

SNACKS & SHARERS

Focaccia, Sea Salt & Rosemary olive oil, balsamic	5.25
Nocellara del Belice Olives	5.25
Calamari Fritti chilli, aioli	9.5
Burrata & Heirloom Tomatoes	14
Italian Salumi Board pane carasau, giardiniera	17.5
Friggitelli Peppers chilli	5.5
Zucchini Fritti lemon	7.5
Crispy Mozzarella Sticks marinara sauce	8.5
Pizza East Lamb Meatballs chilli, oregano, whipped crème fraîche	10.5
Rocket, Parmesan, Fennel balsamic	7
Tomato Salad (To Share) red onion, croutons, oregano	9
Pizza East Chopped Salad (To Share) iceberg, radicchio, provolone, salami, cherry tomatoes, red onion, oregano vinaigrette	8
Fior Di Latte & Garlic Bread	8.0
Tomato & Oregano Bread	8.0

PIZZA

Margherita tomato, mozzarella, basil	13.5
Napoletana tomato, mozzarella, olives, anchovies, parsley, chilli, crispy capers	14.5
La Vegana tomato, vegan sausage meat, artichokes, red onion, olives	13
Potato, Egg, Sausage cream, 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
Courgette Pizza, courgette, wood roasted cherry tomatoes, red onion, fior di latte, provolone, balsamic reduction, rocket	14.5

Any extra requested toppings will be offered at an additional charge

DIPS

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

MAINS

Pizza East Lasagne	19
Half Rotisserie Cornfed Chicken side salad	15
Chicken Parmigiana tomato, mozzarella, basil pesto	20
Rigatoni alla Vodka	17
Spaghetti Alla Puttanesca anchovies, olives, tomato, pangrattato	16
Harissa Cauliflower pomegranate and salsa verde	16

SIDES

Calabrian Fried Potatoes spicy mayonnaise	6.5
Rosemary Fries	5.25
Caesar Salad anchovies, crispy guanciale, soft boiled egg, parmesan	12.5
Mac & Cheese smoked mozzarella	8.5
Aubergine Parmigiana	7.5/15

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.

PIZZA EAST

Scan to view menu with calories



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
Pompelmo Spritz Aperol, Beefeater Gin, lime, Fever-Tree Pink Grapefruit Soda	14
Amalfi Lemon Spritz Malfy Limone Gin, Limoncello, Prosecco, Fever-Tree Sicilian Lemon Tonic	14
Ultimate Rossini Absolut Elyx Vodka, strawberry puree, Prosecco	15.5
Peach Negroni Bianco Malfy con Limone Gin, Luxardo Bitter Bianco, Martini Ambrato, Crème de Peche, Peach Bitters	14.5
Hugo Elderflower, mint, lemon, Fever-Tree Soda Water, Prosecco	13.5
Italian Margarita Olmeca Reposado Tequila, Amaretto, Cointreau, lime	14

APERITIVO HOUR

One small plate of olives, friggittelli peppers or zucchini fritti free when you order drinks.

Monday to Thursday. 5pm-7pm.* Minimum drink order £30 per table.

MOCKTAILS

Italian Spritz Lyre’s Alcohol-Free Italian Spritz, Fever-Tree White Grape & Apricot Soda	8.5
Virgin Amaretto Sour Lyre’s Alcohol Free Amaretto, 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	7.95
Meantime, “Anytime” IPA, 4.7% abv	7.95
Asahi, 5.1% abv	8.25
Guinness, 4.2% abv	8.25
Beavertown Gamma Ray, 5.4% abv	8.75
Cornish Orchards Cider, 5.2% abv	7.75

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

*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.

SPARKLING WINE

Prosecco Extra Dry, Canal Grando, Veneto	125ml/Bottle	12/52
Prosecco Rosé Brut, Sacchetto Veneto		54
Franciacorta ‘61 Satèn’ Brut, Guido Berlucchi, Lombardy		14/82
Veuve Clicquot, Brut, Champagne, France		115

WHITE WINE

Sollazzo Bianco, Vino d’Italia	175ml/500ml/Bottle	8/23/30
Cortese, Adelasia, San Silvestro, Piedmont		35
Pinot Grigio, Il Casone, Veneto		9.75/28/38
Grillo, Vitese, Colomba Bianca, Sicily		10.5/31/42
Vermentino, Timo, San Marzano, Puglia		11.5/32.5/44
Falanghina/Chardonnay, Anima Osca, Tenimenti Grieco, Molise		11.75/33.5/46
Sauvignon Blanc Sacchetto, Veneto		12.5/35/48
Cirò, Mare Chiaro, Ippolito 1845, Calabria		13/37/50
Soave Classico, San Michele, Ca’Rugate, Veneto		14/40/54
Gavi, Palás, Michele Chiarlo, Piedmont		62
Lugana, Le Civaie Terralbe, Monte Zovo, Lombardy		64
Fiano di Avellino, Pietracalda, Feudi di San Gregorio, Campania		66

ROSÉ WINE

Sollazzo Rosato, Vino d’Italia	175ml/500ml/Bottle	8/23/30
Pinot Grigio Blush, Sacchetto, Veneto		10.25/29.5/40
Primitivo Rosé, Tramari, San Marzano, Puglia		12.5/35/52
Campania Rosato, San Greg, Feudi di San Gregorio, Campania		11.25/32.5/44

RED WINE

Sollazzo Rosso, Vino d’Italia	175ml/500ml/Bottle	8/23/30
Montepulciano d’Abruzzo, Feudi d’Albe, Bove, Abruzzo		9.25/27/36
Salice Salentino, Il Pumo, San Marzano, Puglia		9.75/28/38
Syrah, Vitese, Colomba Bianca, Sicily		10.5/31/42
Pinot Nero, Sacchetto, Alto Adige		11.25/32.5/44
Merlot/Sangiovese, Villa Conversino, Di Filippo, Umbria		12.5/35/48
Cirò Rosso Classico Superiore, Liber Pater, Ippolito 1845, Calabria		13/37/50
Barbera Appassimento, San Silvestro, Piedmont		13.5/38.5/52
Chianti Classico, Carpineto, Tuscany		58
Cabernet Sauvignon, Campo alle Comete, Tuscany		63
Etna, Lu Veru Piaciri, Al-Cantàra, Sicily		68
Primitivo di Manduria Riserva, Anniversario 62, San Marzano, Puglia		74

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