

ANTIPASTI | SMALLPLATES

Veg

- CHARRED YELLOW PEACH & SHEEPS RICOTTA £5.50 **V GF**
- SMOKED PUGLIAN BURRATA WITH YELLOW PIENNOLO GAZPACHO £8.50 **V GF**
- MILLEFOGLIE OF PANE CARASUA WITH SAN MARZANO TOMATOES £6 **VG**
- ROASTED PEPPERS WITH CAPERBERRIES, OLIVES & CAPEZZANA OLIVE OIL £7 **VG GF**

Fish

- ZUCCHINI FLOWER STUFFED WITH BACALA MOUSSE £7 **GF**
- GRILLED OCTOPUS WITH PUGLIAN STRACIATELLA, CUCUMBER RIBBONS £8 **GF**
- TUNA CRUDO WITH FENNEL SALAD £7 **GF**
- SARDINES ON TOAST AGRO DOLCE £6

Meat

- PRESSED AMALFI LEMON CHICKEN £7 **GF**
- BONE MARROW WITH GIARDINIERA & TOASTED PAGNOTTA £6
- VEAL TONNATO £8.50 **GF**
- VEAL MEATBALLS SICILIAN STYLE £7

WHILE YOU ARE WAITING..

- RAVIOLI FRITTE WITH SALUMI MISTI £4
- OLIVES £3
- BREAD & CAPEZZANA OIL £4
- ARANCINI CAPRESE £4 **V**

Eusebi
DELI
Est.1954



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

- **PANE E VINO**
Umbrian parma & Puglian caciocavallo aged in red wine served with pagnotta.
- **CLASSIC SELECTION**
Mortadella, 18 month aged parma, fennel salami served with peperonata & foccacia.
- **FORMAGGIO**
Provolone, pecorino, taleggio, gorgonzola served with melon jam & Tuscan panforte.

Cucina KITCHEN SPECIALS

- **SALT BAKED RED MULLET £16 GF**
Served with fennel Salad & charred lemon.
- **HAKE IN NDUJA BRODO £16 GF**
Served with clams.
- **PORK BELLY WITH PEACH £15 GF**
Peelham farm slow roasted organic pork served with salsa verde.
- **LAMB NECK FILLET £16 GF**
Peelham farm organic lamb with smoked aubergine & mint pesto.

Sides

- PANZANELLA SAN MARZANO £4
- SUMMER CAPONATA £4
- CRUSHED NEW POTATO, LEMON AND CAPERS GREEN SALAD £4
- SEASONAL GREENS £4
- POTATO WEDGES - DILL, GARLIC & ROSEMARY £4



PINSA

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 & SOURDOUGH. OUR DOUGH PROVES FOR 72 HOURS. ITS FLAVOUR IS UNIQUE, CRISPY EDGE & SOFT ON THE INSIDE. CHARACTEISED BY ITS OVAL SHAPE, LOW IN FAT & HIGHLY DIGESTABLE.

Pinsa Bianca : £12.50

- **CARBONARA**
Mozzarella, guanciale, egg & pecorino romano.
- **LIGURIANA V**
Mozzarella, pesto & potato.
- **ANCHOVY**
Smoked scarmorza, brocolli, anchovy & chilli.
- **SPECK**
Speck, mozzarella & rocket.

Pinsa Rosso : £12.50

- **SUMMER POMODORO V VG**
Tomato, Fior Di Latte mozzarella & basil.
- **PEPPERONATA V**
Tomato, mozzarella, roast peppers & capers.
- **FRIARELLI**
Tomato sugo, fennel sausage & wild Italian broccoli.
- **SALAMI**
Tomato sugo, mozzarella & salami.



V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

PASTA

OUR PASTA IS MADE FROM SCRATCH DAILY IN OUR PASTIFICIO. IT IS A SIMPLE RETURN TO OUR HERITAGE. IT IS ABOUT SLOWING THINGS DOWN, MAKING INSTEAD OF BUYING. ALL OUR PASTA CAN BE SERVED WITH GLUTEN FREE ALTERNATIVES. THIS EXCLUDES LASAGNE, RAVIOLI & GNOCCHI.

MACCHERONI, NDUJA, RED ONION & ROCKET £12
Spicy calabrian salami paste adds warmth to this short pasta dish.

FETTUCCINE VONGOLE, PAN GRATTATO £14
Scottish clams & toasted breadcrumbs.

BASIL INFUSED BUCATINI WITH CHERRY TOMATOES £12 VG V
Thick flavoured spaghetti with vesuvian piennolo DOP tomatoes.

STRIPED RAVIOLI WITH RICOTTA & CHILLI £15 V
Hand made works of pasta art, coloured with beetroot & roast red pepper.

FETTUCCINE WITH PISELLI & HAM £13
Slow cooked ham hough & summer peas.

MACCHERONI ARRABBIATA £9.50 VG V
Slow cooked San Marzano tomatoes with chilli.

CRAB GNOCCHI IN SHELLFISH BRODO £15
Pan fried Scottish crab dumplings.

YESTERDAYS LASAGNE £12.95
Nonna Gina - Shettleston.

Summer Salads

EGG & BEAN £9 V GF
Summer peas, beans, soft boiled egg tossed in salsa verde & crushed hazelnuts.

CAULIFLOWER £8 V GF
Roasted cauliflower, pomegranate, pumpkin seed dressed in mint, dill & yoghurt.

CAPRESE £8 V GF
Fior Di Latte mozzarella with seasonal puglian tomatoes.