PIZZA EAST
SHOREDITCH E1

BRUNCH

BAKERY

Salted caramel, Nutella muffin	3
Black truffle, scamorza brioche roll	4
Italian toast, maple creme fraiche, cinnamon, pancetta	7

EGGS

Taleggio, squash, parsley frittata	7
Amaro cured salmon, scrambled egg	8
Beef ragu, fried eggs, toast	8
Avocado, poached eggs, chilli, basil	9
Mortadella, fried eggs, caponata	9
Green eggs, ham	9
Baked eggs, tomato, pecorino, truffle *add san daniele for 2*	9
The full Italian	10
Guanciale, pecorino, egg, cream, rosemary pizza (from 9am)	12

FRUIT

Melon, pear, basil	3
Vanilla granola, berries, yogurt	5
Ricotta pancakes, roasted fruit, honey, thyme	8

SIDES

Toasted sourdough/multigrain/gluten free rye	2
Roasted tomatoes/mushrooms	2
Eggs any style	2.5
Pancetta	3
Tuscan sausage	3
Avocado, chilli	4

SUNDAY ROAST

Pork belly for one/two	16/32
Creedy Carver chicken for one/two	18/36
Rib of beef for one/two	19/38

ANTIPASTI

Marinated olives	4
Garlic bread	5
Short rib & fontina croquettes, chilli aioli	6
Lamb meatballs, tomato sauce, parmesan	6
Burrata, fig, honeycomb, basil	8
Calamari, prawns, courgette fritti	9

PIZZA

Buffalo mozzarella, tomato, basil	10
Potato, garlic, rosemary, fontina, cream	11
Black truffle, taleggio, mozzarella, cream	12
Prosciutto cotto, wild mushrooms, tomato, thyme	13
Salami, tomato, mozzarella, chilli flakes	14
Veal meatballs, prosciutto, cream, lemon	14
San Daniele, burrata, rocket, tomato	15

SALAD

Butter lettuce, avocado, wholegrain mustard	6
Rocket, fennel, pine nut, parmesan	9
Chicken, guanciale, avocado, egg, parmesan	12

WOOD OVEN

Aubergine, ricotta, thyme	7
Broccoli, chilli, almond	8
Mac 'n' cheese	11
Beef lasagne	12
Salt baked salmon, olive tapenade	16

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

Perla Nera
Woodford Reserve, Chambord, maraschino cherry

Fig Bellini
Prosecco, fig shrub

Pear Sour
Remy Martin VSOP, pear, lemon

Fig Fizz
Gran Centenario plata, fig shrub, lemon

APERITIVO

all at 9.75

Mure Royale
Crene de mure, prosecco, soda, blackberry

Aperol Spritz
Aperol, prosecco, soda

Puglia
Finlandia, Martini Rosso, Chartreuse, oranges

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
Pecorino, Contrada Luce, Abruzzo 17	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

		half	pint
Peroni / Peroni 66cl	4.75 / 8		
Aspall Cider	4.75	Amstel	3 5.25
Five Points Pale Ale	4.9	Birra Moretti	3 5.25
Crate I.P.A. / Crate Lager	4.9	Camden Pale Ale	3.2 5.50
Nanny State BrewDog (Alc. free)	4		
Vagabond BrewDog (Gluten free)	4.9		

SOFT DRINKS

Coke/Diet/Zero	3.25
Lemonade	2.5
Soda water	2.5
Tonic/slimline	2.5
Ginger ale	2.5
Ginger beer	2.5

Elderflower, cucumber, soda
H/M lemonade
H/M ginger beer
Hibiscus, jasmine
Turmeric, apple

All at 3.5

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