PIZZA EAST
SHOREDITCH E1

Gelato, sorbet selection	6
Limoncello posset, raspberry, creme fraiche, almond	7
Coconut meringue, plum sorbet, compote (vegan)	7
Baked ricotta cheesecake, blackberry & thyme	7
Spiced apple & polenta cake, peanut butter caramel	7
Cinnamon doughnuts	8
Salted chocolate caramel tart	8

HOT DRINKS

all at 2.75	all at 2.75	all at 2.90
Earl Grey	Espresso / Double espresso	Latte / Flat white
English breakfast	Macchiato	Mocha / Cappuccino
Green / Fresh mint	Americano	Turmeric latte
Camomile		Matcha latte

All at 9.75

Espresso Martini	Celtic Flip	Frangelico sour
Finlandia, Kahlua, espresso	*Dewar's, Jameson, honey, egg*	*Frangelico, lemon, Angostura*

All our spirits are served as 50ml double measures; single measures are available on request.
There is a discretionary 12.5% service charge added to your bill

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PIZZA EAST

SHOREDITCH E1

DESSERT WINE

	75ml	375ml
Dindarello Moscato Maculan 15	6.5	32.0
Warres Otima Tawny Port	7.0	45.0

LIQUEUR   All at 7.50

Limoncello
Sambuca
Cointreau
Amaretto
Frangelico

AMARO   All at 8.0

Nardini
Averna
Cynar
Montenegro
Fernet Branca

GRAPPA

Nardini Bianca 40   10.0

COGNAC

Remy Martin V.S.O.P   9.0

Cheese selection   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.*

Please let us know if you have any allergies or require information on ingredients used in our dishes. There is a discretionary 12.5% service charge added to your bill.