

# BRUNCH

Served Saturday & Sunday 11.30am - 3.30pm

## PASTRIES & VITS

- BOMBOLONE** ① £3  
Various fillings.
- PANCAKES** ① £8  
Roast spiced plum, cinnamon marscapone & almonds.
- BERRY SMOOTHIE BOWL** ② £6  
Served with banana, blueberries & almonds.
- PORRIDGE** ① £4.50  
Organic oatmeal with seasonal compote & pistachio crumble.



## EGGS

- SUGO** ① £8  
2 eggs baked in sugo with mozzarella & toasted sourdough.
- CACIO PEPE ROYALE** £9.50  
Soft scrambled eggs, Roman style with smoked salmon, pecorino & black pepper, served with toasted sourdough.
- ENERGIA** ① £8.50  
2 eggs poached, avocado, chilli & lime purée on sourdough toast with sunblush tomatoes.
- ROYALE** £9.50  
2 eggs poached served with smoked salmon, hollandaise & toasted muffin.
- THE McCASKIE** £9  
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.  
② 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

- ARTICHOKE & VIGNAROLA SALAD** ② ③ £8.50
- BEEF CRUDO** ③ £11  
Crushed broad beans, anchovy dressing
- HOUSEMADE RICOTTA** ① £8.50  
Smashed broad bean, mint, pistachio
- ASPARGUS, TRUFFLE BUTTER, PARMESAN** ① ③ £9
- SEA BREAM CRUDO** ③ £9.50  
Charred pineapple
- BUFFALO MOZZARELLA** ① £7.50  
Crostini, lemon, bottarga, crushed pink peppercorn
- MERINDA TOMATO** ① ③ £9  
Straciatella cheese, sugar snap pea salad
- HOUSE CURED DUCK BRESAOLA** ③ £11  
Watercress & hazelnut salad
- SCALLOPS** ③ £11  
Yoghurt, oregano, chickpea, chilli, orange & Eusebi EVO

## BOARDS

Our cured meat selection are from a generation of Master Pork Butchers in Veneto.  
Contains No Additives: GMO & ③ 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.

## SPRING KITCHEN SPECIALS



**PORK TAGLIATA** ③ £16  
Pork cutlet, served with cannellini bean & pesto trapanese

**SEA BREAM** ③ £19  
Whole baked fish, vignarola salad

## SNACKS & SIDES

- CACIO PEPE ARANCINI** ① £5  
Roman classic
- FRIED AUBERGINE POLPETTI** ① £5
- OLIVES** ② ③ £4
- BREAD & OIL** ② £5
- ZUCCHINI FRIES** ① £5.50
- FOCCACIA** ② £6
- POLENTA CHIPS & AIOLI** ① £5.50
- CANNELLINI** ② £5  
bean puree, kumquat jam with crudités
- NDUJA ROASTED CARROTS** ③ £5  
Ceci & pistacchio
- BRAISED CHICORY** ① ③ £5  
Pecorino bechamel
- JERSEY ROYAL POTATOES** ① ③ £5  
Salsa verde, mascarpone
- HEALING SALAD** ① ③ £5  
(② option without cheese)

## 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.

- SQUID INK LINGUINE, SCOTTISH SEAFOOD** £18  
Egg pasta infused with squid ink served with Scottish shellfish & pangrattato
- FETTUCINE WITH BLACK TRUFFLE** ① £19  
Ribbons of egg pasta tossed in butter, parmesan & finished with Umbrian black truffle
- RICOTTA AGNOLOTTI** ① £16  
Handmade pasta pillows pinched & filled with ricotta, served with peas & wild garlic purée
- RIGATONI, SPICY LAMB SAUSAGE RAGU** £16  
Slow cooked spiced Scottish lamb finished with mint pangrattato
- LINGUINE ZUCCHINI** ① £14  
Pasta tossed with courgette, lemon & basil (② option available with rigatoni)
- RAVIOLI CARNE** £15  
Classic housemade meat ravioli served with sugo
- PEA FETTUCINE** ① £15  
Pure protein pasta made with pea flour, finished with watercress & almond pesto (② option available with rigatoni)
- CRAB & MUSSEL RISOTTO** ③ £18  
Finished with bottarga
- WILD HARE CANNELLONI** £18  
Finished with Parmesan, cauliflower puree
- YESTERDAY'S LASAGNE** £14  
A Eusebi classic

Please note, all our pastas excluding seafood are served with Parmesan.  
③ Gluten Free options available excluding Lasagne, Agnolotti, Ravioli and Cannelloni.  
Please note that our game produce is wild and whilst every effort is made to remove all traces, there is a chance of shot remaining. This applies to our wild hare cannelloni.

## 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  
Add fresh truffle to any pizza - supplement £10

### BIANCA BASE

- CACIO PEPE**  
Pecorino & bechamel base, truffle ham, rocket
- TOSCANO**  
Mozzarella, potato, red onion, sausage & chilli
- PRIMAVERA** ①  
Mascarpone, gem, courgette ribbons, peas, asparagus & mint (② option available)

### ROSSO BASE

- POMODORO** ②  
Merinda tomato, mint & EVO (add burrata £5)
- ANCHOVY**  
Smoked scarmoza, anchovy, nduja & olive
- PEPERONATA** ①  
Roasted peppers, torn mozzarella, trapanese pesto & roasted almonds (③ without cheese)