

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

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|---|----|
| 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 |

WOOD OVEN

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|---|----|
| Beef ragu lasagne | 12 |
| Chicken Milanese, rocket, tomato, parmesan | 15 |
| Salt baked salmon, fregola, black olives, peppers | 16 |
| Wood Farms pork belly, Bramley apple sauce | 19 |
| Mac 'n' cheese | 11 |
| Ox cheek, Jerusalem artichokes, red wine jus | 20 |

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 |

CHEESE BOARD AT 9

Gorgonzola dolce, smoked pecorino, caprino fresco, grapes, pane carasau

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

APERITIVO

all at 10

Aperol Spritz

Aperol, prosecco, soda

Negroni

Bombay Sapphire, Campari, Martini Rosso

Apertass

Aperol, Cedrata Tassoni

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 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

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