

# PIZZAEAST

PORTOBELLO

## APERITIVI

Bellini Prosecco, blackberry	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 aubergine caponata v	12
Wild rocket 36-month parmesan, Sicilian fennel	11
Lamb meatballs tomato, parmesan, ricotta, focaccia	9
Tuna carpaccio Fontodi olive oil, lemon	14

## MAINS

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

Porchetta salsa verde	20
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
Veal meatball prosciutto, cream, sage, lemon	14
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   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. Our prices are inclusive of VAT.

FOR DISCOUNT  
OPEN WITH  
HOUSE PAY



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## SPARKLING

Prosecco Treviso DOC Luna Argenta, NV	8	38
Franciacorta 'Cuvee Royale' Brut 18		55
Champagne Collet Brut NV	12	65
Ruinart Brut NV		80

## WHITE

Trebbiano Villa Rossi, Emilia Romagna 20	6.5	16	25
Grillo Angelo, Sicily 19			27
Pinot Grigio 'Dolomiti' Terre del Noce 20			29
Pinot Bianco Quercus, Goriska Brda 20	8	22	32
Sauvignon Blanc Ca' di Alte, Veneto 20	8.5	25	35
Gambellara Classico Monopolio Veneto 19			36
Vermentino I Fiori, Pala, Sardegna 20			37
Gavi di Gavi La Contessa, Piemonte 20	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 20			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 19			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%	all at 5
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 20	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 18	9	26	36
Petite Sirah Guenoc, CA 17			39
Pinot Noir Cycles Gladiator, CA 18	10	28	41
Aglianico L'Atto, Basilicata 20			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 20			69
Barbaresco Prunotto Piedmont 18			80
Othello Moueix, Napa Valley, CA 15			95
Barolo Vajra Corino Giuliano, Piemonte 17			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

**Pentire & tonic** 7  
Pentire Adrift, slim tonic, rosemary

**Press Green | Ginger** 6

**San Pellegrino Aranciata | Limonata** all 3

**Elderflower** mint, soda

**House made lemonade**