

# PIZZAEAST

SHOREDITCH E1

Gelato, sorbet selection	6
Lemon posset	7
Strawberry, pine nut, panna cotta	7
White chocolate semi-freddo, cherry, pistachio	7
Peach & mascarpone tart, raspberry	7
Cinnamon doughnuts	8
Salted chocolate caramel tart	8
Cheese: any three	9

**Blu 61 La Casearia** – Aromas are of typical blue cheese but are accompanied by sweet and fruity scents of cherry. The pervasive wine flavour balanced by the creaminess of the cheese, creates an intensely luscious cheese that goes well with a sweet Italian Passito or any other dessert wine.

**Pecorino Moliterno al tartufo** – Produced on the island of Sardinia, Pecorino Moliterno al Tartufo is a raw sheep's milk cheese shot through with thick veins of truffle.

**Ciabra Di Capra** – Cuneo. A soft goats cheese. Creamy and delicate.

**Fiore Di Carciofo** – 3-6 month aged vegetarian cheese. (Artichoke flour is used instead of rennet).

Please let us know if you have any allergies or require information on ingredients used in our dishes



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## DESSERT WINE

	75ml	375ml
Dindarello Moscato Maculan 12	6.5	32.0
	75ml	500ml
Warres Otima Tawny Port	7.0	45.0

## GRAPPA

Grappa di Pere	9.0
Grappa di Torcolato	10.0
Grappa di Tignanello	10.0
Grappa di Sassiccaia	11.0

## AMARO

All at 8.0

Averna  
Ramazzotti  
Cynar  
Montenegro  
Fernet Branca  
Branca Menta

## COGNAC & ARMAGNAC

Remy Martin V.S.O.P	9.0
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## LIQUEUR

All at 7.50

Limoncello  
Sambuca  
Cointreau  
Amaretto  
Frangelico

*All our spirits are served as 50ml double measures; single measures are available on request*