

PIZZA EAST

SHOREDITCH E1

ANTIPASTI

Marinated olives, Marcona almonds	4
Garlic bread	5
Short rib & fontina croquettes, chilli aioli	6
Lamb meatballs, tomato sauce, parmesan	6
Squash, chestnut, caprino fresco bruschetta	7
Cauliflower carbonara	7
Sea bream, chicory, caponata	8
Burrata, fig, honeycomb, basil	8
Calamari, prawns, courgette fritti	9
Beef carpaccio, capers, anchovy, horseradish	10
Octopus, salsa rossa, salted ricotta	10

WOOD OVEN

Mac 'n' cheese	11
Beef lasagne	12
Chicken leg, guanciale, baby vegetables, gnocchi	14
Cod, squid, saffron, aioli	15
Crispy pork belly, salsa verde	16
Salt baked salmon, olive tapenade	16
Lamb ragu, polenta, olives, taleggio	17

VEGETABLES

Aubergine, ricotta, thyme	7
Broccoli, chilli, almond	8
Pumpkin, dolcelatte, lemon	8

PIZZA

Buffalo mozzarella, tomato, basil	10
Potato, garlic, rosemary, fontina, cream	11
Black truffle, taleggio, mozzarella, cream	12
Cauliflower, spinach, wild mushrooms (vegan)	12
White anchovy, olive, capers, oregano, tomato	13
Prosciutto cotto, wild mushrooms, tomato, thyme	13
Salami, tomato, mozzarella, chilli flakes	14
Veal meatballs, prosciutto, cream, lemon	14
Spicy sausage, mozzarella, broccoli, cream	14
San Daniele, burrata, rocket, tomato	15

SALAD

Butter lettuce, avocado, wholegrain mustard	6
Grilled vegetables, treviso, stracchino, Chianti	7
Rocket, fennel, pine nut, parmesan	9
Salt baked salmon, baby gem, Caesar, bottarga	11
Chicken, guanciale, avocado, egg, parmesan	12

COUNTER

Board of 3 at 14

Mortadella	4	Caprino fresco	4
Bresaola	5	Burrata	5
Finocchiona	5	Robiola	5
Wild boar speck	6	Pecorino Sardo	5
Salame tartufo	6	Blu Di Pecora	6
San Daniele	7	Parmigiano Reggiano	7

COCKTAILS

HOUSE TONICS

All at 9.75

Soho Mule

Finlandia, house ginger, lime, soda

Picante de la Casa

Gran Centenario Reposado, chilli, coriander, lime, agave

Soho Negroni

Bombay Sapphire, Suze, Martini Bianco

Eastern Standard

Finlandia or Bombay Sapphire, cucumber, mint, lime

EAST SIDE

Arancia Sour

Pisco, Aperol, lemon, egg white

Salento

Hendrick's, pineapple, elderflower, basil

New Fashioned

Woodford Reserve, creme de mure, maraschino, lemon

Honoré

Remy Martin VSOP, creme de peche, orgeat, lemon

APERITIVO

all at 9.75

St. Germain Spritz

St. Germain, prosecco, soda, mint

Aperol Spritz

Aperol, prosecco, soda

Veneziano

Aperol, Grappa Nardini, Amaro Nardini

WINE

SPARKLING

	125ml	carafe	bottle
Prosecco Treviso DOC, Luna Argenta, Brut NV	7.5	26	36
Rose de Salici, Col de Salici, Brut NV			39
Champagne Testulat, Brut NV			50
Ruinart Brut NV			70

ROSE

	glass	carafe	bottle
Negroamaro, Pieno Sud, Puglia 17	6.5	16	21
Pinot Grigio, Ponte Pietra, Veneto 17	7	19	26
Cotes de Provence, St Roch Les Vignes 16	8.5	24	32

WHITE

	glass	carafe	bottle
Garganega, Torre del Falasco, Veneto 17	6.5	16	21
Trebbiano, Villa Rossi, Emilia Romagna 16			22
Grillo, Angelo, Sicily 17			23
Fiano, Masserie, Codici, Puglia 16			24
Catarratto, Montalto, Sicily 17			25
Chardonnay, Alpha Zeta, Veneto 16	7	19	26
Verdicchio dei Jesi Classico, Vignameto, Marche 17			26
Gambellara Classico, Cantina di Gambellara, Veneto 17			28
Campogrande Orvieto, Santa Cristina, Umbria 15	7.5	20	29
Soave Classico, Monteforte, Veneto 17			29
Pinot Grigio 'Dolomiti', Terre del Noce 17	8	22	30
Sauvignon Blanc, Ca' di Alte, Veneto 17	8.5	24	32
Gavi di Gavi, La Contessa, Broglia, Piemonte 17	9	25	36
Pietrabianca Chardonnay, Castel del Monte, Puglia 16			55

RED

	glass	carafe	bottle
Corvina, Torre del Falasco, Veneto 16	6.5	16	21
Sangiovese, Villa Rossi, Emilia Romagna 16			23
Syrah, Passo del Tempio, Sicily 16			25
Primitivo, Visconti della Rocca, Puglia 17	7	19	26
Nero d'Avola, Montalto, Sicily 17			27
Barbera, Ricossa, Vistamonti, Piemonte 16			29
Chianti, Mediceo, Tuscany 16	7.5	20	29
Merlot 'Dolomiti', Terre del Noce 17	8	22	30
Montepulciano d'Abruzzo, Barrique, Itynera 15	8.5	24	32
Negroamaro Riserva, Salice Salentino, Puglia 14			34
Pinot Noir, Cycles Gladiator, California, USA 15	9.5	27	39
Langhe Nebbiolo, Massolino, Piemonte 15			60
Amarone della Valpolicella, Alpha Zeta, Veneto 14			70
Brunello di Montalcino, Pian delle Vigne, Tuscany 12			85

BOTTLED & DRAUGHT BEER

Peroni / Peroni 66cl	4.75 / 8
Aspall Cider	4.75 Amstel
Five Points Pale Ale	4.9 Birra Moretti
Crate I.P.A. / Crate Lager	4.9 Camden Pale Ale
Nanny State BrewDog (Alc. free)	4
Vagabond BrewDog (Gluten free)	4.9

SOFT DRINKS

half	pint	Coke/Diet/Zero 3.25	Elderflower,
3	5.25	Lemonade 2.5	cucumber, soda
3	5.25	Soda water 2.5	H/M lemonade
3.2	5.50	Tonic/slimline 2.5	H/M ginger beer
		Ginger ale 2.5	Hibiscus, jasmine
		Ginger beer 2.5	Turmeric, apple

All at 3.5

Glass 175ml, carafe 500ml - 125ml measure available on request - There is a discretionary 12.5% service charge added to your bill
Please let us know if you have any allergies or require information on ingredients used in our dishes - 50ml measures as standard. 25ml available on request.