

# PIZZAEAST

PORTOBELLO W10

## DESSERT

Ice cream /sorbet cone	2.5
Gelato, sorbet	5
Affogato	6
Tiramisu	7
Vanilla pannacotta, rhubarb compote, crumble	7
Salted chocolate caramel tart	8
Mascarpone cheesecake, salted caramel	8
Profiteroles, vanilla ice cream, chocolate sauce	8

## COCKTAILS

*All at 9.5*

Espresso Martini	Frangelico Sour	Limoncello Spritz
<i>Finlandia, Kahlua, espresso</i>	<i>Frangelico, lemon, Angostura</i>	<i>Limoncello, Prosecco, soda</i>

## HOT DRINKS

*All at 3*

Espresso/Double Espresso	Cappuccino	Breakfast tea
Macchiato	Mocha	Earl Grey tea
Americano	Flat White	Chamomile tea
Latte	Hot chocolate	Fresh Mint tea

*Please let us know if you have any allergies or require information on ingredients used in our dishes*

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# PIZZA EAST

PORTOBELLO W10

## CHEESE BOARD

at 9

Selection of 3 cheeses served with grapes, carasau, honeycomb

Gorgonzola dolce, Aged for 3 months creamy and almost spreadable from Lombardy

Smoked Pecorino, Hard smoked sheep's milk cheese. Aged for 12 months from Sardinia

Caprino fresco, Soft-ripened cheese from the Langhe region and made with varying proportions of cow's, goat's milk and sheep

### AMARO

Mondino	8
Monte Negro	8
Fernet Branca	8

### LIQUEUR

Limoncello	7
Disaronno	7
Stellacello	7.5
Sambuca	7.5
Strega	7.5

### DESSERT WINE

75ml at 6.5

375ml at 32

Moscato, Dindarello, Veneto '12

### GRAPPA

Grappa Tosolini Cividina	10
Grappa di Tignanello	10.5
Grappa Nardini Riserva 40	11.5

### COGNAC & ARMAGNAC

Remy Martin VSOP	7.5
Baron de Sigognac	8.5
Courvoisier XO	16

*All our spirits are served as double measures; single measures are available on request*

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