

PIZZAEAST

PORTOBELLO W10

DESSERT

Ice cream cone	2.5
Gelato, sorbet	5
Chocolate pot, amaretti	7
Plum & blackberry crumble	7
Salted chocolate caramel tart	8
Mascarpone cheesecake, figs, walnuts	8
Pistachio profiteroles, chocolate	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	Matcha Latte	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

all at 8

Mondino

Monte Negro

Fernet Branca

LIQUEUR

Limoncello 7

Stellacello 7.5
Grapefruit liquor, from Bethnal Green

Sambuca 7.5

Frangelico 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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