

TO BEGIN – SMALL PLATE ANTIPASTI

WHILE YOU WAIT

TRUFFLE LARDO ON TOAST	£5
ZUCCHINI FRIES ^V ^{VG}	£5
FOCCACIA ^{GF}	£5
SAGE & SQUASH ARANCINI Apple & raisin jam.	£5
OLIVES ^{GF}	£4
CECI ^{VG} ^{GF} Chickpea purée & kumquat jam dip with crudités.	£5

GRILLED OCTOPUS, BUTTER BEAN, CHARD & NDUJA BROTH ^{GF}	£9.50
HAND TARBET DIVED SCALLOPS, SQUASH CAPONATA, BLACK OLIVE CARAMEL ^{GF}	£10
FISH CRUDO, ORANGE & LIME ^{GF}	£9
HOUSEMADE RICOTTA & PRESERVED MARSALA FIGS ^V ^{GF}	£8.50
BAKED & PICKLED CARROTS, STRACIATELLA, DATE & WALNUT PESTO ^{GF} ^V ^{VG} option available	£7.50
BUFFALO CARPACCIO, BUFALO CHEESE & FRESH TRUFFLE ^{GF}	£11
CRISPY OX TONGUE, CELERIAC PUREE, ROAST ORANGE & HORSERADISH GREMOLATA	£9
ENDIVE, ORANGE & PIEDMONTESE DOLCE CREMA CHEESE SALAD ^V ^{GF}	£8
BACALA MOUSSE WITH PICKLED COURGETTE ^{GF} Salted cod mousse, smoked haddock flakes.	£8.50

BOARDS

Our cured meats are from an artisan producer in the Venetian Countryside. Contains no additives: GMO | ^{GF} 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.

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

*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.*

ALL £12.50

BIANCA BASE

PARMA

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

FUNGHI ^V

Taleggio cream base, mushrooms, lemon thyme, walnuts, crispy sage.

CARBONARA

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

ROSSO BASE

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.
^V ^{VG} Option available

Eusebi FROM THE STOVE KITCHEN SPECIALS

PORK OSSO BUCO ^{GF} Slowly braised McCaskies pork shin, finished with gremolata, saffron risotto.	£17
WHOLE SOLE ^{GF} Whole roasted sole, served with caper butter.	£20

SIDES

ALL £5

SQUASH CAPONATA ^{GF}
POTATO WEDGES, ROSEMARY & GARLIC ^{VG} ^{GF}
HEALING SALAD ^{GF} ^{VG}
WARM AUTUMN GREENS ^{GF} Ask for today's variety.

^V Vegetarian ^{VG} Vegan ^{GF} Gluten Free All our meats & cheese are ^{GF} - 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.