

# PIZZA EAST

PORTOBELLO W10

## BRUNCH

Housemade pastries v	3
Fruit salad, seasonal berries v	7
Smoked salmon & scrambled eggs, chives, sourdough 12	
Avocado on toast, poached eggs, basil, chilli v	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, Tuscan sausage, tomato, mushrooms, baked beans, focaccia 12	

## ANTIPASTI

Nocellara olive	4
Lamb meatballs, tomato sauce, parmesan	6
Red pepper & scamorza croquettes, chilli aioli v	5
Fried sweet potato, aioli pb	6
Aubergine dip, tomato, pane carasau pb	6
Burrata Pugliese, tomato, basil pesto v	8
Ciabatta garlic bread v	5
Calamari fritti, caper aioli	9

## SALADS & VEGETABLES

Wild rocket, fennel, parmesan	9
Butter lettuce, avocado, mustard vinaigrette pb	8
Quinoa, mixed greens, artichoke, buffalo mozzarella v 9	
Chicken, baby gem, guanciale, egg, anchovy dressing 11	
Aubergine caponata, basil, caprino fresco v	9
Tenderstem broccoli, polenta, chilli v	9
Puntarelle romane, mint, garlic pb	10

## PIZZA

Portobello mushroom, fontina, oregano v	11
Buffalo mozzarella, tomato, basil v	10
Four cheese, black truffle	14
Anchovy, capers, olive, tomato, mozzarella	13
Spicy sausage, mozzarella, broccolini, cream	14
Veal meatball, prosciutto, cream, sage	14
Popponcini peppers, 'nduja, red onion, tomato	11
Prosciutto cotto, artichokes, olives, parmesan	14
San Daniele, burrata, rocket, tomato	15
Salami piccante, mozzarella, tomato	14
Aubergine, red peppers, pesto pb	12
Porchetta, grilled leeks, smoked buffalo, cream	13

## SUNDAY ROAST

Corn-fed chicken, salsa verde	18
Wood Farms pork belly, Bramley apple sauce	19
Hereford rib of beef, horseradish	20

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

## WOOD OVEN

Mac 'n' cheese	11
Beef ragu lasagne	12
Salt baked salmon, fregola, black olives, peppers	16

## DESSERTS

Gelato, sorbet v	6
Tiramisu v	7
Affogato v	5
Profiteroles, vanilla ice cream, chocolate sauce v	8
Blood orange posset 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*

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## COCKTAILS

### HOUSE TONICS

all at 10

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*

### WEST SIDE

Rum Fashioned

*Barcadi 8, Chocolate bitter*

Espresso Martini

*Finlandia, Kahlua, coffee*

Vodka Tonka

*Finlandia Vodka, apple, lemon, tonka bean*

Salvia Sour

*Bombay Gin, St Germain, sage, lemon, egg*

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## APERITIVO

all at 10

Aperol Spritz

*Aperol, prosecco, soda*

Negroni

*Bombay Sapphire, Campari, Martini Rosso*

Apertass

*Aperol, Cedrata Tassoni*

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## 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, Broglia, Piemonte 18

9 25 36

Pietrabilanca 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 19 26

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

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## BOTTLED & DRAUGHT BEER

Corona	4.5	half	pint
Birra Moretti	4.5	Amstel	3 5
Peroni	4.5	Peroni	3 5.5
Aspall Cider	5.5	Camden Pale Ale	3 5.5

## SOFT DRINKS

Lemonade	2.5	Elderflower, cucumber, soda	3.5
Soda	2.5	H/M lemonade	3.5
Coke/Diet/Zero	3.0	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