

## WHILE YOU WAIT

CACIO PEPE ARANCINI <sup>Ⓥ</sup>	£5
Roman classic	
FRIED AUBERGINE POLPETTI <sup>Ⓥ</sup>	£5
OLIVES <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£4
BREAD & OIL <sup>Ⓞ</sup>	£5
ZUCCHINI FRIES <sup>Ⓥ</sup>	£5.50
FOCCACIA <sup>Ⓞ</sup>	£6
CANNELLINI <sup>Ⓞ</sup>	£5
bean puree, kumquat jam with crudités	

## TO BEGIN – SMALL PLATE ANTIPASTI

ARTICHOKE & VIGNAROLA SALAD <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£8.50
BEEF CRUDO <sup>Ⓞ</sup>	£11
Crushed broad beans, anchovy dressing	
HOUSEMADE RICOTTA <sup>Ⓥ</sup>	£8.50
Smashed broad bean, mint, pistachio	
ASPARGUS, TRUFFLE BUTTER, PARMESAN <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£9
SEA BREAM CRUDO <sup>Ⓞ</sup>	£9.50
Charred pineapple	
BUFFALO MOZZARELLA <sup>Ⓥ</sup>	£7.50
Crostini, lemon, bottarga, crushed pink peppercorn	
MERINDA TOMATO <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£9
Straciatella cheese, sugar snap pea salad	
HOUSE CURED DUCK BRESAOLA <sup>Ⓞ</sup>	£11
Watercress & hazelnut salad	
SCALLOPS <sup>Ⓞ</sup>	£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 & <sup>Ⓞ</sup> 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.*

SQUID INK LINGUINE, SCOTTISH SEAFOOD	£18
Egg pasta infused with squid ink served with Scottish shellfish & pangrattato	
FETTUCCINE WITH BLACK TRUFFLE <sup>Ⓥ</sup>	£19
Ribbons of egg pasta tossed in butter, parmesan & finished with Umbrian black truffle	
RICOTTA AGNOLOTTI <sup>Ⓥ</sup>	£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 <sup>Ⓥ</sup>	£14
Pasta tossed with courgette, lemon & basil ( <sup>Ⓞ</sup> option available with rigatoni)	
RAVIOLI CARNE	£15
Classic housemade meat ravioli served with sugo	
PEA FETTUCINE <sup>Ⓥ</sup>	£15
Pure protein pasta made with pea flour, finished with watercress & almond pesto ( <sup>Ⓞ</sup> option available with rigatoni)	
CRAB & MUSSEL RISOTTO <sup>Ⓞ</sup>	£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. <sup>Ⓞ</sup> 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 <sup>Ⓥ</sup>**  
Mascarpone, gem, courgette ribbons, peas, asparagus & mint (<sup>Ⓞ</sup> option available)

### ROSSO BASE

**POMODORO <sup>Ⓞ</sup>**  
Merinda tomato, mint & EVO (add burrata £5)

**ANCHOVY**  
Smoked scarmoza, anchovy, nduja & olive

**PEPERONATA <sup>Ⓥ</sup>**  
Roasted peppers, torn mozzarella, trapanese pesto & roasted almonds (<sup>Ⓞ</sup> without cheese)

*Eusebi*

## FROM THE STOVE KITCHEN SPECIALS

PORK TAGLIATA <sup>Ⓞ</sup>	£16
Pork cutlet, served with cannellini bean & pesto trapanese	
SEA BREAM <sup>Ⓞ</sup>	£19
Whole baked fish, vignarola salad	

## SIDES

POLENTA CHIPS & AIOLI <sup>Ⓥ</sup>	£5.50
NDUJA ROASTED CARROTS <sup>Ⓞ</sup>	£5
Ceci & pistacchio	
BRAISED CHICORY <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£5
Pecorino bechamel	
JERSEY ROYAL POTATOES <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£5
Salsa verde, mascarpone	
HEALING SALAD <sup>Ⓥ</sup> <sup>Ⓞ</sup>	£5
( <sup>Ⓞ</sup> option without cheese)	

<sup>Ⓥ</sup> Vegetarian <sup>Ⓞ</sup> Vegan <sup>Ⓞ</sup> Gluten Free All our meats & cheese are <sup>Ⓞ</sup> - 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.