

TO BEGIN - SMALL PLATES

WEST COAST CLAMS, PAN GRATATO & BOTTARGA	£8
Served with Toasted Pagnotta	
RABBIT FRITTO WITH TARRAGON CRÈME FRAÎCHE	£9
HOUSEMADE RICOTTA, 'I CIACCA	£7
Honey, rosemary, sea salt & Pagnotta crisps.	
SQUID INK FRITTURA, PARSLEY OIL, GREMOLATA	£9
TUNA CRUDO, CHICORY, DILL, CURRY OIL & CAPERS	£9
SCALLOPS, YOGHURT, OREGANO, CHICKPEA, CHILLI,	£10
ORANGE & EUSEBI EVOO	£6
GRILLED BABY GEM LETTUCE, YOGHURT, CHILLI, ANCHOVY, GARLIC, CRISP KALE	£9
Ⓢ option available	
BURRATA, AUBERGINE, MINT PESTO & ALMONDS	£8
ARTICHOKE SALAD WITH LEMON & MINT	£7
ARANCINI CACIO PEPE	£5
Roman classic.	

BOARDS

Our cured meat selection are from a generation of Master Pork Butchers in the ancient town of Norcia in Umbria.

Contains: No Additives: GMO Ⓢ Gluten Free.

PER PERSON	£8	FOR 2	£15
TRUFFLE SELECTION			
Scented with black truffle from Norcia. Cooked ham, Parmesan glazed salami & truffle pecorino. Served with honeycomb & roasted grapes.			
PARMA SELECTION			
Trio of Unique Prosciutti: Classic aged 18 month / Capocollo / L. Umbriaco, cured in red wine. Served with fig jam & focaccia			

FROM THE PASTA LABORATORY

Our Pasta is made from scratch daily in our Pasta Laboratory. It is a simple return to our heritage, slowing things down. Making instead of buying. All our Pasta can be served with Gluten Free alternatives. (This excludes Lasagne, Cannelloni & Agnolotti)

RIGATONI SAN MARZANO SUGO & BASIL	£11
Giant ribbed pasta served with Italy's best variety of tomato from Vesuvius.	
BUCATINI CAPONATA	£12
Red pepper infused bucatini served with classic Sicilian aubergine caponata.	
CASARECCE ITALIAN SAUSAGE & BROCCOLETTI	£13
Short pasta with crumbled fennel sausage & greens sautéed in EVOO, garlic & chilli. Ⓢ option available	
YESTERDAY'S LASAGNE	£13
A Eusebi classic.	
AGNOLOTTI, LEMON RICOTTA BURNT BUTTER	£14
Handmade pasta parcels stuffed with our own lemon scented ricotta finished in brown butter & toasted pine nuts.	
PAPPARDELLE SLOW COOKED BEEF SHIN	£14
Finest Scottish beef marinated overnight & cooked slowly for 14hrs. Served with ribbons of fresh egg pasta	
HOGGET CANNELLONI WITH WILTED SPRING VEG	£14
Slow cooked Highland hogget with wilted spring veg.	
RISOTTO, OCTOPUS, SAFFRON & OLIVE	£16
Classic combination made with a fish stock.	
LINGUINE VONGOLE NDUJA	£14
Scottish clams sautéed in spicy Calabrian salami paste. Italian take on surf & turf.	

FROM THE STOVE - KITCHEN SPECIALS

Eusebi

PIGS CHEEK	£16
Served with saffron risotto, sage gremolata, crispy pigs ear.	
HOGGET	£18
Slow cooked Highland shoulder of hogget, salsa verde, artichoke giudea.	
TUNA PUTTANESCA	£18
Sautéed Tuna Steak with classic tomato, caper & olive sauce. Served with potato rosti & shaved fennel.	
WHOLE BAKED BREAM	£16
Served with salsa verde & vignarola salad.	
SIDES	
POLENTA CHIPS SERVED WITH TRUFFLE AIOLI	£4.50
AUBERGINE CAPONATA	£5
POTATO WEDGES, DILL,	£4.50
GARLIC & ROSEMARY	£4.50
HEALING SALAD	£4.50
Ⓢ Ⓢ option available	

FROM THE OVEN - ROMAN PINSAs

Originating in Ancient Rome, Pinsa from the Latin "pinsere" meaning to pinch. Today with garru techniques the Roman Pinsa has been reinterpreted. We use only the best mix of GMO free Italian Flours: Soy bean, wheat, rice and sourdough. Our dough proves for 72 hours. Its flavour is unique, crispy edge and soft on the inside. Characterised by its oval shape, lean in fat and highly digestible.

ALL £12.50

PINSA BIANCA

PARMA LIGHT
Parma, rocket & Parmigiano shavings, a lighter option without cheese.

PRIMAVERA
Mozzarella, spinach, zucchini ribbons, peas & mint.

CARBONARA
Mozzarella, pancetta, egg & pecorino.

LIGURIANO
Mozzarella, sliced potato, pesto & parmesan

PINSA ROSSO

NAPOLITANO
Burrata, fresh tomato & basil.

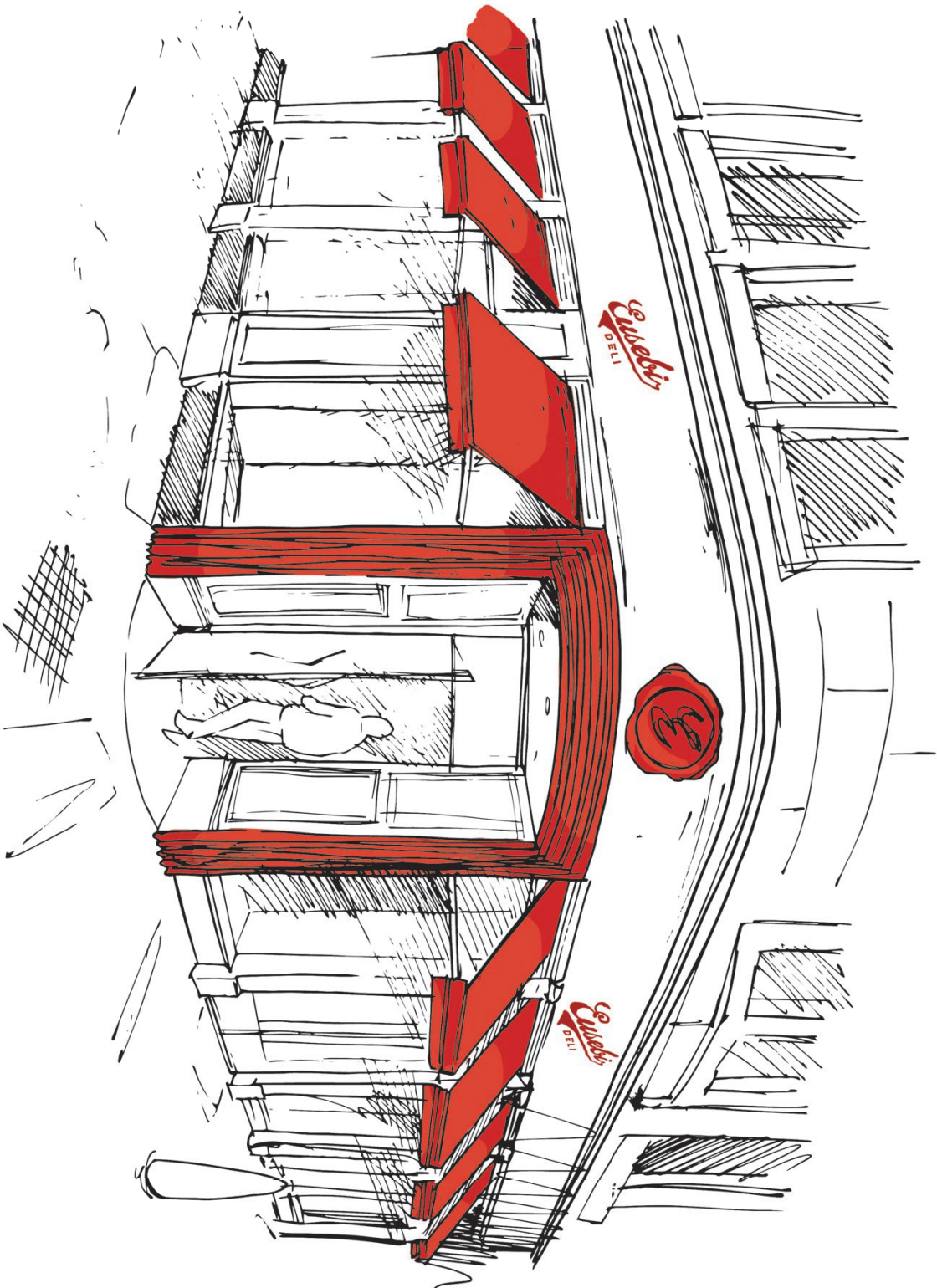
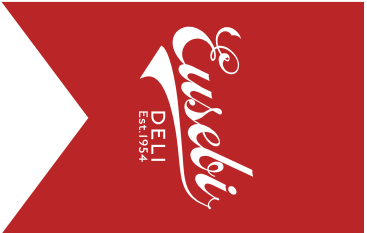
THE BIG CARNE
Tomato, mozzarella, salami, Italian sausage & guanciale

PARMIGIANA
Tomato, mozzarella, aubergine, basil & parmesan. Ⓢ without cheese

ANCHOVY
Tomato, scamorza, anchovy, oregano & chilli

Ⓢ Vegetarian Ⓢ Vegan Ⓢ Gluten Free All our meats & cheese are Ⓢ - Gluten Free

Please let your server know of any allergens or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.



FOOD, FAMILY, LIFE & PASSION

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