

PIZZA EAST

SHOREDITCH E1

Gelato, sorbet selection	5
Lemon posset	6
Strawberry panna cotta	6
Lemon, cherry cheese cake (gluten free)	6
White chocolate semi-freddo	6
Cinnamon doughnuts, Amedei chocolate	6
Salted chocolate caramel tart	7
Cheese: any three	9

Carboncino – a delicate, fully-ashed mixed milk cheese from Piedmont. Creamy, with just a hint of 'goatiness' and a yielding texture

Blu Bottera – a cow's milk cheese which is lighter and creamier than most blue cheeses. The flavour of this blue cheese is balanced by its delicate and creamy texture

Pecorino Infossa – a sheep's milk cheese, matured in a cave (infossa) with a strong, lasting taste

Robiola Pura Capra – a goat's cheese that has a light acidic taste and is much creamier than usual Robiola

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



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DESSERT WINE

	75ml	375ml
Dindarello Moscato Maculan 12	6.5	32.0
I Capitelli Anselmi, Veneto, Italy 08	8.5	45.0
	75ml	500ml
Aleatico, A mano, Puglia, Italy 09	6.5	40.0
Warres Otima Tawny Port	7.0	45.0

GRAPPA

Grappa di Pere	9.0
Grappa di Torcolato	10.0
Grappa di Tignanello	10.0
Grappa di Sassiccaia	11.0

COGNAC & ARMAGNAC

Courvoisier Exclusif VSOP	7.50
Courvoisier XO	18.0

AMARO All at 8.0

Averna
Ramazzotti
Cynar
Montenegro
Fernet Branca
Branca Menta

LIQUEUR All at 7.50

Limoncello
Sambuca
Cointreau
Amaretto
Frangelico

All our spirits are served as 50ml double measures; single measures are available on request