

PIZZAEAST

ANTIPASTI

Tuscan kale & vegetable soup	6
Gnocchi romana, gorgonzola	8
Croquettes, prosciutto & pecorino	9
Burrata bruschetta, fava beans, radish	9
Fritto misto, zucchini, broccoli, cauliflower, aioli	9
Meatballs, San Marzano tomato, basil	10
Melon, speck, aged balsamic	11
Fried calamari, caper aioli, lemon	12
Octopus, potato, red watercress, chili	13

SALAD

Bibb lettuce, avocado, mustard vinaigrette	7
Romaine, kale, beet, cucumber, pepita	9
Fennel, arugula, almonds, parmigiano	9
Quinoa, zucchini, sundried tomato, caprino	10

MEAT & CHEESE

Mortadella	6	Robiola Bosina	6
Speck	7	Taleggio DOP	6
Soppressata	7	Pecorino	6
Bresaola	9	Gorgonzola dolce	7
Prosciutto	9	Parmigiano Reggiano	9

Any 3 for 18

PIZZA

Anchovy, tomato, capers, chili	10
Portobello mushrooms, tomato, taleggio, oregano	12
Sunchokes, spinach, mascarpone, thyme	13
Burrata, tomato, black olives	14
Spicy salame, tomato, mozzarella	15
Buffalo mozzarella, tomato, basil	16
Spicy sausage, cream, mozzarella, broccolini	16
Veal meatballs, prosciutto, cream, sage	16
Nduja, pickled peppers, red onion, taleggio	16
San Daniele, mozzarella, arugula, parmigiano	18

PASTA

Mac & cheese	10
Lasagna bolognese	14
Lumache, broccolini, lamb sausage	16
Spaghetti, shrimp, mussels, nduja	18

WOOD OVEN

Hen of the wood, caper, lime, parsley	10
Asparagus, caprino fresco, fennel	12
Whole cauliflower, lemon, yogurt, chili	12
Pork belly, turnips, leeks, crackling	17
Cod, mussels, snap peas	19
Hanger steak, heirloom carrots, radish	19
Lamb shoulder, fregola, peas	20

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Open 11am-11pm Monday to Friday | Weekends 10am-11pm, brunch from 10am-4pm

Taxes and discretionary service not included. Please inform your server of any allergies or dietary practices. We support local, sustainable & organic sources; gluten free options available. A discretionary 18% service charge will be added to parties of 6 or more

PIZZA EAST

WHITE

	Glass 5oz	Carafe 17oz	Bottle 25oz
Pinot Grigio, Caleo, Friuli Venezia-Giulia '13	9	25	40
Gavi, Marchesa, Piemonte '13			48
Frascati, Costantini 'M. Borgo del Cedro', Lazio			52
Falanghina, Nativ, Campania '12	12	37	55
Trebbiano Spoletino, Antonelli, Umbria '12			55
Verdicchio di Matelica, Collestefano, Le Marche '13	12	38	58
Sauvignon Blanc, Tramin, Alto Adige '13	13	47	67
Chardonnay, De Forville, Langhe, Piemonte '13	14	48	69
Malvasia Bianca, Kenneth Volk, Monterey '11	15	50	70
Chardonnay, Lioco, Sonoma Country '12			80
Vermentino, La Spinetta, Piemonte '13			85

RED

	Glass 5oz	Carafe 17oz	Bottle 25oz
Montepulciano, Illuminati 'Riparosso', Abruzzo '12	10	30	45
Schiava, Elena Walch, Alto Adige '12			52
Nero d'Avola, Valle dell'Acate 'Ibidini', Sicilia '12	10	32	48
Dolcetto d'Alba, Brezza, Piemonte '12	11	35	50
Pinot Noir, Terre Gaie 'Stema', Veneto '12	11	35	50
Cabernet Sauvignon, Maculan Brentino, '12	12	42	58
Chianti Classico, Collazi I Bastioni, Toscana '11	13	45	60
Lacrima Christi, De Angelis 'Rosso', Campania '12			60
Barbera d'Alba, Paitin 'Serra', Piemonte '11			65
Rosso di Montalcino, Mastrojanni, Toscana '11			85
Super Tuscan, Antinori 'Tignanello', Toscana '11			200

ROSE

	Glass 5oz	Carafe 17oz	Bottle 25oz
Vin de Gris, Bonny Doon	11	35	55
Rosato, Feudi San Gregorio, Campania	13	40	60
Grenache Blend, Chateau Leoubé, Provence	16	54	80

CHAMPAGNE & SPARKLING

	Glass 5oz	Carafe 17oz	Bottle 25oz
Prosecco, Bisol 'Jeio' Brut, Veneto	11	35	50
Rose Prosecco, Col de Salici, Veneto	10	30	50
Lambrusco, Vigneto Saetti, Emilia-Romagna			60
Franciacorta, Ca del Bosco, Lombardia			100
Brut, Pommery, Champagne	20		100

COCKTAILS

All Cocktails 12

Spritzed & Bittered <i>Aperol, prosecco, stiegl radler, orange bitters</i>
My Hour Sour <i>Bourbon, amaro, lemon, egg white, apple bitters</i>
Italian Jimador <i>Cazadores reposado, vermouth, lemon, agave, coriander, fernet</i>
Soho Negroni <i>Bombay sapphire, suze, martini bianco</i>
Eastern Standard <i>Grey goose or bombay sapphire, lime, sugar, cucumber, mint</i>
Soho Mule <i>42 below, house-made ginger syrup, lime, soda</i>
Picante De La Cassa <i>Cazadores reposado, agave, lime, chili, cilantro</i>
Italian 75 <i>CH Key Gin, lemon, sugar, prosecco</i>

DRAUGHT

Peroni, Pale Lager	6
Guinness, Irish Stout	6
Sunday Session, APA	7
Sofie, Saison	9
Lagunitas, IPA	8

BOTTLES & CANS

Brooklyn Lager	7
Founders, All Day, IPA	7
Revolution, Anti-Hero, IPA	7
Deschutes, Fresh Squeezed, IPA	7
Troublesome, Wheat	8
Lagunitas, Czech Style Pilsner	8
North Coast, Scrimshaw, Pilsner	8
Metropolitan, Flywheel, Light Lager	8
Stiegl Radler	8
Stillwater, Cellar Door, Saison	9
Oskar Blues, Ten Fidy Stout	9
Kentucky Bourbon Barrel Ale, Strong Ale	9