

BRUNCH

Served Saturday & Sunday 11.30am - 3.30pm

PASTRIES & VITS

BOMBOLONE [Ⓥ]	£3
Italian filled doughnut with various fillings	
PANCAKES [Ⓥ]	£8
Honey glazed pineapple, mascarpone & pistachio	
BERRY SMOOTHIE BOWL ^{ⓋⓄ}	£6
Served with banana, raspberries & almonds	
PORRIDGE [Ⓥ]	£4.50
Organic oatmeal with seasonal compote & pistachio crumble	

THE GRAZER ^{ⓋⓄ}	£9
Half fresh avocado, Calabrian olives, salsa verde mixed beans, artichoke, crudités, bread	

EGGS

SUGO [Ⓥ]	£8.50
2 eggs baked in sugo with mozzarella & toasted sourdough	
CACIO PEPE ROYALE	£10.50
Soft scrambled eggs, Roman style with smoked salmon, pecorino & black pepper, served with toasted sourdough	
ENERGIA [Ⓥ]	£9
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	
HAM HOUGH	£9
2 eggs poached, ham hough, watercress & almond pesto on toasted sourdough	
CRAB & AVOCADO	£12
2 eggs poached with crab & avocado, chilli & lime puree on toasted sourdough	

Our milk and eggs are free range.
[Ⓞ] 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 ^{ⓋⓄ}	£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
Crostini, 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	

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

SPRING KITCHEN SPECIALS



PORK TAGLIATA [Ⓞ] £16
Pork cutlet, served with cannellini bean & pesto trapanese

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
OLIVES ^{ⓋⓄ}	£4	Ceci & pistacchio	
BREAD & OIL ^{ⓋⓄ}	£5	BRAISED CHICORY [Ⓥ]	£5
ZUCCHINI FRIES [Ⓥ]	£5.50	Pecorino bechamel	
FOCCACIA ^{ⓋⓄ}	£6	JERSEY ROYAL POTATOES ^{ⓋⓄ}	£5
POLENTA CHIPS & AIOLI [Ⓥ]	£5.50	Salsa verde, mascarpone	
		HEALING SALAD ^{ⓋⓄ}	£5
		^{ⓋⓄ} 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	
FETTUCCINE WITH BLACK TRUFFLE [Ⓥ]	£19
Ribbons of egg pasta tossed in butter, parmesan & finished with Umbrian black truffle	
RICOTTA AGNOLOTTI [Ⓥ]	£16
Handmade pasta pillows pinched & filled with ricotta, served with peas, wild garlic & pine nuts	
RIGATONI, SPICY LAMB SAUSAGE RAGU	£16
Slow cooked spiced Scottish lamb finished with mint pangrattato	
LINGUINE ZUCCHINI [Ⓥ]	£14
Pasta tossed with courgette, lemon, basil & pine nuts	
RAVIOLI CARNE	£15
Classic housemade meat ravioli served with sugo	
PEA & HAM FETTUCCINE	£15
Ribbons of egg pasta tossed with slow cooked ham hough & peas, finished with watercress & almond pesto	
CRAB & MUSSEL RISOTTO [Ⓞ]	£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	