

PIZZAEAST

PORTOBELLO

APERITIVO

Bellini Prosecco, blackberry

10

COUNTER

3 for 18

Nocellara olives pb	4
Prosciutto di San Daniele Bresaola Mortadella	8
Taleggio DOP Robiola Tre Latti Pecorino Sardo	8

SMALLS

Burrata DOP aubergine caponata v	12
Globe courgettes salsa verde, mint pb	9
Black truffle arancini taleggio, parmesan	12
Calabrian chilli potatoes parsley pb	5
Tuna carpaccio Fontodi olive oil, lemon	14
Lamb meatballs tomato, parmesan, ricotta, focaccia	9
Pork tonnato roasted San Marzano, capers	11

SALADS

Butter lettuce castelfranco, avocado, shallot dressing pb	12
Wild rocket parmigiano reggiano vacche rosse, Sicilian fennel	11
Kady's chopped fennel salami, egg, radicchio, pecorino fresco, taggiasca olives	13

WOOD OVEN

Lasagne beef ragu, parmesan	17
Wood-fired chicken datterini tomato, cucumber, basil	19
Porchetta Castelluccio lentils, rainbow chard, salsa verde	20
Salt-baked salmon zucchini trifolati, basil, aioli	21

PIZZA

Buffalo mozzarella pomodoro, basil v	12
Baby artichoke cauliflower, courgette, mint, chilli pb	13
Wild mushroom yellow datterini, caciocavallo, chilli, marjoram v	15
Black truffle fior di latte, parmesan	24
Sicilian anchovy pomodoro, black olives, lilliput capers	13
Salami pomodoro, mozzarella, chilli	15
Prosciutto di San Daniele burrata, rocket, tomato	17
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 pot caramel, sea salt v	7
Limoncello meringue pie v	8
Tiramisu v	8
Gelato Mint & stracciatella Chocolate 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. Prices are inclusive of VAT.
We are a cashless business, sorry for any inconvenience caused.

FOR DISCOUNT
OPEN WITH
HOUSE PAY



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PORTOBELLO

SPARKLING

Prosecco Treviso DOC Luna Argenta, NV	125ml glass	bottle	8	38
Franciacorta ‘Cuvee Royale’ Brut 18				55
Champagne Collet Brut NV			12	65
Ruinart Brut NV				80

WHITE

Trebbiano Villa Rossi, Emilia Romagna 19	glass carafe bottle	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	

WINES OF THE MONTH

Vermentino I Fiori, Pala, Sardegna 20	37
Petite Sirah Guenoc, CA 17	39

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%
Peroni Libera 0.0%

COCKTAILS

ALL 10

Aperol Spritz
Aperol, Prosecco, soda, olive
Bianco Spritz
Martini Bianco, Suze, St Germain, soda, orange
Melatonic
Seven Tails Brandy, Dom Benedictine, apple, tonic
Vermouth & Soda
Vergano White Red

RED

Sangiovese Villa Rossi, Emilia Romagna 19	glass carafe bottle	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	glass carafe bottle	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	
Pentire & tonic	7
Pentire Adrift, slim tonic, rosemary	
Press Green Ginger	6
San Pellegrino Aranciata Limonata	all 3
Elderflower mint, soda	
House made lemonade	