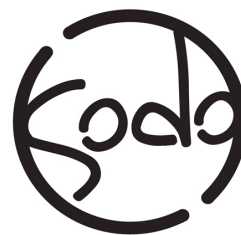


Brunch menu
Sat - Sun
11 - 2PM



Sides

Olives 5 vegan
Burrata & Salsa Macha 8
Cheesy garlic bread 6
Pickled cucumbers tahini & harissa 7 vegan
Green salad & Lincolnshire poacher 5
Giardiniera & salami 8

Sourdough:

Long ferment sourdough is an ancient bread making method which breaks down the gluten and starches in the flour to make it easier to digest and the nutrients more readily available.

Pizza

Please see the board or ask about the specials

Wicker Man tomato, mozzarella, pepperoni, nduja, mascarpone, chilli honey 15

Blue Art tomato, mozzarella, olive, artichoke, gorgonzola 13

White Goat mozzarella, goat cheese, olive, onion, truffle oil, chilli honey, walnut 13

Dirty Boy tomato, mozzarella, mushroom, onion, pancetta 14

Jon Bon Chovy tomato, mozzarella, anchovy, caper, olive, chilli, parsley 14

Lorena tomato, mozzarella, squash, feta, pine nut, rosemary 13

Top Boy tomato, onion, olive, artichoke, mushroom, truffle oil, walnut 13 vegan

Margherita tomato, mozzarella, basil 10

Sourcing:

Flour: We mill heritage grains fresh on site to feed our starter. This is then combined with stone milled heritage flour and organic roller milled for flavour, nutrition and pizza making qualities.

Mozzarella: Ours is made fresh locally using UK milk.

Burrata: From Simona at La Latteria in Acton using milk from a single organic principle local herd.

Tomatoes & Aubergines: The Tomato Stall from the Isle of Wight. Heritage mix of colour and deliciousness.

Charcuterie: Our cured meats come from our friends at Cobble Lane Cured. They use grass fed, free range animals reared in the UK.

Salad & Vegetables: Our mixed leaves are grown by Alice Holden at Growing Communities, Dagenham. She also supplies seasonal produce such as strawberries, courgettes, tomatoes, peaches and many more, all grown in organic soil.

Honey: We use raw UK honey from Local Honey Man in Walthamstow.

Cheese: We work with Neal's Yard Dairy.

Eggs: Cacklebean free range small flock.

A discretionary 12.5 % service charge is added to bills. All goes to the staff on shift.
Gluten free alternative +£1

 SodoPizzaLondon
sodopizza.co.uk

Please consult a staff member for allergen information.

Drinks

Limber Up

Rum & Ginger 8
Negroni 9
Mezcal Margarita 9
Aperol Spritz 9
Gin & Tonic 7

Soft

Ty Nant Sparkling Water 330ml 2.5
Homemade kombucha 4 750ml 4
Sodo Ginger Ale 3.75
Chegworth Valley juice 3.5
Karma Cola 3.75
Lemony Lemonade 3.75

Wine

Orange

Tragolargo, Casa Balaguer Vinessens (Muscatel) ^{ESP} 9/35
Tanins, structure, citrus peel & orange blossom
Pignoletto Sui Lieviti, Orsi San Vito (Pignoletto) ^{IT} 38
Mineral aromas, preserved lemon & chamomile notes, fine bubbles
Serragghia Bianco, Bini (Zibbibo) ^{IT} 100
Complex notes of apricot, coriander, honey & orange blossom

White

Cucu, Barco del Corneta (Verdejo) ^{ESP} 8/32
Citrus zest, bitter lemon & minerals
Ciello Bianco, Terre Siciliane (Catarratto) ^{IT} 6/23
Cloudy, tropical fruits, zingy
Mielie, Testalonga (Chenin) ^{SA} 37
Crisp, clean & nice acidity
Bianchetto, Le Coste (Procanico) ^{IT} 40
Vibrant, pacey, Stone fruits, thyme, zest.

Rose

Rainbow Juice, Gentle Folk (Pinot Gris/Gamay) ^{AUS} 43
Field blend rose, tropical fruit, berries, floral

Fizz

Vatua, Colet (Muscat/Gewurztraminer/Parellada) ^{ESP} 7/38
Champagne method, dry, crisp & aromatic
Pefroig, Ancre Hill (Pinot Noir) ^{WAL} 50
Blanc de noirs from Wales
Scaramusc, Angol D'Amig (Lambrusco) ^{IT} 40
Deep ruby, dark cherry & bitter herbs with a spritz

Red

Anna, Del Prete (Negroamoro) ^{IT} 9/37
Walnut, dark chocolate, black cherries, dry
Volcanico, Bravos (Pais) ^{CHL} 35
Light juice with eucalyptus notes
Le Vagabond Boujolais, Benoit Camus (Gamay) ^{FR} 34
Deep cherry notes, herbal with minerality
La Cueva, Vinos Inacayal (Carignan, Pais) ^{CHL} 6/23
Rustic, light, cherry & plum
Vendredi 13, Vino Di Anna (Field Blend) ^{IT} 45
Drinks like a great Pinot, strawberries, nutty cheese etc
Operea Rouge, Robinot, (Cabernet Franc) ^{FR} 52
Bright bramble fruit, pepper & spice, smooth juice
Alessandrino, Valli Unite (Barbera) ^{IT} 33
Fresh, juicy, light with hints of smoke
Rosso di Montalcino, Pian dell'Orino ²⁰¹⁵ (Sangiovese) ^{IT} 75
Elegant, complex, dark fruit and warmth

Beer & Cider 330ml unless stated

Crafty 89cal	Low Cal Lager 4.8%	5
PressureDrop	Pale Fire APA 4.8%	6
Braybrooke	Keller Lager 4.8%	4.5
Fourpure	Lager 4.2%	4
The Kernel	Pale Ale (changing hops)	5
	Table beer 3.1%	4.5
Nirvana	Lager 0.3%	4
Cider	Medium 5%	6 (500ml)

Walthamstow breweries...

Pillars	Pilsner 4%	4.5 (gf)
Signature	Roadie IPA 4.3%	4.5
Hackney	Boogie Van IPA 5.5%	6 (440ml)
Exale	Skoosh IPA 4.2%	6 (440ml)