

PIZZA EAST

KENTISH TOWN NW5

ANTIPASTI

Marinated Nocellara olives, Marcona almonds	3
Garlic bread	4
Cauliflower carbonara	6
Lamb meatballs, tomato sauce, parmesan	6
Nduja, fennel arancini, lemon crème fraîche	7
Crab, salsa rossa, spring onion bruschetta	7
Burrata, blood orange marmalade, pangrattato	8
Calamari, prawns, courgette fritti	8
Scallops, heritage carrots, leeks	10

WOOD OVEN

Gnocchi, gorgonzola, nduja	9
Mac 'n' cheese	10
Beef lasagne	12
Cod, lemon risotto, wild garlic	15
Salt baked salmon, aioli, side of the day	16
Pork belly, side of the day	16
Veal cheek, jerusalem artichokes, swiss chard	18

VEGETABLES

Aubergine, ricotta, sundried tomatoes	7
Broccoli, chilli, romesco sauce	8
Cauliflower, chickpeas, avocado	8

PIZZA

Buffalo mozzarella, tomato, basil	8
Anchovy, capers, olive, tomato, mozzarella	9
Salami, mozzarella, tomato	10
Roast red pepper, aubergine, oregano, pesto	11
Portobello mushrooms, pancetta, garlic, cream	11
Burrata, confit tomatoes, basil pesto, cream	12
Nduja, poponcini, red onion, mozzarella	12
Spicy sausage, broccoli, mozzarella, cream	12
Veal meatballs, prosciutto, cream	13
Four cheese, truffle oil, fresh oregano	14
San Daniele, parmesan, rocket, tomato	14

SALADS

Butter lettuce, avocado, wholegrain mustard	7
Rocket, parmesan, fennel	8
Salmon, avocado, quinoa, pickled radish	11
Chicken, guanciale, avocado, egg, parmesan	12

COUNTER

Mortadella	4	Gorgonzola	5
Salami Tartufo	5	Caprino	6
Salami Finocchiona	5	Parmigiano	6
Carpaccio	6	Pecorino Sardo	6
San Daniele	6	Burrata	7

SELECTION OF ANY 3 FOR 12

There is discretionary 12.5% service charge added to your bill.

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

COCKTAILS

CLASSICS £7.5

Daiquiri
Bacardi Superior, lime, sugar

Paloma
Gran Centenario, fresh grapefruit juice, soda

Negroni
Bombay Sapphire, Martini Rosso, Campari

Collins
Finlandia / Bombay Sapphire, lemon, sugar, soda

NORTH SIDE £8.5

Kentish Swizzle
Buffalo Trace, Suze, honey lavender water, lemon

Rhubarb Daisy
Rhubarb infused Gran Centenario, Aperol, vanilla agave

House Press Standard
Hendricks, House Press Green, mint sugar, lime

Lady in Red
Finlandia, blood orange, date, egg white

APERITIVI £7

Bellini
Prosecco, white peach puree

Bicicletta
Sauvignon Blanc, Campari, elderflower

Aperol Spritz
Aperol, Prosecco, Soda

WINE

SPARKLING

	175 ml	carafe	bottle
Prosecco Treviso DOC, Luna Argenta, Brut NV	6.5	20	29
Rose de' Salici, Col de' Salici, Brut NV			38
Prosecco di Valdobbiadene, Col de Salici, Extra Dry 14			42
Testulat Carte D'Or, Blanc De Noirs, Brut NV			50

ROSE

	175ml	carafe	bottle
Negroamaro, Pieno Sud, Sicily 14	5	14	18
Pinot Grigio, Ponte Pietra, Veneto 14	6.5	17	23
Cotes de Provence, St Roch Les Vignes 15			25

WHITE

	175ml	carafe	bottle
Garganega, Torre del Falasco, Veneto 14	6	15	19
Fiano, Visconti della Rocca, Puglia 14			20
Grecanico, Pieno Sud, Sicily 14			22
Grillo, Itynera, Sicily 14			25
Pinot Grigio, Nina, Veneto 15	7	17	26
Chardonnay, Alpha Zeta, Veneto 14	8	19	27
Cortese, Ricossa Terza, Piemonte 13			28
Verdicchio dei Jesi, Vignameto, Marche 15	8	21	29
Gambellara Classico, Gambellara, Veneto 15			30
Soave Classico, Monteforte, Veneto 15			31
Sauvignon Blanc, Ca' di Alte, Veneto 15	9	25	33
Vermentino, Cantina Mesa, Sardinia 15			34
Lugana, Catulliano Pratello, Lombardy 14			38
Gavi di Gavi, La Meirana, Piemonte 14	10	28	40

RED

	175ml	carafe	bottle
Corvina, Torre del Falasco, Veneto 14	6	15	19
Sangiovese, Pieno Sud, Sicily 15			20
Syrah, Passo del Tempio, Sicily 15	7	16	23
Merlot, Nina, Veneto 15	7	17	26
Primitivo, Visconti della Rocca, Puglia 15	7.5	19	27
Nero d'Avola, Borgo Selene, Sicily 14			29
Barbera, Ricossa, Vistamonti, Piedmonte 14	8	21	30
Valpolicella, Alpha Zeta, Veneto 14			32
Cabernet Sauvignon, Castel Firmian, Trentino 14			33
Negroamaro Riserva, Salice Salentino, Puglia 13			34
Montepulciano d'Abruzzo, Barrique, Itynera 14	9.5	26	34
Pinot Noir, Edna, California, USA 13			42
Amarone della Valpolicella, Alpha Zeta, Veneto 14			60

BOTTLED BEER & DRAUGHT BEER

		half	pint
Heineken can	3.5		
Peroni	4.5	Amstel	2.5 4.75
Sol	4.5	Birra Moretti	2.5 4.75
Aspall Cider	4.5	Camden Pale Ale	2.6 5

SOFT DRINKS

Tonic/slimline	2.5	Elderflower, cucumber, soda	3.5
Ginger ale	2.5	Homemade lemonade	3.5
Coke/Diet/Zero	3.0	Ginger Beer, lime, bitters	3.5
Aranciata San Pellegrino	3.5	House Iced Tea	2.0
House Cream Soda	3.5		

*Glass 175ml, carafe 500ml- 125ml measure available on request. 50ml measures as standard. 25ml available on request.
Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.*