

## WHILE YOU WAIT – SNACKS

FAVA BROAD BEANS & PECORINO ① ② £3.50 The Italian symbol of Spring.	CAZZIMPERO ② ③ £4 Crudités with olive oil seasoned with pepper & salt.	ROMAN FOCACCIA "PINSÀ" ② £5
CROSTINI ANCHOVY & BUTTER £4	BREAD & EUSEBI ORGANIC OIL ② £4	OLIVES ② ③ £4

## TO BEGIN – SMALL PLATES

WEST COAST CLAMS, PAN GRATATO & BOTTARGA Served with toasted pagnotta	£8	SCALLOPS, YOGHURT, OREGANO, CHICKPEA, CHILLI, ORANGE & EUSEBI EVOO ②	£10
RABBIT FRITTO WITH TARRAGON CRÈME FRAÎCHE	£9	GRILLED BABY GEM LETTUCE, YOGHURT, CHILLI, ANCHOVY, GARLIC, CRISP KALE ②	£6
HOUSEMADE RICOTTA ① ‘I Ciacca’ honey, rosemary, sea salt & pagnotta crisps.	£7	① option available	
SQUID INK FRITTURA, PARSLEY OIL, GREMOLATA	£9	BURRATA, AUBERGINE, MINT PESTO & ALMONDS ① ②	£8
TUNA CRUDO, CHICORY, DILL, CURRY OIL & CAPERS ②	£9	ARTICHOKE SALAD WITH LEMON & MINT ① ② ③	£7
		ARANCINI CACIO PEPE ①	£5
		Classic Roman combination of pepper & pecorino cheese.	

## 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 & ② 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 & foccacia.

## 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 ① ② Giant ribbed pasta served with Italy's best variety of tomato from Vesuvius.	£11	AGNOLOTTI, LEMON RICOTTA, BURNT BUTTER ① Handmade pasta parcels filled with our own lemon scented ricotta finished in brown butter & toasted pine nuts.	£14
RED PEPPER BUCATINI, CAPONATA ① ② Thick Spaghetti infused with red pepper purée. Served with a Sicilian style aubergine stew.	£12	PAPPARDELLE SLOW COOKED BEEF SHIN Finest Scottish beef marinated overnight & cooked slowly for 14hrs. Served with ribbons of fresh egg pasta	£14
CASARECCE ITALIAN SAUSAGE & BROCCOLETTI Short pasta with crumbled fennel sausage & greens sautéed in EVOO, garlic & chilli. (② option available)	£13	HOGGET CANNELLONI WITH WILTED SPRING VEG Slow cooked Highland hogget with wilted spring veg.	£14
YESTERDAY'S LASAGNE A Eusebi classic.	£13	RISOTTO, OCTOPUS, SAFFRON & OLIVE Classic combination made with a fish stock.	£16
		LINGUINE VONGOLE NDUJA Scottish clams sautéed in spicy Calabrian salami paste. Italian take on surf & turf.	£14

## FROM THE STOVE – KITCHEN SPECIALS

PIGS CHEEK ② Served with saffron risotto, sage gremolata, crispy pigs ear.	£16	TUNA PUTTANESCA ② Seared Tuna Steak with classic tomato, caper & olive sauce. Served with potato rosti & shaved fennel.	£18
HOGGET ② Slow cooked Highland shoulder of hogget., salsa verde, artichoke giudea.	£18	WHOLE BAKED BREAM ② Served with salsa verde & vignarola salad.	£16

## FROM THE OVEN – ROMAN PINSÀ

*Originating in Ancient Rome, Pinsa from the Latin "pinsere" meaning to pinch. Today with gastro techniques the Roman Pinsa has been resurrected.*

*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, low in fat and highly digestible.*

### PINSÀ BIANCA

ALL £12.50

### PINSÀ ROSSO

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

NAPOLITANO ①  
Burrata, fresh tomato & basil.

PRIMAVERA ①  
Mozzarella, spinach, zucchini ribbons, peas & mint.

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

CARBONARA  
Mozzarella, pancetta, egg & pecorino.

PARMIGIANA ①  
Tomato, mozzarella, aubergine, basil & parmesan.  
(② without cheese)

LIGURIANO ①

Mozzarella, sliced potato, pesto & parmesan

ANCHOVY

Tomato, scarmoza, anchovy, oregano & chilli

## SIDES

POLENTA CHIPS SERVED WITH TRUFFLE AIOLI ① ②	£4.50	POTATO WEDGES, DILL, GARLIC & ROSEMARY ② ③	£4.50
AUBERGINE CAPONATA ② ③	£5	HEALING SALAD ① ② (③ option available)	£4.50



## EVENING MENU

FOOD, FAMILY, LIFE & PASSION

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