

PIZZAEAST

PORTOBELLO

NHS
TRACK AND TRACE



COUNTER

7 each | 3 for 18

Prosciutto di San Daniele | Bresaola | Mortadella
Taleggio DOP | Robiola Tre Latti | Pecorino Sardo

SMALLS

Nocellara olives <i>pb</i>	4
Friggitelli peppers oregano, amalfi lemon <i>pb</i>	7
Calabrian chilli potatoes parsley <i>pb</i>	5
Burrata DOP pea & broad bean sott'olio <i>v</i>	11
Devon crab bruschetta lemon aioli	12
Lamb meatballs tomato, parmesan, ricotta, focaccia	8

APERITIVO

Bellini 9
White peach, Prosecco

SALADS + VEGETABLES

Butter lettuce castelfranco, avocado, shallot dressing <i>pb</i>	10
Kady's chopped fennel salami, egg, radicchio, taggiasca olives, oregano	12
Wild rocket 36-month parmesan, Sicilian fennel	10
New season asparagus anchovy butter	12

WOOD OVEN

Lasagne verde summer squash, caprino fresco, spinach <i>v</i>	17
Salt-baked salmon fregola sarda, peas, broad beans, aioli	21
Wood-fired chicken datterini, cucumber, basil	19

PIZZA

Buffalo mozzarella pomodoro, basil <i>v</i>	11
Baby artichoke cauliflower, courgette, mint, chilli <i>pb</i>	13
Summer black truffle fior di latte, parmesan	23
Salami tomato, mozzarella, chilli	14
Prosciutto di San Daniele burrata, rocket, tomato	16
Spicy sausage mozzarella, broccolini, cream	13
Veal meatball prosciutto, cream, sage, lemon	14

DIPS garlic & herb | basil pesto | Calabrian chilli *pb*

2 each | 3 for 5

DESSERTS

Chocolate budino caramel, sea salt <i>v</i>	7
Limoncello meringue pie <i>v</i>	8
Gelato Mint & stracciatella Cookies & cream <i>v</i>	2
Sorbet Wild strawberry <i>pb</i> Amalfi lemon <i>pb</i>	2

@PIZZAEASTPORTOBELLO

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. Our prices have been reduced to reflect the change in VAT from 20% to 5%

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SPARKLING

Prosecco Treviso DOC Luna Argenta, NV	8	38
Franciacorta 'Cuvee Royale' Brut 18		55
Champagne Collet Brut NV	12	58
Ruinart Brut NV		75

WHITE

Trebbiano Villa Rossi, Emilia Romagna 18	6.5	16	24
Grillo Angelo, Sicily 18		26	
Pinot Grigio 'Dolomiti' Terre del Noce 18		29	
Pinot Bianco Quercus, Goriska Brda 18	8	22	32
Sauvignon Blanc Ca' di Alte, Veneto 18	8.5	25	34
Gambellara Classico Monopolio Veneto 19		35	
Vermentino I Fiori, Pala, Sardegna 19		36	
Gavi di Gavi La Contessa, Piemonte 18	9.5	27	39
Chardonnay Cycles Gladiator, CA 18	10	28	40
Riesling Firestone, CA 19		42	
Lugana Catulliano, Pratello, Lombardia 19		44	
Verdicchio Terre Silvate, Marche 19		45	
Pecorino La Valentina, Abruzzi 19		47	
Falanghina Villa Matilde, Campania 19		49	
Greco di Tufo Tenute Altavilla, Campania 19		55	
Arneis Roero Valfaccenda, Piemonte 18		58	
Chardonnay 'Bramito del Cervo', Umbria 19		60	
Cervaro della Sala, Antinori, Umbria 19		95	

SKIN CONTACT

Farnea Sinto, Colli Euganei, Vento 19		57	
Zibibbo Barraco, Sicily 17		65	

BEER

DRAUGHT All draught beer served in 2/3 pint glasses

Posh Lager 4.1%	all at 5
Work IPA 5.4%	
Easy Pale Ale 3.8%	

BOTTLE

Peroni 5.1%	all at 5
Taunton Cider 4%	
Peroni 0 0%	

COCKTAILS

ALL 10

Aperol Spritz

Aperol, Prosecco, soda, olive

Rose Spritz

Cocchi Rosa, Rose, grapefruit, lemon

Negroni

Bombay Sapphire, Campari, Martini Rosso

Rosaria

Verde Momento Mezcal, Campari, Blood orange, soda

RED

Sangiovese Villa Rossi, Emilia Romagna 18	6.5	16	24
Primitivo Visconti della Rocca, Puglia 18		27	
Barbera Ricossa, Vistamonti, Piemonte 18		29	
Nero d'avola Arancio, Sicily 19	8	22	32
Bardolino Corte Giara, Veneto 18		34	
Monopolio Merlot Veneto 18		35	
Montepulciano d'Abruzzo Abruzzo 17	9	26	36
Petite Sirah Guenoc, CA 17		38	
Pinot Noir Cycles Gladiator, CA 17	10	28	40
Aglianico L'Atto, Basilicata 19		42	
Valpolicella Ripasso Terrapieno, Veneto 16		48	
Chianti Rufina Selvapiana, Toscana 18	12.5	34	50
Zinfandel Sebastiani, Sonoma, CA 17		52	
Il Bruciato Guado al Tasso, Bolgheri 18		69	
Nebbiolo Olek Bondonio, Langhe 18		80	
Othello Moueix, Napa Valley, CA 15		95	
Barolo Vajra Corino Giuliano, Piemonte 16		115	
Tignanello Antinori, Toscana 17		165	

ROSE

Pinot Grigio Ponte Pietra, Veneto 19	7	19	27
Lady A Provence IGP 18	9.5	27	39
Scalabrone di Guado Al Tasso Bolgheri 18		48	

NON-ALCOHOLIC

Martini Vibrante slim tonic, grapefruit	6
Press Green Ginger	5
San Pellegrino Aranciata Limonata	all 3
Elderflower cucumber, soda	
House made lemonade	