

PIZZA EAST

SHOREDITCH E1

BRUNCH

Housemade pastries	3
Nut granola, seasonal fruit, yoghurt v	6
Mortadella, fried eggs, caponata, toast	9
Eggs any style, toast v	6
Avocado, poached eggs, basil, chilli, toast v	10
Green eggs, ham	9
Amaro cured salmon & scrambled eggs, toast	12
Italian toast, maple syrup, pancetta	9
Baked eggs, tomato, truffle, pecorino	10
Veggie breakfast	
Eggs any style, avocado, feta, crispy potatoes, kale, mushrooms, tomato, baked beans, toast v	11
Full Italian breakfast	
Eggs any style, pancetta, sausage, tomato, mushroom, baked beans, toast	12

ANTIPASTI

Nocellara olives pb	4
Burrata Pugliese, radicchio, pangritata v	8
Ciabatta garlic bread v	5
Lamb meatballs, tomato sauce, parmesan	6
Red pepper & scamorza croquettes, chilli aioli v	5
Calamari fritti, caper aioli	9

SALADS & VEGETABLES

Butter lettuce, avocado, mustard vinaigrette pb	7
Salmon, chicory, radish, mint	11
Wild rocket, fennel, parmesan, sunflower seeds	9
Heritage beetroots, castelfranco, caprino fresco v	10
Chicken, guanciale, avocado, egg, parmesan	12

PIZZA

Buffalo mozzarella, tomato, basil v	10
Veal meatballs, prosciutto, sage, cream	14
Salami piccante, mozzarella, tomato	14
San Daniele prosciutto, burrata, rocket, tomato	15
Four cheese, black truffle	14
Anchovy, capers, olives, tomato, mozzarella	13
Spicy sausage, mozzarella, broccoli, cream	14
Potato, fontina, garlic, rosemary v	13
Artichoke, spinach, ricotta, chilli v	11
Prosciutto cotto, wild mushroom, tomato, thyme	13

PLANT BASED

Wild mushroom bruschetta, kale pesto, sage	6
Housemade mozzarella, tomato, basil	11
V'duja pizza, housemade mozzarella, red onion	15
Potato pizza, truffle, watercress, garlic	14
Poached apple, cinnamon ice cream, oat crumble	7

WOOD OVEN

Chicken cacciatore, pancetta, tomato, olives	16
Salt baked salmon, tomato, fregola, aioli	16
Beef ragu lasagne	12
Mac 'n' cheese	11
Wood Farm pork belly, cannellini beans, apple	18

DESSERT

Gelato & Sorbet	6
Tiramisu v	8
Warm cinnamon doughnuts, chocolate sauce v	8
Poached apple, cinnamon ice cream, oat crumble pb	7
Ricotta cheesecake, blackberry compote v	7
Salted chocolate caramel tart v	8

v = vegetarian pb = plant based

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

COCKTAILS

HOUSE TONICS

all at 9.75

Soho Mule

Finlandia, house ginger, lime, soda

Picante de la Casa

Gran Centenario Reposado, chilli, coriander, lime, agave

Soho Negroni

Bombay Sapphire, Suze, Martini Bianco

Eastern Standard

Finlandia or Bombay Sapphire, cucumber, mint, lime

APERITIVO

Sbagliato

Martini Rosso, Campari, prosecco

Sonny Ale Cooler

Aperol, Creme de Peche, Camden Pale ale

L'isola

Bacardi Oakheart, Crème de Violette, agave, passion fruit

Principi garden

Hendricks, maraschino, egg, lemon, black pepper

SPRITZERS

all at 9.75

Aperol Spritz

Aperol, prosecco, soda

Italicus Spritz

Italicus, capeberry, prosecco, soda

Ambrato Spritz

St Germain, Martini Ambrato, prosecco, soda

WINE

SPARKLING

125ml carafe bottle

Prosecco Treviso DOC, Luna Argenta, Brut NV	7.5	26	36
Rose de' Salici, Col de' Salici, Brut NV			39
Champagne Testulat, Brut NV			50
Ruinart Brut NV			70

WHITE

glass carafe bottle

Garganega, Torre del Falasco, Veneto 18	6.5	16	21
Trebbiano, Villa Rossi, Emilia Romagna 18			22
Grillo, Angelo, Sicily 17			23
Fiano, Masserie, Codici, Puglia 17			24
Catarratto, Montalto, Sicily 17			25
Chardonnay, Alpha Zeta, Veneto 18	7	19	26
Verdicchio dei Jesi Classico, Vignameto, Marche 18			26
Gambellara Classico, Cantina di Gambellara, Veneto 17			28
Pecorino, Contrada Luce, Abruzzo 17	7.5	20	29
Soave Classico, Monteforte, Veneto 17			29
Pinot Grigio 'Dolomiti', Terre del Noce 18	8	22	30
Sauvignon Blanc, Ca' di Alte, Veneto 18	8.5	24	32
Gavi di Gavi, La Contessa, Brogna, Piemonte 18	9	25	36
Pietrabbianca Chardonnay, Castel del Monte, Puglia 17			55

ROSE

glass carafe bottle

Negroamaro, Pieno Sud, Puglia 17	6.5	16	21
Pinot Grigio, Ponte Pietra, Veneto 18			7
Lady A, Provence IGP 17	9.5	27	39

RED

glass carafe bottle

Corvina, Torre del Falasco, Veneto 18	6.5	16	21
Sangiovese, Villa Rossi, Emilia Romagna 17			23
Syrah, Passo del Tempio, Sicily 17			25
Primitivo, Visconti della Rocca, Puglia 18	7	19	26
Nero d'Avola, Montalto, Sicily 17			27
Barbera, Ricossa, Vistamonti, Piemonte 17			29
Chianti, Mediceo, Tuscany 17	7.5	20	29
Merlot 'Dolomiti', Terre del Noce 17	8	22	30
Montepulciano d'Abruzzo, Barrique, Itynera 16	8.5	24	32
Negroamaro Riserva, Salice Salentino, Puglia 15			34
Pinot Noir, Cycles Gladiator, California, USA 16	9.5	27	39
Langhe Nebbiolo, Massolino, Piemonte 16			60
Amarone della Valpolicella, Alpha Zeta, Veneto 14			70
Brunello di Montalcino, Pian delle Vigne, Tuscany 13			85

BOTTLED & DRAUGHT BEER

Soho Lager	5	half	pint
Peroni / Peroni 66cl	4.75/8	Soho Lager	3 .25 5.50
Work IPA	4.75	Birra Moretti	3 5.25
Taunton Cider 50cl	6	Camden Pale Ale	3.2 5.50
Nanny State BrewDog ^(Alc. free)	4		
Vagabond BrewDog ^(Gluten free)	4.9		

SOFT DRINKS

Lemonade	2.5	Elderflower, cucumber, soda	3.5
Soda water	2.5	H/M lemonade	3.5
Tonic/slimline	2.5	Bottleshot cold brew coffee	3.5
Ginger ale	2.5		
Ginger beer	2.5		
Coke/Diet/Zero	3.25		

Glass 175ml, carafe 500ml - 125ml measure available on request - 50ml measures as standard - 25ml available on request.
There is a discretionary 12.5% service charge added to your bill