

WHILE YOU WAIT – SNACKS

TRUFFLE LARDO ON TOAST
ZUCCHINI FRIES [Ⓥ] [Ⓢ]

£5 FOCCACIA [Ⓢ]
£5 SAGE & SQUASH ARANCINI
Apple & raisin jam.

£5 OLIVES [Ⓢ] £4
£5 CECI [Ⓢ] [Ⓢ] [Ⓢ] £5
Chickpea purée & kumquat jam dip with crudités.

TO BEGIN – SMALL PLATE ANTIPASTI

GRILLED OCTOPUS, BUTTER BEAN, CHARD & NDUJA BROTH [Ⓢ] £9.50
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

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.

[Ⓥ] [Ⓢ] option available

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 & Ubricato cheese aged in local Raboso red wine).
Served with housemade fig jam, poached pear & foccacia.

FROM THE STOVE – KITCHEN SPECIALS

PORK OSSO BUCO [Ⓢ] £17
Slowly braised McCaskies pork shin, finished with gremolata, saffron risotto.
RABBIT SALTIMBOCA [Ⓢ] £18
Saddle of rabbit wrapped in sage & Parma. Flavours of Puttanesca.
MONKFISH [Ⓢ] £22
Roasted East Coast monkfish, rainbow chard & light hazelnut cream.
WHOLE SOLE [Ⓢ] £20
Whole roasted sole, served with caper butter.



SIDES

ALL £5
SQUASH CAPONATA [Ⓢ]
POTATO WEDGES, ROSEMARY & GARLIC [Ⓢ] [Ⓢ]
HEALING SALAD [Ⓢ] [Ⓢ]
WARM AUTUMN GREENS [Ⓢ]
Ask for today's variety.

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.
GNOCCO 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