

# PIZZA EAST

SHOREDITCH E1

## BRUNCH

Housemade pastries	3
Mortadella, fried eggs, caponata, toast	9
Eggs any style, toast <b>v</b>	6
Avocado, poached eggs, basil, chilli, toast <b>v</b>	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 <b>v</b>	11
Full Italian breakfast	
Eggs any style, pancetta, sausage, tomato, mushroom, baked beans, toast	12

## ANTIPASTI

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

## SALADS & VEGETABLES

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

## PIZZA

Buffalo mozzarella, tomato, basil <b>v</b>	10
Veal meatballs, prosciutto, sage, cream	14
Salami piccante, mozzarella, tomato	14
Housemade mozzarella, tomato, basil <b>pb</b>	11
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 <b>v</b>	13
Artichoke, spinach, ricotta, chilli <b>v</b>	11
Prosciutto cotto, wild mushroom, tomato, thyme	13

## SUNDAY ROAST

Banham chicken, aioli	18
Wood Farm pork belly, apple sauce	19
Hereford rib of beef, horseradish	20

*All served with roast potatoes, baked cauliflower & vegetables*

## WOOD OVEN

Mac 'n' cheese	11
Chicken cacciatore, pancetta, tomato, olive	16
Beef lasagne	12
Salt baked salmon, tomato, fregola, aioli	16

## DESSERT

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

---

## 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

Prosecco Treviso DOC, Luna Argenta, Brut NV

Rose de' Salici, Col de' Salici, Brut NV

Champagne Testulat, Brut NV

Ruinart Brut NV

125ml carafe bottle

7.5 26 36

39

50

70

### ROSE

Negroamaro, Pieno Sud, Puglia 17

Pinot Grigio, Ponte Pietra, Veneto 18

Lady A, Provence IGP 17

glass carafe bottle

6.5 16 21

7 19 26

9.5 27 39

### WHITE

Garganega, Torre del Falasco, Veneto 18

Trebbiano, Villa Rossi, Emilia Romagna 18

Grillo, Angelo, Sicily 17

Fiano, Masserie, Codici, Puglia 17

Catarratto, Montalto, Sicily 17

Chardonnay, Alpha Zeta, Veneto 18

Verdicchio dei Jesi Classico, Vignameto, Marche 18

Gambellara Classico, Cantina di Gambellara, Veneto 17

Pecorino, Contrada Luce, Abruzzo 17

Soave Classico, Monteforte, Veneto 17

Pinot Grigio 'Dolomiti', Terre del Noce 18

Sauvignon Blanc, Ca' di Alte, Veneto 18

Gavi di Gavi, La Contessa, Broglia, Piemonte 18

Pietrabilanca Chardonnay, Castel del Monte, Puglia 17

glass carafe bottle

6.5 16 21

22

23

24

25

7 19 26

26

28

7.5 20 29

29

8 22 30

8.5 24 32

9 25 36

55

### RED

Corvina, Torre del Falasco, Veneto 18

Sangiovese, Villa Rossi, Emilia Romagna 17

Syrah, Passo del Tempio, Sicily 17

Primitivo, Visconti della Rocca, Puglia 18

Nero d'Avola, Montalto, Sicily 17

Barbera, Ricossa, Vistamonti, Piemonte 17

Chianti, Mediceo, Tuscany 17

Merlot 'Dolomiti', Terre del Noce 17

Montepulciano d'Abruzzo, Barrique, Itynera 16

Negroamaro Riserva, Salice Salentino, Puglia 15

Pinot Noir, Cycles Gladiator, California, USA 16

Langhe Nebbiolo, Massolino, Piemonte 16

Amarone della Valpolicella, Alpha Zeta, Veneto 14

Brunello di Montalcino, Pian delle Vigne, Tuscany 13

glass carafe bottle

6.5 16 21

23

25

7 19 26

27

29

7.5 20 29

8 22 30

8.5 24 32

34

9.5 27 39

60

70

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 <sup>(Alc. free)</sup>	4		
Vagabond BrewDog <sup>(Gluten free)</sup>	4.9		

---

## SOFT DRINKS

Lemonade	2.5	Coke/Diet/Zero	3.25
Soda water/ Tonic water	2.5	Elderflower, cucumber fizz	3.5
Ginger ale/Ginger beer	2.5	Bottleshot cold brew coffee	3.5

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