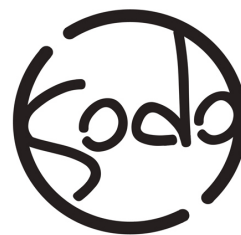




Brunch menu
Sat - Sun
11 - 2PM



Sides

- Olives 4 vegan
- Burrata, pickled heritage tomato, basil oil 9
- Cheesy garlic bread 6
- Pickled cucumbers tahini & harissa 6 vegan
- Green salad & Lincolnshire poacher 5
- Giardiniera & salami 7.5

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 14
- Funghi Five** cep cream, mushroom ragu, mozzarella, Coolea, chimmichurri, truffle oil, walnuts 14
- New Blue Art** tomato, mozzarella, olives, pickled courgette, gorgonzola 12
- Brucy** tomato, mozzarella, aubergine, heritage tomato, sopressata, tarragon oil 14
- Sunny Goat** tomato, mozzarella, goats cheese, sun dried tomato, rocket 12
- Jon Bon Chovy** tomato, mozzarella, anchovies, capers, olives, chilli, parsley 14
- Tomcat** tomato, aubergine, mushroom, pickled tomatoes, hazelnuts, rocket & tarragon oil 12 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.

Mushroom: King oyster, shitake & shimeji from Forest Fungi in Devon.

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

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.

 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
- 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} 8/33
Tannins, structure, citrus peel & orange blossom

Camillo Donati (Malvasia) ^{IT} 35
Light fizz, aromatic, apricot, sage

Baglio Antico, Cielo (Catarratto) ^{IT} 30
Aromatic, herbal, ginger & spices

Pignoletto Sui Lieviti, Orsi San Vito (Pignoletto) ^{IT} 38
Mineral aromas, preserved lemon & chamomile notes, fine bubbles

White

Cucu, Barco del Corneta (Verdejo) ^{ESP} 7.5/30
Citrus zest, bitter lemon & minerals

Cielo Bianco, Terre Siciliane (Catarratto) ^{IT} 6/22
Cloudy, tropical fruits, zingy

Mielie, Testalonga (Chenin) ^{SA} 35
Crisp, clean & nice acidity

Aissada, Didier Cazac (Grenacha Blanc) ^{FR} 40
Apricot, honey, sea salt

Rose

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

Calcarius Nu Litro Rosa, Valentona Passalacqua (Negroamora) ^{IT} 35
Pomegranate, cranberry, easy drinking Rose (litre bottle)

Fizz

Piggy Pop, Tim Wildman (Mataro/Nero d'Avola) ^{AUS} 38
Pink Pet Nat - absolute juice

Vatua, Colet (Muscat/Gewurztraminer/Parellada) ^{ESP} 7/35
Champagne method, dry, crisp & aromatic

Pefroig, Ancre Hill (Pinot Noir) ^{WAL} 50
Blanc de noirs from Wales

Red

Coola Hills, Xavier Goodridge (Pinot Noir) ^{AUS} 30
Light, fresh, tinned tangerine, drink chilled

Volcanico, Bravos (Pais) ^{CHL} 32
Light juice with eucalyptus notes

Bandita, Cascina Tavijn (Barbera) ^{IT} 7/9.5/36
Rich floral notes, roses, dark fruits, plum, soft tannins

Operea Rouge, Robinot, (Cabernet Franc) ^{FR} 52
Bright bramble fruit, pepper & spice, smooth juice

Le Vagabond, Benoit Camus (Gamay) ^{FR} 34
Deep cherry notes, herbal with minerality

La Cueva, Vinos Inacayal (Carignan, Pais) ^{CHL} 6/22
Rustic, light, cherry & plum

Vendredi 13, Vino Di Anna (Field Blend) ^{IT} 42
Drinks like a great Pinot, strawberries, nutty cheese etc

Alessandrino, Valli Unite (Barbera) ^{IT} 27
Fresh, juicy, light with hints of smoke

Rosso di Montalcino, Pian dell'Orino ²⁰¹⁵ (Sangiovese) ^{IT} 70
Elegant, complex, dark fruit and warmth

Beer & Cider 330ml unless stated

- Mammoth Primordial 4% 6 (440ml)
- 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
- Crafty Apple Medium Cider 4.5% 6 (500ml)

Walthamstow breweries...

- Pillars Pilsner 4% 4.5 (gf)
- Wildcard Queen of Diamonds IPA 5% 4.5
- Signature Roadie IPA 4.3% 4.5
- Hackney Boogie Van IPA 5.5% 6 (440ml)
- Exale Skoosh IPA 4.2% 6 (440ml)