

WEEKDAY BRUNCH

Served Monday to Friday 12pm - 3.30pm

EGGS

ENERGIA [Ⓥ]	£9
2 eggs poached, avocado, chilli & lime purée on sourdough toast with sunblush tomatoes	
HAM HOUGH	£9.50
2 eggs poached, ham hough, toasted sourdough, watercress pesto	
CRAB & AVOCADO	£12
2 poached eggs, crab, avocado, chilli & lime purée on toasted sourdough	

*Our milk and eggs are free range.
Gluten free toast available on request.*

SOUP OF THE DAY WITH FOCCACIA £6

STUFFED SANDWICHES/ SCHIACCATA

Served with string fries ALL £9

SALAMI, STRACCHINO & AVOCADO
CHICKEN MILANESE, TOMATO & LETTUCE
PESTO CAPRESE

BOARDS

*Our cured meat selection are from a generation of Master Pork Butchers in Veneto.
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

SMALL PLATES

ARTICHOKE & VIGNAROLA SALAD [Ⓥ] [Ⓞ]	£8.50
BEEF CRUDO [Ⓞ]	£11
Crushed broad beans, anchovy dressing	
HOUSEMADE RICOTTA [Ⓥ]	£8.50
Smashed broad bean, mint, pistachio	
ASPARGUS, TRUFFLE BUTTER, PARMESAN [Ⓥ] [Ⓞ]	£9
SEA BREAM CRUDO [Ⓞ]	£9.50
Charred pineapple	
BURRATA	£7.50
Crostoni, lemon, bottarga, crushed pink peppercorn	
MARINDA TOMATO [Ⓥ] [Ⓞ]	£9
Straciatella cheese, sugar snap pea salad	
HOUSE CURED DUCK BRESAOLA [Ⓞ]	£11
Watercress & hazelnut salad	
SCALLOPS [Ⓞ]	£11
Yoghurt, oregano, chickpea, chilli, orange & Eusebi EVOO	

SPRING KITCHEN SPECIALS



PORK TAGLIATA [Ⓞ] £16

Pork cutlet, served with cannellini bean & pesto trapanese

HAKE [Ⓞ] £18

Pan roasted hake, broccoli, spinach puree & lemon, caper butter

SEA BREAM [Ⓞ] £19

Whole salt baked fish, vignarola salad, salsa verde



SNACKS & SIDES

CACIO PEPE ARANCINI [Ⓥ]	£5	CANNELLINI [Ⓥ]	£5
Roman classic		Bean purée, polenta crisps	
FRIED AUBERGINE POLPETTI [Ⓥ]	£6	NDUJA ROASTED CARROTS [Ⓞ]	£5
		Ceci & pistacchio	
OLIVES [Ⓥ] [Ⓞ]	£4	BRAISED CHICORY [Ⓥ]	£5
		Pecorino bechamel	
BREAD & OIL [Ⓥ]	£5	JERSEY ROYAL POTATOES [Ⓥ] [Ⓞ]	£5
		Salsa verde, mascarpone	
ZUCCHINI FRIES [Ⓥ]	£5.50	HEALING SALAD [Ⓥ] [Ⓞ]	£5
		[Ⓥ] option without cheese	
FOCCACIA [Ⓥ]	£6		
POLENTA CHIPS & AIOLI [Ⓥ]	£5.50		

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.*

	SMALL / REG
SQUID INK LINGUINE, SCOTTISH SEAFOOD	£11 / £18
Egg pasta infused with squid ink served with Scottish shellfish & pangrattato	
FETTUCINE WITH BLACK TRUFFLE [Ⓥ]	£10 / £19
Ribbons of egg pasta tossed in butter, parmesan & finished with Umbrian black truffle	
RICOTTA AGNOLOTTI [Ⓥ]	£9 / £16
Handmade pasta pillows pinched & filled with ricotta, served with peas, wild garlic & pine nuts	
RIGATONI, SPICY LAMB SAUSAGE RAGU	£9 / £16
Slow cooked spiced Scottish lamb finished with mint pangrattato	
LINGUINE ZUCCHINI [Ⓥ]	£8 / £14
Pasta tossed with courgette, lemon, basil & pine nuts	
RAVIOLI CARNE	£8 / £15
Classic housemade meat ravioli served with sugo	
PEA & HAM FETTUCINE	£8 / £15
Ribbons of egg pasta tossed with slow cooked ham hough & peas, finished with watercress & almond pesto	
CRAB & MUSSEL RISOTTO [Ⓞ]	£11 / £18
Finished with bottarga	
YESTERDAY'S LASAGNE	£14
A Eusebi classic	

*Please note, all our pastas excluding seafood are served with Parmesan.
[Ⓞ] Ask your server for gluten free options.*



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 [Ⓥ]
Mascarpone, gem, courgette ribbons, peas, asparagus & mint
[Ⓥ] option available

ROSSO BASE

POMODORO [Ⓞ]
Marinda tomato, mint & EVOO

ANCHOVY
Smoked scarmoza, anchovy, purple broccoli, nduja & olive

PEPERONATA [Ⓥ]
Torn mozzarella, roasted peppers, trapanese pesto, roasted almonds & caper berries
[Ⓥ] without cheese and pesto

[Ⓥ] Vegetarian [Ⓥ] Vegan [Ⓞ] Gluten Free

All our meats & cheese are [Ⓞ] - 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.