

# PIZZA EAST

SHOREDITCH E1

Gelato, sorbet selection	6
Tiramisu	7
Poached pear, mascarpone, frangipane	7
Apple crumble, vanilla ice cream	7
Basil panna cotta, blood orange	7
Cinnamon doughnuts	8
Salted chocolate caramel tart	8

## COCKTAILS

All at 9.75

Espresso Martini  
*Finlandia, Kahlua, espresso*

Frangelico sour  
*Frangelico, lemon, Angostura*

Celtic Flip  
*Dewar's, Jameson, honey, egg*

*All our spirits are served as 50ml double measures; single measures are available on request.  
There is a discretionary 12.5% service charge added to your bill.*



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SHOREDITCH E1

## DESSERT WINE

	75ml	375ml
Dindarello Moscato Maculan 15	6.5	32.0
Warres Otima Tawny Port	7.0	45.0

## LIQUEUR

All at 7.50

Limoncello  
Sambuca  
Cointreau  
Amaretto  
Frangelico

## AMARO

All at 8.0

Nardini  
Averna  
Cynar  
Montenegro  
Fernet Branca

## GRAPPA

Nardini Bianca 40 10.0

## COGNAC

Remy Martin V.S.O.P 9.0

## Cheese selection 9

**Blu 61 La Casearia** – Aromas are of typical blue cheese but are accompanied by sweet and fruity scents of cherry. The pervasive wine flavour balanced by the creaminess of the cheese, creates an intensely luscious cheese that goes well with a sweet Italian Passito or any other dessert wine.

**Pecorino Moliterno al tartufo** – Produced on the island of Sardinia, Pecorino Moliterno al Tartufo is a raw sheep's milk cheese shot through with thick veins of truffle.

**Ciabra Di Capra** – Cuneo. A soft goats cheese. Creamy and delicate.

Please let us know if you have any allergies or require information on ingredients used in our dishes. There is a discretionary 12.5% service charge added to your bill.