

PIZZA EAST

PORTOBELLO W10

ANTIPASTI

Nocellara olives, almonds pb	4
Garlic bread v	5
Red pepper & scamorza croquettes, chilli aioli v	5
Lamb meatballs, tomato sauce, parmesan	6
Burrata, tomato, fennel v	8
Calamari fritti, caper aioli	9

SALADS & VEGETABLES

Butter lettuce, avocado, mustard vinaigrette pb	6
Rocket, parmesan, fennel, pine nuts	8
Heritage tomato, basil, croutons, almonds pb	8
Aubergine, tomato, oregano, pine nuts pb	8
Tenderstem broccoli, polenta, chilli, almonds v	9

WOOD OVEN

Mac 'n' cheese	11
Beef lasagne	12
Chicken Milanese, red pepper, anchovies	14
Crispy pork belly, salsa verde	16
Salt baked salmon, aioli	16
Fillet of beef, horseradish	18

BRUNCH

A selection of homemade pastries v	3
Fruit salad, seasonal berries v	5
Granola, seasonal fruit, yoghurt v	6
Eggs any style, sourdough v	6
Avocado on toast, poached eggs, basil, chilli	9
Smoked salmon & scrambled eggs, chives, sourdough	10
Veggie breakfast, eggs any style, avocado, feta, crispy potatoes, kale, mushrooms, tomato, baked beans, toast v	10
Full Italian breakfast, eggs any style, bacon, sausage, tomato, mushrooms, baked beans, focaccia	12

PIZZA

Buffalo mozzarella, tomato, basil v	10
Artichoke, spinach, ricotta, chilli v	10
Courgette, gorgonzola, rocket v	12
Roasted peppers, aubergine, pesto pb	12
Four cheese, black truffle	12
Anchovy, capers, olive, tomato, mozzarella	13
Salami, mozzarella, tomato	14
Spicy sausage, mozzarella, broccoli, cream	14
Veal meatballs, prosciutto, sage, cream	14
Crispy pork belly, tomato, mushroom	14
San Daniele, burrata, rocket, tomato	15

*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*

COCKTAILS

HOUSE TONICS

all at 9

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

Vodka tonka

Finlandia Vodka, apple, lemon, tonka bean

Lavender sour

Bombay Gin, Lychee liqueur, lavender, lemon, egg

SPRITZERS

all at 9

Ambrato Spritz

St Germain, Martini Ambrato, prosecco, soda

Aperol Spritz

Aperol, prosecco, soda

Italicus Spritz

Italicus, capeberry, 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

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

Pietrabbianca 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

ROSE

glass carafe bottle

6.5 16 21

7 19 26

8.5 24 32

RED

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

Corona	3.5	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	Grapefruit & lavender soda	3.5
Soda	2.5	Elderflower soda	3.5
Coke/Diet/Zero	3.0	Virgin Mojito	6

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