 6PM)

- MORTADELLA** 65
Ricotta, pistachio
- **PORCHETTA TONNATA**..... 85
Tuna mayo, caperberries
- TRUFFLE (V)** 70
Ricotta, black truffle

○ FAVOURITE



PROJECT TASTING

AMICI DI CASA

A selection of all our favorite things to share on the table. Because we want you to feel at home, let us take care of you!

180 P.P.

(Ask your server for more details)

LE PIZZE

- **MARGHERITA (V)**..... 70
Tomato sauce, DOP mozzarella, basil
- 'NDUJA** 100
Spicy salami, smoked scamorza, tomato sauce, fior di latte
- SALSICCIA E SCAMORZA**..... 110
Spicy sausage, frisee, tomato puree, fior di latte
- **RUSTICA** 95
Pancetta, baked potato, rosemary, tomino, fior di latte
- GORGONZOLA (V)** 130
Blue cheese, caramelised onion, roasted hazelnut, fior di latte
- **CARBONARA** 120
Pancetta, quail eggs, tomato sauce, fior di latte
- **NAPOLI** 120
Cantabrian anchovies, cherry tomatoes, garlic, capers, tomato sauce
- PARMA** 140
Rocket leaves, parmigiano shaves, tomato sauce, fior di latte
- PESTO (V)** 110
Cherry tomato, burrata, fior di latte, buffalo mozzarella
- BRESAOLA** 130
Sundried tomatoes, rocket, lemon zest, fior di latte
- CONDIMENTI**
- Parma ham +50 / Porchetta +40 / Cooked ham +40 /
Spicy salami +35 / Pancetta +35 / Sausage +35 /
Buffalo mozzarella +40 / Gorgonzola +30 / Burrata +60 / Artichokes +25 /
Mushrooms +25 / Anchovies +40 / Taggiasca olives +20
- GLUTEN FREE DOUGH +40**
- DOLCI**
- PICI TIRAMISU**..... 60
- WHITE CHOCOLATE MOUSSE** 60
Raspberry jam, mixed nuts



WE ENGAGE AND CONNECT WITH PEOPLE IN MEANINGFUL WAYS TO ENRICH EXPERIENCES AND MAKE THEM MORE APPROACHABLE TO EVERYONE.

PIZZA BRINGS US BACK TO OUR CHILDHOOD FILLED WITH HAPPY MEMORIES AND FUN EXPERIENCES SHARED WITH FRIENDS AND FAMILY.

WE ENVISION TO BRING DELICIOUS PIZZA AT A FAIR PRICE, SO THAT EVERYONE CAN ENJOY PIZZA THE SAME WAY WE DID BACK HOME.

SOCIAL

@THEPIZZAPROJECT.HK

WWW.THEPIZZAPROJECT.HK
#ANOTHERONEBITESTHECRUST

GLOSSARY

APEROL SPRITZ

The perfect balance of Aperol, Prosecco and soda, need we say more? Available in 1 litre pitchers, so cheers to that!

BIGA

The essential core of our pizza dough. An Italian term that generally means pre-ferment. A biga is made from a mixture of flour, water and a small amount of yeast. You know what they say, “the biga the better!”

BUFFALO MOZARELLA

The soft cheese to end all soft cheeses. Made from the milk of a water buffalo, this creamy ball of deliciousness resembles a perfect fluffy cloud. Absolute heaven.

BURRATA

Just when you thought mozzarella couldn't one up itself: enter burrata. A fresh Italian cheese made with cow milk, combining both mozzarella and cream. Guaranteed to cure any bad mood.

CALZONE

Is it a bird? Is it a plane? No, it's a folded pizza. For all those introverts out there, a calzone has all its best parts tucked inside. A pocket of perfection.

FERMENTATION

The process where the dough develops and grows before it is ready to bake. It can take anywhere from two to four hours; pizza perfection takes time baby!

FIOR DI LATTE

A classic cheese that directly translates as “milk cream”. It will leave your pizza cheese stretching for miles and miles. #goeygoodness

MARGHERITA

An all-time classic. A typical Neapolitan pizza that is made with tomatoes, mozzarella cheese, fresh basil, salt, extra-virgin olive oil and a whole lotta love. A Margherita a day keeps the hangovers at bay.

'NDUJA

Spice spice, baby. This spreadable pork salume from Spilinga in Calabria is creamy and full of flavour. 'Nduja wanna know what else? It's made with roasted hot peppers to give it that unmistakable kick. Fiery and tasty.

RICOTTA

A feathery angelic cheese full of moisture and rich flavours. It can be made from cow, goat, sheep or buffalo milk and is formed from the leftover curds remaining in the whey (the liquid part of cheese). Ricotta? You gotta.

YEAST

Last but certainly not yeast, we have the magic ingredient that causes our pizza dough to rise. This leavening agent is a game changer and makes for light and airy bites in every slice. Pizza without yeast is like seeing our chefs Davide and Andrea without each other, it just doesn't make sense!