

PIZZA EAST

SHOREDITCH E1

ANTIPASTI

GOLD

Nocellara olives	4
Burrata Pugliese, radicchio, pumpkin seeds	8
Amaro cured salmon, lemon mascarpone, fennel	7
Beef carpaccio, watercress, parmesan	9

BAKED

Ciabatta garlic bread v	5
Lamb meatballs, parmesan, tomato sauce	6
Cauliflower carbonara, guanciale	7
Mussels, tomato, chilli, samphire	9

FRIED

Red pepper, scamorza croquettes, chilli aioli v	5
Calamari fritti, caper aioli	9
Jerusalem artichoke, truffle, pecorino v	8
Crispy aubergine, garlic, chilli v	7

COUNTER

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

BOARD OF 3 AT 14

SALAD

Butter lettuce, avocado, mustard vinaigrette pb	7
Salmon, chicory, radish, mint	11
Wild rocket, fennel, parmesan, sunflower seeds	9
Heritage beetroots, castelfranco, caprino fresco v	10
Chicken, guanciale, avocado, egg, parmesan	12

PIZZA

Buffalo mozzarella, tomato, basil	10
Veal meatballs, prosciutto, sage, cream	14
Salami piccante, mozzarella, tomato	14
San Daniele prosciutto, burrata, rocket, tomato	15
Four cheese, black truffle	14
Anchovy, capers, olives, tomato, mozzarella	13
Spicy sausage, mozzarella, broccoli, cream	14
Potato, fontina, garlic, rosemary v	13
Artichoke, spinach, ricotta, chilli v	11
Prosciutto cotto, wild mushroom, tomato, thyme	13

PLANT BASED

Wild mushroom bruschetta, kale pesto, sage	6
Housemade mozzarella, tomato, basil	11
Potato pizza, truffle, watercress, garlic	14
V'duja pizza, housemade mozzarella, red onion	15
Poached apple, cinnamon ice cream, oat crumble	7

WOOD OVEN

Chicken cacciatore, pancetta, tomato, olives	16
Tenderstem broccoli, polenta, chilli v	9
Salt baked salmon, tomato, fregola, aioli	16
Beef ragu lasagne	12
Mac 'n' cheese	11
Wood Farm pork belly, cannellini beans, apple	18
Fillet of beef, wild mushroom, cavolo nero	21

DESSERT

Gelato & Sorbet	6
Tiramisu v	8
Warm cinnamon doughnuts, chocolate sauce v	8
Ricotta cheesecake, blackberry compote v	7
Salted chocolate caramel tart v	8

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

APERITIVO

Sbagliato

Martini Rosso, Campari, prosecco

Sonny Ale Cooler

Aperol, Creme de Peche, Camden Pale ale

L'isola

Bacardi Oakheart, Crème de Violette, agave, passion fruit

Principi garden

Hendricks, maraschino, egg, lemon, black pepper

SPRITZERS

all at 9.75

Aperol Spritz

Aperol, prosecco, soda

Italicus Spritz

Italicus, capeberry, prosecco, soda

Ambrato Spritz

St Germain, Martini Ambrato, prosecco, soda

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

glass carafe bottle

6.5 16 21

7 19 26

9.5 27 39

RED

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

Soho Lager	5	half	pint
Peroni / Peroni 66cl	4.75/8	Soho Lager	3.25 5.50
Work IPA	4.75	Birra Moretti	3 5.25
Taunton Cider 50cl	6	Camden Pale Ale	3.2 5.50
Nanny State BrewDog ^(Alc. free)	4		
Vagabond BrewDog ^(Gluten free)	4.9		

SOFT DRINKS

Lemonade	2.5	Coke/Diet/Zero	3.25
Soda water/ Tonic water	2.5	Elderflower, cucumber fizz	3.5
Ginger ale/Ginger beer	2.5	Bottleshot cold brew coffee	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 require information on ingredients used in our drinks

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