

BRUNCH

Served Saturday & Sunday 11.30am - 3.30pm

PASTRIES & VITS

- BOMBOLONE** [Ⓥ] £2.85
Nutella, crème brulee or custard.
- PANCAKES** ^{ⓋⓌ} £8
Roasted peach, raspberries, mascarpone & almonds.
- BERRY SMOOTHIE BOWL** ^{ⓋⓌ} £6
Served with banana, blueberries & almonds.
- PORRIDGE** [Ⓥ] £4
Organic oatmeal with seasonal compote & pistachio crumble.

EGGS

- SUGO** [Ⓥ] £8
2 eggs baked in sugo with mozzarella & toasted sourdough.
- CACIO PEPE ROYALE** £9
Soft scrambled eggs, Roman style with smoked salmon, pecorino & black pepper, served with toasted sourdough.
- ENERGIA** [Ⓥ] £8.50
2 eggs poached, avocado, chilli & lime purée on sourdough toast with sunblush tomatoes.
- ROYALE** £8.50
2 eggs poached served with smoked salmon, hollandaise & toasted muffin.
- THE McCASKIE** £8.50
2 poached eggs served with McCaskies black pudding, hollandaise & toasted muffin.
- 24 HR BEEF** £9
2 eggs poached, slow roasted beef shin, hollandaise & toasted muffin.

Our milk and eggs are free range.
[Ⓦ] Gluten free toast available upon request.

INDULGE...

Add Italian Sausage, Bacon, Potato Scone, House Baked Beans, McCaskies Black Pudding, Extra Egg, Avocado Chilli Lime Purée or Rosemary Potato for £1.50 per item
Add Smoked Salmon £3

SMALL PLATES

- HAND DIVED TARBET SCALLOPS, SQUASH CAPONATA, BLACK OLIVE CARAMEL [Ⓦ] £10
- FISH CRUDO, ORANGE & LIME [Ⓦ] £9
- HOUSEMADE RICOTTA & PRESERVED MARSALA FIGS ^{ⓋⓌ} £8.50
- BAKED & PICKLED CARROTS, STRACIATELLA, DATE & WALNUT PESTO [Ⓦ] £7.50
^{ⓋⓌ} option available
- BUFFALO CARPACCIO, BUFALO CHEESE & FRESH TRUFFLE [Ⓦ] £11
- CRISPY OX TONGUE, CELERIAC PUREE, ROAST ORANGE & HORSERADISH GREMOLATA £9
- ENDIVE, ORANGE & PIEDMONTESE DOLCE CREMA CHEESE SALAD ^{ⓋⓌ} £8
- BACALA MOUSSE WITH PICKLED COURGETTE [Ⓦ] £8.50
Salted cod mousse, smoked haddock flakes.

BOARDS

Our cured meats are from an artisan producer in the Venetian Countryside. Contains no additives: GMO | [Ⓦ] Gluten Free.

PER PERSON £9

THE TRUFFLE SELECTION

Truffle infused mortadella, salami & pecorino. Served with housemade fig jam, honeycomb, poached pear & foccacia.

THE VENETIAN SELECTION

20 month aged Venetian prosciutto, salami Baccara (heart of pork loin with coarsley ground spiced meat & Ubriacato cheese aged in local Raboso red wine). Served with housemade fig jam, poached pear & foccacia.



AUTUMN KITCHEN SPECIALS

PORK OSSO BUCO [Ⓦ] £17
Slowly braised "McCaskies" pork shin, finished with gremolata, saffron risotto.

SEAFOOD BRODO [Ⓦ] £17
Octopus, clams, mussels & chard. Served in a spiced Nduja broth.

SNACKS & SIDES

- TRUFFLE LARDO ON TOAST £5
- ZUCCHINI FRIES [Ⓦ] £5
- OLIVES [Ⓦ] £4
- FOCCACCIA [Ⓦ] £5
- SAGE & SQUASH ARANCINI ^{ⓋⓌ} £5
Apple & raisin jam
- CECI ^{ⓌⓌ} [Ⓦ] £5
Chickpea puree & kumquat jam dip with crudités
- SQUASH CAPONATA ^{ⓌⓌ} [Ⓦ] £5
- POTATO WEDGES, ROSEMARY & GARLIC ^{ⓋⓌ} [Ⓦ] [Ⓦ] [Ⓦ] £5
- HEALING SALAD ^{ⓌⓌ} [Ⓦ] £5
- WARM AUTUMN GREENS ^{ⓌⓌ} [Ⓦ] £5

PASTA

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.

- LINGUINE AGLIO' OLIO, BROCCOLI RAPE £13
Classic pasta with Italian turnip tops infused with Calabrian chilli oil & anchovy.
[Ⓥ] Vegetarian & [Ⓦ] Vegan option available
- YESTERDAY'S LASAGNE £13
A Eusebi classic.
- FETTUCCINE CACIO PEPE, WILD MUSHROOMS [Ⓥ] £14
A twist on a classic Roman dish, with seasonal locally foraged mushrooms.
- GIANT RIGATONI, SQUASH CAPONATA [Ⓦ] £14
Seasonal take on a Sicilian classic with roasted squash sweetness.
- AGNOLOTTI, LEMON RICOTTA, BURNT BUTTER [Ⓥ] £14
Handmade pasta parcels stuffed with our own lemon scented ricotta. Finished in butter & toasted pinenuts.
- ITALIAN SAUSAGE & JERUSALEM ARTICHOKE RISOTTO [Ⓦ] £14
Organic Peelham farm crumbed fennel sausage, smooth Jerusalem artichoke purée & artichoke crisps. [Ⓦ] Vegan option available
- PAPPARDELLE SLOW COOKED BEEF RAGU £14
Scottish McCaskie's beef, marinated overnight & braised for 14 hours.
- GNOCO SARDO, SPICED PORK & CHICKPEA RAGU £15
Handmade Sardinian pasta shells with overnight slow cooked Peelham farm organic pork.
- SAFFRON LINGUINE, SCOTTISH SEAFOOD £18
Egg pasta infused with saffron threads served with the best seafood from Scottish waters.
- FETTUCCINE WITH BLACK TRUFFLE [Ⓥ] £18
Ribbons of egg pasta tossed in butter, Parmesan & topped with shavings of Umbrian black truffle.

Please Note, all our pastas excluding seafood are served with Parmesan.
[Ⓦ] Gluten Free options available excluding Lasagne & Agnolotti.

PIZZA ROMANA

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.

BIANCA BASE ALL £12.50 ROSSO BASE

PARMA
Mozzarella & béchamel base. Topped with Parma, spinach & truffle honey.

FUNGHI [Ⓥ]
Taleggio cream base, mushrooms, lemon thyme, walnuts, crispy sage.

CARBONARA
Mozzarella & béchamel base. Topped with baked egg, pecorino & guanciale.

SALAMI
Tomato base, salami, Calabrian nduja, olives & torn bufala.

BIG CARNE
Tomato base, guanciale, salami, Italian sausage & mozzarella.

PUMPKIN
Pumpkin purée base, roasted red onion petals, pumpkin pieces, straciatella & garnished with cavolo nero. [Ⓥ] [Ⓦ] Option available