

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
Bone marrow, onion jam, radish, parsley	9
Meatballs, San Marzano tomato, basil	10
Shrimp, clam, mussel impepata, focaccia	11
Lamb sausage, lentils, nduja, calabrian chili	11
Fried calamari, caper aioli, lemon	12

SALAD

Bibb lettuce, avocado, mustard vinaigrette	7
Heirloom beets, fregola, mint	9
Fennel, arugula, almonds, parmigiano	9
Mixed grains, salmon, brussel sprouts, lemon	9

WOOD OVEN

Mac & cheese	10
Lasagna bolognese	14
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

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

FOCACCIA

Prosciutto cotto, fontina, tomato	10
Sausage, broccolini, nduja, chili	10
Mortadella, stracchino, arugula	16
Black truffle, robiola, gorgonzola	18

MEAT & CHEESE

Any 3 for 18

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

Follow us @pizzeastchi



Open 11am-11pm Monday to Thursday | Friday 11am-12am | Saturday 10am-12am Sunday 10am-10pm, 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
Frascatti, 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 Leoube, Provence	16	54	80

CHAMPAGNE & SPARKLING

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
Aperol, prosecco, stiegl radler, orange bitters
- My Hour Sour
Bourbon, amaro, lemon, egg white, apple bitters
- Italian Jimador
Cazadores reposado, vermouth, lemon, agave, coriander, fernet
- Soho Negroni
Bombay sapphire, suze, martini bianco
- Eastern Standard
Grey goose or bombay sapphire, lime, sugar, cucumber, mint
- Soho Mule
42 below, house-made ginger syrup, lime, soda

- Picante De La Cassa
Cazadores reposado, agave, lime, chili, cilantro
- Italian 75
CH Key Gin, lemon, sugar, prosecco

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