

PIZZAEAST

PORTOBELLO

APERITIVI

Bellini, white peach, Prosecco	10
Pizza East Bloody Mary	10

COUNTER

8 each | 3 for 18

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

SMALLS

Globe courgettes salsa verde, mint pb	9
Burrata DOP pea & broad bean sott'olio v	12
Wild rocket 36-month parmesan, Sicilian fennel	11
Devon crab bruschetta lemon aioli	14
Lamb meatballs tomato, parmesan, ricotta, focaccia	9
Beef fillet carpaccio horseradish	14

MAINS

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

Chargrilled Dexter beef sirloin horseradish	24
Wood-fired spatchcock chicken salsa verde	20
Salt baked salmon aioli	20

PIZZA

Buffalo mozzarella pomodoro, basil v	12
Baby artichoke cauliflower, courgette, mint, chilli pb	13
Summer black truffle fior di latte, parmesan	24
Spicy sausage mozzarella, broccolini, cream	13
Salami tomato, mozzarella, chilli	15
Prosciutto di San Daniele burrata, rocket, tomato	17

DIPS garlic & herb | basil pesto | Calabrian chilli pb

2 each | 3 for 5

DESSERT

Sour cherry pie whipped mascarpone v	7
Chocolate pot caramel, sea salt v	7
Gelato Mint & stracciatella Amarena cherry v	2
Sorbet Coconut pb Amalfi lemon pb	2

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 are inclusive of VAT.

APPLY TO BE A
SOHO FRIENDS
MEMBER



PIZZAEAST

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SPARKLING

Prosecco Treviso DOC Luna Argenta, NV	8	38
Franciacorta 'Cuvee Royale' Brut 18		55
Champagne Collet Brut NV	12	60
Ruinart Brut NV		80

WHITE

Trebbiano Villa Rossi, Emilia Romagna 19	6.5	16	25
Grillo Angelo, Sicily 19		27	
Pinot Grigio 'Dolomiti' Terre del Noce 20		29	
Pinot Bianco Quercus, Goriska Brda 19	8	22	32
Sauvignon Blanc Ca' di Alte, Veneto 19	8.5	25	35
Gambellara Classico Monopolio Veneto 19		36	
Vermentino I Fiori, Pala, Sardegna 20		37	
Gavi di Gavi La Contessa, Piemonte 19	9.5	27	39
Chardonnay Cycles Gladiator, CA 18	10	28	41
Riesling Firestone, CA 19		43	
Lugana Catulliano, Pratello, Lombardia 19		45	
Verdicchio di Matelica Bisci, Marche 20	11.5	32	46
Pecorino La Valentina, Abruzzi 19		48	
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 20		60	
Cervaro della Sala, Antinori, Umbria 18		95	

SKIN CONTACT

Cerruti Fol, Piemonte 18		46	
Garganega Monteforche, Vento 18		50	

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%
Taunton Cider 4%

COCKTAILS

ALL 10

Aperol Spritz	
Aperol, Prosecco, soda, olive	
Rose Spritz	
Cocchi Rosa, Rose, grapefruit, lemon	
Salvia Colada	
Gran Centario Plata, Mezcal, pineapple, coconut, sage	
Vermouth & Soda	
Vergano White Red	

RED

Sangiovese Villa Rossi, Emilia Romagna 19	6.5	16	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)		34	
Monopolio Merlot Veneto 18	8.5	25	35
Montepulciano d'Abruzzo Abruzzo 17	9	26	36
Petite Sirah Guenoc, CA 17		39	
Pinot Noir Cycles Gladiator, CA 18	10	28	41
Aglianico L'Atto, Basilicata 19		44	
Valpolicella Ripasso Terrapieno, Veneto 18		48	
Chianti Rufina Selvapiana, Toscana 19	12.5	34	50
Zinfandel Sebastiani, Sonoma, CA 17		52	
Il Bruciato Guado al Tasso, Bolgheri 18		69	
Barbaresco Prunotto Piedmont 18		80	
Othello Moueix, Napa Valley, CA 15		95	
Barolo Vajra Corino Giuliano, Piemonte 16		125	
Tignanello Antinori, Toscana 17		175	

ROSE

Pinot Grigio Ponte Pietra, Veneto 20	7	19	28
Lady A Provence IGP 20	9.5	27	39
Lady K Coteaux d'Aix en Provence, France 20	16	45	65

NON-ALCOHOLIC

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