

PIZZA EAST

PORTOBELLO W10

ANTIPASTI

Nocellara olive, salted almonds	4
Ciabatta garlic bread v	5
Beef carpaccio, watercress, parmesan	9
Red pepper & scamorza croquettes, chilli aioli v	5
Lamb meatballs, tomato sauce, parmesan	6
Burrata Pugliese, tomato, basil pesto, pine nuts v	8
Calamari fritti, caper aioli	9
Cured salmon, salmoriglio	8
Bone marrow, shallots, capers, focaccia	10

COUNTER

Caprino fresco	4	Mortadella, pistachio	4
Pecorino sardo	5	Salami finocchiona	5
Gorgonzola	6	Salami tartufo	6
Parmigiano	6	Coppa	6
Burrata	7	San Daniele	7

BOARD OF 3 AT 14

SALADS & VEGETABLES

Wild rocket, fennel, parmesan, pine nuts	9
Butter lettuce, avocado, mustard vinaigrette pb	8
Quinoa, mixed greens, artichoke, buffalo mozzarella v	9
Chicken, baby gem, guanciale, egg, anchovy dressing	11
Aubergine caponata, basil, caprino fresco v	9
Charred brussel sprouts, shallot, chestnut crumble v	10
Heritage beetroot, castelfranco, citrus dressing v	10

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.

PIZZA

Portobello mushroom, fontina, oregano v	11
Buffalo mozzarella, tomato, basil v	10
Four cheese, black truffle	14
Anchovy, capers, olive, tomato, mozzarella	13
Spicy sausage, mozzarella, broccolini, cream	14
Veal meatball, prosciutto, cream, sage	14
Popponcini peppers, 'nduja, red onion, tomato	11
Prosciutto cotto, artichokes, olives, parmesan	14
San Daniele, burrata, rocket, tomato	15
Salami piccante, mozzarella, tomato	14
Aubergine, red peppers, pesto pb	12
Potato, pancetta, taleggio, rosemary	15

EXTRA TOPPINGS

Mushroom, olives, peppers, artichoke, aubergine	1.5
Salami, cotto, spicy sausage, nduja, San Daniele, burrata	3

WOOD OVEN

Beef ragu lasagne	12
Chicken Milanese, rocket, tomato, parmesan	15
Salt baked salmon, fregola, black olives, peppers	16
Wood Farms pork belly, Bramley apple sauce	19
Mac 'n' cheese	11

DESSERTS

Tiramisu v	7
Affogato v	5
Warm pannetone, whipped mascarpone, almonds v	8
Gelato, sorbet v	6
Profiteroles, vanilla ice cream, chocolate sauce v	8
Salted chocolate caramel tart, almonds v	8

CHEESE BOARD AT 9

Gorgonzola dolce, smoked pecorino,
caprino fresco, grapes, pane carasau

COCKTAILS

HOUSE TONICS

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

all at 10

WEST SIDE

Rum Fashioned

Barcardi 8, Chocolate bitter

Espresso Martini

Finlandia, Kahlua, coffee

Vodka Tonka

Finlandia Vodka, apple, lemon, tonka bean

Salvia Sour

Bombay Gin, St Germain, sage, lemon, egg

APERITIVO

all at 10

Aperol Spritz

Aperol, prosecco, soda

Negroni

Bombay Sapphire, Campari, Martini Rosso

Apertass

Aperol, Cedrata Tassoni

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

Negroamaro, Pieno Sud, Puglia 17

Pinot Grigio, Ponte Pietra, Veneto 18

Lady A, Provence IGP 17

glass carafe bottle

6.5 16 21

7 19 26

9.5 27 39

RED

Corvina, Torre del Falasco, Veneto 18

Sangiovese, Villa Rossi, Emilia Romagna 17

Syrah, Passo del Tempio, Sicily 17

Primitivo, Visconti della Rocca, Puglia 18

Nero d'Avola, Montalto, Sicily 17

Barbera, Ricossa, Vistamonti, Piemonte 17

Chianti, Mediceo, Tuscany 17

Merlot 'Dolomiti', Terre del Noce 17

Montepulciano d'Abruzzo, Barrique, Itynera 16

Negroamaro Riserva, Salice Salentino, Puglia 15

Pinot Noir, Cycles Gladiator, California, USA 16

Langhe Nebbiolo, Massolino, Piemonte 16

Amarone della Valpolicella, Alpha Zeta, Veneto 14

Brunello di Montalcino, Pian delle Vigne, Tuscany 13

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

Corona	4.5	half	pint
Birra Moretti	4.5	Amstel	3 5
Peroni	4.5	Peroni	3 5.5
Aspall Cider	5.5	Camden Pale Ale	3 5.5

SOFT DRINKS

Lemonade	2.5	Elderflower, cucumber, soda	3.5
Soda	2.5	H/M lemonade	3.5
Coke/Diet/Zero	3.0	Bottleshot cold brew coffee	3.5