

PIZZA EAST

SHOREDITCH E1

BRUNCH

Yoghurt, granola, summer berries	6
Pancakes, banana, wild berries	8
Pork belly, tomato, egg, ciabatta	8
Sweetcorn fritter, avocado, duck egg	8
Green eggs, ham	9
Avocado, poached egg, chilli, bruschetta	9
Hot smoked trout, avocado, mixed grains	9
Bavette, fried egg, hollandaise	10
Baked egg, treviso, shiitake, ricotta	10
Full breakfast	11

COCKTAILS

Virgin or Bloody Mary <i>Finlandia or Grey Goose</i>	4.5/ 9.75/ 10
Bellini <i>Prosecco, peach</i>	9.75
Mimosa <i>Prosecco, freshly squeezed orange juice</i>	9.75

ANTIPASTI

Marinated olives, Marcona almonds	4
Garlic bread	5
Lamb meatballs, tomato sauce, parmesan	6
Duck croquettes, aubergine, shallot	7
Jerusalem artichoke, salsify bruschetta	7
Burrata, fig, honeycomb	8
Pork cheek, farro, carrot	8
Calamari, prawns, courgette fritti	9
Monkfish, wild mushroom, saffron	10

PIZZA

Buffalo mozzarella, tomato, basil	10
Aubergine, tomato, scamorza, pesto	11
Black truffle, taleggio, mozzarella, cream	12
Cavolo nero, ricotta, taleggio, cream	12
Prosciutto cotto, wild mushrooms, tomato, thyme	13
Mortadella, ricotta, peppers, pistachio	13
Prawns, chilli, parsley, cream	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, vinaigrette	6
Chicory, pear, walnut, blu bottera	7
Rocket, fennel, pine nut, parmesan	9
Chicken, guanciale, avocado, egg, parmesan	12
Hot smoked salmon, bitter leaves, broccoli	13

WOOD OVEN

Mac 'n' cheese	11
Beef lasagne	12
Chicken cacciatore	15/30
Crispy pork belly, salsa verde	16
Sea bream, purple potato, fried kale	16
Salt baked salmon	17

VEGETABLES

Burnt aubergine, tahini, walnut, pomegranate	7
Broccoli, chilli, almonds	8
Romanesco, cauliflower, salsa verde	8
Celeriac, goats curd, harissa, hazelnut	9

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.

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

Imperatore

Woodford Reserve, Punt e Mes, Mandarine Napoleon

Padrino Francese

Remy Martin VSOP, Amaretto Disaronno, lemon, rhubarb

APERITIVO

all at 9.75

Strega

Strega, lemon, dill, ginger ale

Aperol Spritz

Aperol, prosecco, soda

l'Italiano

Cointreau, Campari, Martini Rosso, ginger ale

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

WHITE

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

ROSE

	glass	carafe	bottle
Negroamaro, Pieno Sud, Puglia 16	6.5	16	21
Pinot Grigio, Ponte Pietra, Veneto 16	7	19	25
Cotes de Provence, St Roch Les Vignes 16	8	22	30

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 16	7	19	26
Nero d'Avola, Montalto, Sicily 16			27
Barbera, Ricossa, Vistamonti, Piemonte 15			29
Chianti, Da Vinci, Tuscany 15	7.5	20	29
Merlot 'Dolomiti', Terre del Noce 16	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 13	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	4.5 / 7.5
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

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