

PIZZA EAST

SHOREDITCH E1

BRUNCH

Housemade pastries	3
Natural yoghurt, berries, nut granola v	6
Mortadella, fried eggs, caponata, toast	9
Eggs any style, toast v	6
Avocado, poached eggs, basil, chilli, toast v	9
Green eggs, ham	9
Amaro cured salmon & scrambled eggs, toast	10
Italian toast, maple syrup, pancetta	8
Baked eggs, tomato, truffle, pecorino	10
Veggie breakfast	
Eggs any style, avocado, feta, crispy potatoes, kale, mushrooms, tomato, baked beans, toast v	11
Full Italian breakfast	
Eggs any style, pancetta, sausage, tomato, mushroom, baked beans, toast	12

ANTIPASTI

Marinated olives	4
Burrata Pugliese, radicchio, walnut v	8
Garlic bread v	5
Lamb meatballs, tomato sauce, parmesan	6
Red pepper & scamorza croquettes, chilli aioli v	5
Calamari fritti, caper aioli	9

SALADS & VEGETABLES

Butter lettuce, avocado, mustard vinaigrette pb	6
Salmon, chicory, radish, mint	11
Wild rocket, fennel, parmesan, pine nuts	9
Heritage beetroots, castelfranco, caprino fresco v	10
Chicken, guanciale, avocado, egg, parmesan	12

PIZZA

Buffalo mozzarella, tomato, basil v	10
Veal meatballs, prosciutto, sage, cream	14
Salami piccante, mozzarella, tomato	14
Delicia squash, broccolini, sage, chilli pb	12
San Daniele prosciutto, burrata, rocket, tomato	15
Four cheese, black truffle	14
Anchovy, capers, olive, tomato, mozzarella	13
Spicy sausage, mozzarella, broccoli, cream	14
Potato, fontina, garlic, rosemary v	13
Artichoke, spinach, ricotta, chilli v	11
Prosciutto cotto, wild mushroom, tomato, thyme	13

WOOD OVEN

Chicken cacciatore, pancetta, tomato, olives	16
Salt baked salmon, tomato, fregola, aioli	16
Beef ragu lasagne	12
Mac 'n' cheese	11
Wood Farm pork belly, cannellini beans, apple	18

DESSERT

Gelato & Sorbet	6
Vanilla panna cotta, figs, amaretti crumble	7
Warm cinnamon doughnuts, chocolate sauce v	8
Poached apple, cinnamon ice cream, hazelnut pb	7
Ricotta cheesecake, blackberry compote v	7
Salted chocolate caramel tart, almonds v	8

v = vegetarian pb = plant based

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.

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

APERITIVO

Sbagliato

Martini Rosso, Campari, prosecco

Sonny Ale Cooler

Aperol, Creme de Peche, Camden Pale ale

L'isola

Bacardi Oakheart, Crème de Violette, agave, passion fruit

Principi garden

Hendricks, maraschino, egg, lemon, black pepper

SPRITZERS

all at 9.75

Ambrato Spritz

St Germain, Martini Ambrato, prosecco, soda

Aperol Spritz

Aperol, prosecco, soda

Italicus Spritz

Italicus, capeberry, prosecco, soda

WINE

SPARKLING

Prosecco Treviso DOC, Luna Argenta, Brut NV

Rose de' Salici, Col de' Salici, Brut NV

Champagne Testulat, Brut NV

Ruinart Brut NV

125ml carafe bottle

7.5 26 36

39

50

70

WHITE

Garganega, Torre del Falasco, Veneto 18

Trebbiano, Villa Rossi, Emilia Romagna 18

Grillo, Angelo, Sicily 17

Fiano, Masserie, Codici, Puglia 17

Catarratto, Montalto, Sicily 17

Chardonnay, Alpha Zeta, Veneto 18

Verdicchio dei Jesi Classico, Vignameto, Marche 18

Gambellara Classico, Cantina di Gambellara, Veneto 17

Pecorino, Contrada Luce, Abruzzo 17

Soave Classico, Monteforte, Veneto 17

Pinot Grigio 'Dolomiti', Terre del Noce 18

Sauvignon Blanc, Ca' di Alte, Veneto 18

Gavi di Gavi, La Contessa, Broglia, Piemonte 18

Pietrabbianca Chardonnay, Castel del Monte, Puglia 17

glass carafe bottle

6.5 16 21

22

23

24

25

7 19 26

26

28

7.5 20 29

29

8 22 30

8.5 24 32

9 25 36

55

ROSE

glass carafe bottle

6.5 16 21

7 19 26

9.5 27 39

RED

glass carafe bottle

6.5 16 21

23

25

7 19 26

27

29

7.5 20 29

8 22 30

8.5 24 32

34

9.5 27 39

60

70

85

BOTTLED & DRAUGHT BEER

Soho Lager	5	half	pint
Peroni / Peroni 66cl	4.75/8	Soho Lager	3 .25 5.50
Work IPA	4.75	Birra Moretti	3 5.25
Taunton Cider 50cl	6	Camden Pale Ale	3.2 5.50
Nanny State BrewDog ^(Alc. free)	4		
Vagabond BrewDog ^(Gluten free)	4.9		

SOFT DRINKS

Lemonade	2.5	Elderflower, cucumber, soda	3.5
Soda water	2.5	H/M lemonade	3.5
Tonic/slimline	2.5	Bottleshot cold brew coffee	3.5
Ginger ale	2.5		
Ginger beer	2.5		
Coke/Diet/Zero	3.25		

Glass 175ml, carafe 500ml - 125ml measure available on request - 50ml measures as standard - 25ml available on request.
There is a discretionary 12.5% service charge added to your bill