

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
Merinda tomato bruschetta Flor sourdough, ricotta salata v	11
Black truffle arancini taleggio, parmesan	12
Calabrian chilli potatoes parsley pb	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 pb	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 cavolo nero, merinda tomatoes	20
Porchetta borlotti beans, kale, salsa verde	22
Salt-baked salmon Castelluccio lentils, spinach, aioli	21

PIZZA

Buffalo mozzarella pomodoro, basil v	13
Butternut squash cime di rapa, San Marzano, olives, chilli pb	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 v	7
Limoncello meringue pie v	8
Tiramisu v	8
Gelato Cookies & Cream v Fior di latte v Chocolate v	2
Sorbet Coconut pb Blackberry pb 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



PIZZAEAST

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	18	25
Grillo Angelo, Sicily 19			27
Pinot Grigio 'Dolomiti' Terre del Noce 20	7.5	20	29
Pinot Bianco Quercus, Goriska Brda 20	8.5	25	33
Sauvignon Blanc Ca' di Alte, Veneto 20	9	27	37
Gambellara Classico Monopolio Veneto 19			37
Vermentino I Fiori, Pala, Sardegna 20			38
Gavi di Gavi La Contessa, Piemonte 20	10	28	41
Chardonnay Cycles Gladiator, CA 18	11	30	44
Riesling Firestone, CA 19			45
Lugana Catulliano, Pratello, Lombardia 19			47
Verdicchio di Matelica Bisci, Marche 20	12	34	48
Pecorino La Valentina, Abruzzi 19			49
Falanghina Villa Matilde, Campania 20			52
Greco di Tufo Tenute Altavilla, Campania 19			58
Arneis Roero Valfaccenda, Piemonte 18			60
Chardonnay 'Bramito del Cervo', Umbria 20			70
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	
Hot Fox (served hot)	
Seven Tails Brandy, camomile, cinnamon, lemon	
Portobello Mule	
Portobello Road Gin, homemade ginger beer, lime	

RED

Sangiovese Villa Rossi, Emilia Romagna 20	6.5	18	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)			35
Monopolio Merlot Veneto 18	8.5	25	36
Montepulciano d'Abruzzo ABRUZZO 18	9	27	37
Petite Sirah Guenoc, CA 17			41
Pinot Noir Cycles Gladiator, CA 18	11	30	44
Aglianico L'Atto, Basilicata 20			46
Valpolicella Ripasso Terrapieno, Veneto 18			50
Chianti Rufina Selvapiana, Toscana 19			54
Zinfandel Sebastiani, Sonoma, CA 17			55
Il Bruciato Guado al Tasso, Bolgheri 20			72
Barbaresco Prunotto Piedmont 18			85
Othello Moueix, Napa Valley, CA 15			98
Barolo Vajra Corino Giuliano, Piemonte 17			135
Tignanello Antinori, Toscana 17			185

ROSE

Pinot Grigio Ponte Pietra, Veneto 20	7.5	20	29
Lady A Provence IGP 20		10	2 41
Lady K Coteaux d'Aix en Provence, France 20			70

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	