

PIZZAEAST

EGGS

Poached eggs carbonara	9
Toast, avocado, chili, poached egg	9
Green eggs, prosciutto cotto	10
Mushroom, taleggio bruschetta, fried egg	10
Veal sausage hash, spinach, poached egg	12
Full Italian breakfast	14

BAKERY & BOWLS

Banana bread, whipped ricotta	4
Pine nut coffee cake	6
Homemade granola, yogurt, berries	7
Grain bowl, coconut, blueberries	7
Nutella focaccia, banana	10
Waffles & bacon stack, maple syrup, fried egg	12

ANTIPASTI

Tuscan kale & vegetable soup	6
Gnocchi romana, gorgonzola	8
Croquettes, prosciutto & pecorino	9
Fritto misto, zucchini, broccoli, cauliflower, aioli	9
Burrata bruschetta, fava beans, radish	9
Meatballs, san marzano tomato, basil	10
Lamb sausage, lentils, nduja, calabrian chili	11
Fried calamari, caper aioli, lemon	12

SALADS

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

PIZZA & FOCACCIA

Prosciutto cotto, fontina, tomato	10
Burrata, pancetta, tomato, oregano	12
Sunchokes, spinach, mascarpone, thyme	13
Buffalo mozzarella, tomato, basil	14
Spicy salame, tomato, mozzarella	15
Spicy sausage, cream, mozzarella, broccolini	16
Veal meatballs, prosciutto, cream, sage	16
Nduja, pickled peppers, red onion, taleggio	16
Black truffle, robiola, gorgonzola	18
San Daniele, farm egg, mozzarella, parmigiano	18

WOOD OVEN

Mac & cheese	10
Lasagna bolognese	14
Hen of the wood, caper, lime, parsley	10
Whole cauliflower, lemon, yogurt, chili	12
Cod, mussels, snap peas	19
Lamb shoulder, fregola, peas	20

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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
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
Schiava, Elena Walch, Alto Adige '12			52
Cabernet Sauvignon, Maculan Brentino '12	12	42	58
Chianti Classico, Felsina 'Berardenga', 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, Campania	13	40	60
Grenache Blend, 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 <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

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