

# PIZZAEAST

PORTOBELLO

## APERITIVO

Bellini Prosecco, blackberry

10

## COUNTER

3 for 18

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

## SMALLS

Burrata DOP aubergine caponata <b>v</b>	12
Globe courgettes salsa verde, mint <b>pb</b>	9
Girolles bruschetta Flor sourdough, thyme <b>pb</b>	13
Black truffle arancini taleggio, parmesan	12
Calabrian chilli potatoes parsley <b>pb</b>	6
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 <b>pb</b>	12
Wild rocket parmigiano reggiano vacche rosse, Sicilian fennel	12
Kady's chopped fennel salami, egg, radicchio, pecorino fresco, taggiasca olives	13

## WOOD OVEN

Lasagne beef ragu, parmesan	18
Wood-fired chicken datterini tomato, cucumber, basil	20
Porchetta Castelluccio lentils, rainbow chard, salsa verde	22
Salt-baked salmon zucchini trifolati, basil, aioli	21

## PIZZA

Buffalo mozzarella pomodoro, basil <b>v</b>	13
Butternut squash cime di rapa, San Marzano, olives, chilli <b>pb</b>	14
Potato prosciutto cotto, fior di latte, taleggio, rosemary	15
Black truffle fior di latte, wild mushroom, parmesan	24
Sicilian anchovy pomodoro, black olives, lilliput capers	14
Salami pomodoro, mozzarella, chilli	15
Prosciutto di San Daniele burrata, rocket, tomato	17
Spicy sausage mozzarella, Tuscan kale, cream	14
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 <b>v</b>	7
Limoncello meringue pie <b>v</b>	8
Tiramisu <b>v</b>	8
Gelato Mint & stracciatella   Chocolate <b>v</b>	2
Sorbet Coconut <b>pb</b>   Blackberry <b>pb</b>	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	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

<b>Aperol Spritz</b>	
Aperol, Prosecco, soda, olive	
<b>Bianco Spritz</b>	
Martini Bianco, Suze, St Germain, soda, orange	
<b>Melatonin</b>	
Seven Tails Brandy, Dom Benedictine, apple, tonic	
<b>Vermouth &amp; Soda</b>	
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

<b>Martini Vibrante</b>	6
slim tonic, grapefruit	
<b>Pentire &amp; tonic</b>	7
Pentire Adrift, slim tonic, rosemary	
<b>Press Green   Ginger</b>	6
<b>San Pellegrino</b> Aranciata   Limonata	all 3
<b>Elderflower</b> mint, soda	
<b>House made lemonade</b>	