

PIZZAEAST

PORTOBELLO

NON-ALCOHOLIC

Martini vibrante slim tonic, grapefruit all 7

Pentire & tonic rosemary

Eastern fizz Seaward Pentire, cucumber, mint

BRUNCH (SERVED FROM 10AM- 2PM)

Green eggs avocado, Flor sourdough, pesto, chilli v	13
Baked eggs arrabiata pecorino fresco, sourdough	11
Buttermilk hotcake whipped ricotta, black figs, pomegranate	10

SMALLS

Nocellara olives pb	4
Globe courgettes salsa verde, mint pb	9
Merinda tomato bruschetta Flor sourdough, aioli v	11
Wild rocket parmigiano reggiano, Sicilian fennel	12
Burrata DOP aubergine caponata v	12
Tuna carpaccio Fontodi olive oil, lemon	14
Lamb meatballs parmesan, ricotta, focaccia	9

MAINS

All served with slow cooked peas, roast heritage carrots, Tuscan potatoes

Salt-baked salmon aioli	21
Wood-fired chicken salsa verde	21

TO SHARE RECOMMENDED FOR 2-3 PEOPLE

Dexter beef sirloin 800g horseradish	48
--------------------------------------	----

PIZZA

Buffalo mozzarella pomodoro, basil v	13
Butternut squash cime di rapa, San Marzano, olives, chilli pb	14
Sicilian anchovy pomodoro, black olives, lilliput capers	14
Wild mushroom prosciutto cotto, fior di latte	15
Spicy sausage mozzarella, Tuscan kale, cream	14
Salami tomato, mozzarella, chilli	15
Prosciutto di San Daniele burrata, rocket, tomato	17

DIPS garlic & herb | basil pesto | Calabrian chilli 2 each | 3 for 5

DESSERTS

Apple pie custard v	7
Chocolate pot caramel, sea salt v	7
Limoncello meringue pie v	8
Gelato Cookies & Cream v Fior di latte v Chocolate v	2
Sorbet Coconut pb Blackberry pb Lemon pb	2



SPARKLING

Prosecco Treviso DOC Luna Argenta, NV	8	38
Franciacorta 'Cuvee Royale' Brut 18		55
Champagne Collet Brut NV	12	65
Ruinart Brut NV		80

WHITE

Trebbiano Villa Rossi, Emilia Romagna 20	6.5	18	25
Grillo Angelo, Sicily 20		27	
Pinot Grigio 'Dolomiti' Terre del Noce 20	7.5	20	29
Pinot Bianco Quercus, Goriska Brda 20	8.5	25	33
Sauvignon Blanc Ca' di Alte, Veneto 20	9	27	37
Gambellara Classico Monopolio Veneto 19		37	
Vermentino I Fiori, Pala, Sardegna 20		38	
Gavi di Gavi La Contessa, Piemonte 20	10	28	41
Chardonnay Cycles Gladiator, CA 18	11	30	44
Riesling Firestone, CA 19		45	
Lugana Catulliano, Pratello, Lombardia 20		47	
Verdicchio di Matelica Bisci, Marche 20	12	34	48
Pecorino La Valentina, Abruzzi 19		49	
Falanghina Villa Matilde, Campania 20		52	
Greco di Tufo Tenute Altavilla, Campania 19		58	
Arneis Roero Valfaccenda, Piemonte 18		60	
Chardonnay 'Bramito del Cervo', Umbria 20		70	
Cervaro della Sala, Antinori, Umbria 19		100	

BEER

DRAUGHT All draught beer served in 2/3 pint glasses

Moretti 4.6 %	all at 5
Work IPA 5.4%	
Aspall Suffolk Cyder 5.5 %	

BOTTLE

Peroni 5.1%
Peroni Libera 0.0%
Lucky Saint 0.0%

COCKTAILS

ALL 10

Aperol Spritz Aperol, Prosecco, soda, olive
Bianco Spritz Martini Bianco, Suze, St Germain, soda, orange
Clemini Prosecco, Grand Marnier, clementine
Portobello Mule Portobello Road Gin, homemade ginger beer, lime

RED

Sangiovese Villa Rossi, Emilia Romagna 20	6.5	18	25
Primitivo Visconti della Rocca, Puglia 20		28	
Barbera Ricossa, Vistamonti, Piemonte 19		29	
Nero d'avola Arancio, Sicily 19	8	22	32
Bardolino Corte Giara, Veneto 19 (av. chilled)		35	
Monopolio Merlot Veneto 18	8.5	25	36
Montepulciano d'Abruzzo Abruzzo 18	9	27	37
Petite Sirah Guenoc, CA 19		41	
Pinot Noir Cycles Gladiator, CA 18	11	30	44
Aglianico L'Atto, Basilicata 20		46	
Valpolicella Ripasso Terrapieno, Veneto 18		50	
Chianti Rufina Selvapiana, Toscana 19	13	36	54
Zinfandel Sebastiani, Sonoma, CA 19		55	
Il Bruciato Guado al Tasso, Bolgheri 20		72	
Barbaresco Prunotto Piedmont 18		85	
Othello Moueix, Napa Valley, CA 15		98	
Barolo Vajra Corino Giuliano, Piemonte 17		135	
Tignanello Antinori, Toscana 17		185	

ROSE

Pinot Grigio Ponte Pietra, Veneto 20	7.5	20	29
Lady A Provence IGP 20		10	28
Lady K Coteaux d'Aix en Provence, France 20		70	

NON-ALCOHOLIC

San Pellegrino Aranciata Limonata	3
Elderflower mint, soda	3
House made lemonade	3
Press Green Ginger	6
Trip CBD Lemon & basil Elderflower & mint Peach & ginger	6.5