

SMALL PLATES

Focaccia, Sea Salt & Rosemary olive oil, balsamic	5.25
Nocellara del Belice Olives	5.25
Prosciutto & Black Figs music bread	21
White Anchovies smoked balsamic, chilli	6.5
Burrata & Winter Tomatoes	14
Italian Salumi Board	21
Friggitelli Peppers bottarga, chilli	5.5
Zucchini Fritti lemon aioli	7.5
Crisp Mozzarella Sticks marinara sauce	8.5
Pizza East Lamb Meatballs chilli, oregano, whipped crème fraîche	10.5
Pork, Chilli & Fennel Pinwheel hot honey	9.5

PIZZA

Marinara tomato, oregano, garlic	12.5
Margherita tomato, mozzarella, basil	13.5
Napoletana tomato, mozzarella, olives, anchovies, parsley, chilli, crispy capers	14.5
La Vegana tomato, vegan sausage meat, broccoli, red onion, olives	13
Potato, Egg, Guanciale cream, raclette, white onion	15
Cinque Formaggi roast onion cream, Taleggio, fontina, mozzarella, gorgonzola, Parmesan	16
'Nduja & honey tomato, mozzarella, 'nduja, speck, basil, hot honey, pepperoncino	17
Funghi cream, chestnut mushroom, truffle, ricotta salata, pickled grape, rocket	15.5
Fennel Sausage & Kale mozzarella, cream, red onion	15.5
San Daniele tomato, burrata, prosciutto, rocket	18.5
Smoked Ham & Pineapple tomato, mozzarella, guanciale, smoked ham, pickled pineapple, red onion, chilli	16
Spicy Diavola tomato, mozzarella, 'nduja, Calabrian salami, chilli	15.5
The Prawn courgette, chilli flakes, mozzarella	21

DIPS

Legendary GFC Basil Pesto Vegan 'Nduja Mayonnaise	3
Hot Honey Garlic & Herb	

MAINS

Pizza East Lasagne	19
Whole Rotisserie Cornfed Chicken (For Two) side salad	30
Half Rotisserie Cornfed Chicken side salad	15
Chicken Milanese new potatoes, Parmesan, greens	20
Rigatoni alla Vodka	17
Braised Beef Pappardelle porcini mushroom	29

SIDES

Calabrian Fried Potatoes spicy mayonnaise	6.5
Rosemary Fries	5.25
Tomato Salad (To Share) oregano	9
Radicchio Caesar Salad (To Share)	8.5
Pizza East Chopped Salad (To Share) iceberg, radicchio, provolone, salami, cherry tomatoes, red onion, oregano vinaigrette	8
Mac & Cheese smoked mozzarella	8.5

COCKTAILS

Aperol Spritz Aperol, Prosecco, Soda	13.5
Negroni Beefeater Gin, Campari, Martini Rubino	13.5
Passion Fruit Spritz Aperol, Passion Fruit Liqueur, Prosecco, Fever-Tree Soda Water	14
Cranberry & Bergamot Spritz Aperol, Italicus Bergamot Aperitivo, cranberry, FIOL Prosecco	14.5
Amalfi Lemon Spritz Malfy Limone Gin, Limoncello, Prosecco, Fever-Tree Sicilian Lemon Tonic	14
Gingerbread Bellini Frangelico, gingerbread syrup, lemon, FIOL Prosecco	13.5
Winter Spice Negroni Beefeater Gin, Campari, Martini Rubino, winter spices	14
Garibaldi Arancia Malfy Arancia Blood Orange Gin, Campari, orange juice	13.5
Italian Margarita Olmeca Reposado Tequila, Amaretto, Cointreau, lime	14

APERITIVO HOUR

Delicious small plates on the house when you order drinks.
Monday to Thursday. 5pm-7pm.*

MOCKTAILS

Italian Spritz Lyre's Alcohol-Free Italian Spritz, Fever-Tree White Grape & Apricot Soda	8.5
Virgin Amaretto Sour Lyre's Alcohol Free Amaretti, lemon and egg white	8.5
Lemon Swizzle Lemon, passion fruit, pineapple, mint with Fever-Tree Sicilian Lemon Tonic	8
Virgin Bellini Seedlip Grove 42, peach purée, Fever-Tree White Grape & Apricot Soda	8.5

DRAFT BEER

Peroni Nastro Azzurro , 5.1% abv	7.75
Meantime, "Anytime" IPA , 4.7% abv	7.75
Asahi , 5.1% abv	7.75
Guinness , 4.2% abv	7.75
Beavertown Gamma Ray , 5.4% abv	8.75
Cornish Orchards Cider , 5.2% abv	7.5

BOTTLED BEER

Peroni Nastro Azzurro , 5.1% abv, 330ml	7.25
Small Beer Session Pale Ale , 2.5% abv, 350ml	6.75
Tiny Rebel Clwb Tropica IPA , 5.5% abv, 330ml	7.5
NOAM Bavarian Lager , 5.2% abv, 340ml	8
Lucky Saint , 0.5% abv, 330ml	5.75

SPARKLING WINE

125ml/Bottle

Prosecco , FIOL, Treviso, Italy	12/52
Bole Bianco , Spumante Brut, Romagne, DOC	59
Veuve Clicquot , Brut, Champagne, France	115

WHITE WINE

125ml/Bottle

Trebbiano , Rometta, Emilia Romagna	8/28
Pinot Grigio , Sartori, Vigna Mescita, Veneto	9/37
Pecorino , IGT Terre di Chieti, Caleo, Abruzzo	9.5/39
Fiano , Molino A Vento, Sicily	42
Verdicchio Classico , Titulus, Fazi Battaglia, Marche	43
Chardonnay , De Martino, Casablanca Valley, Chile	10.5/44
Sauvignon Blanc , Via Nova, Veneto	12/49
Grillo , Planeta, La Segreta, Sicily	55
Chablis , Domaine Bernard Defaix, Burgundy	71
Gavi DOCG , Fontanafredda, Piedmont	73
Falanghina , Antonio Caggiano, Campania	76

ROSÉ WINE

125ml/Bottle

Connubio Rosata , IGT, Sicily	8/28
Petit Rose , Ken Forrester, Western Cape, S.Africa	45
Planeta Rose Sicilia DOC , Sicily	12.5/52
Whispering Angel , Chateau D'Esclans, Provence, France	17/72

RED WINE

125ml/Bottle

Sangiovese , Rometta, Emilia Romagna	8/28
Malbec , Project Malbec, Mendoza, Argentina	8.75/35
Merlot , Via Nova, Veneto	36
Montepulciano D'Abruzzo , Linea Classica, Bosco Nestore	10/41
Primitivo Salento , Boheme, Puglia	10.5/44
Pinot Noir , Les Mougeottes, IGP Pays D'Oc, France	12/51
Barbera , Fontanafredda Briccotondo, Piemonte	52
Rioja Seleccion , Sierra Cantabria, Rioja, Spain	56
Pinot Nero , Colterenzio, Alto Adige	63
Chianti Riserva , Cantine Leonardo da Vinci, Tuscany	71
Amarone Classico , Reius, Sartori, Veneto	83
Brunello di Montalcino , Silvio Il Poggione, Tuscany	94

SOFT DRINKS

San Pellegrino , Limonata / Aranciata, 330ml	5.25
Cugini Caruso Chinotto , 275ml	5.25
Crodino Alcohol Free Aperitivo , 100ml	3.5
Coca Cola , 330ml	5.25
Diet Coke/Coke Zero , 330ml	4.95
Fever-Tree , Indian, Light, Elderflower Light, Mediterranean Light, Sicilian Lemon, 200ml	4.95
Still/Sparkling Water , 750ml	6.5

*Aperitivo hour will offer one small plate of the day per every two drinks 5pm-7pm Monday to Thursday only. A discretionary 15% service charge will be added to your final bill. Prices include VAT. If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal. Adults need around 2000 kcal day.