

WHILE YOU WAIT – SNACKS

OYSTER PARMIGIANA [Ⓜ] [Ⓥ] £3.50 or £10 FOR 3	RAVIOLI FRITTE CARBONARA	£5	FOCCACIA ROSEMARY, SEA SALT [Ⓥ] £6
baked oyster, smoked aubergine, tomato & parmesan	ARANCINI, SMOKED MOZZARELLA & CHILLI [Ⓥ]	£5	OLIVES [Ⓥ] [Ⓧ] £4
	PICKLED RADISH, ANCHOVY BUTTER & CROSTINI	£3.50	BREAD & OIL [Ⓥ] £5

TO BEGIN – SMALL PLATE ANTIPASTI

BURRATA [Ⓥ] [Ⓧ] £8	CHARRED OCTOPUS [Ⓧ] £9
Burrata, cherries, mint & pistachio	Pickled cucumber, olives, capers, lime aioli
SICILIAN AUBERGINE POLPETTI [Ⓥ] £6	SEA BASS CRUDO [Ⓧ] £9
Aubergine, sultana & pinenut polpetti in tomato	Tomato gazpacho & sea vegetables
HOUSEMADE RICOTTA [Ⓥ] [Ⓧ] £8.50	PORK & CHICKEN TERRINE £8.50
Crudités, lemon, EVOO, herbs	Salsa verde & apricots
GIN CURED RED MULLET [Ⓧ] £9	BEEF CARPACCIO & PUGLIAN FIG [Ⓧ] £11
Fennel, apple, cucumber salad	



BOARDS

*Our cured meat selection are from a generation of Master Pork Butchers in Veneto.
Contains No Additives: GMO & [Ⓧ] Gluten Free. Contain traces of nuts.*

PER PERSON £9

THE TRUFFLE SELECTION

Truffle infused mortadella, salami & pecorino. Served with housemade melon jam, honeycomb, fresh melon & 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 melon jam, fresh melon & foccacia.

FROM THE STOVE – KITCHEN SPECIALS

OX CHEEK [Ⓧ] £18
12 hour braised beef, cannellini bean & tomato
PORK LOIN & SCALLOP "MARE E MONTI" [Ⓧ] £20
McCaskies Pork loin, hand-dived scallop & peaches
SEARED TUNA [Ⓧ] £20
Fillet of tuna served pink, spinach purée, chickpea, charred spring onions
WHOLE BASS [Ⓧ] £18
Whole baked fish with charred peppers, tomatoes, olives & capers

SIDES

ALL £5 EACH

TOMATO SALAD [Ⓧ]
Italian varieties, pickled red onion, cucumber, pangrattato
POLENTA CHIPS & AIOLI [Ⓥ]
HEALING SALAD [Ⓥ] [Ⓧ]
Italian leaves, radish, onion, fennel, provolone 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.*

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

YESTERDAY'S LASAGNE £14
A Eusebi classic
GNOCCHI CACIO PEPE [Ⓥ] £15
Italian dumplings, foraged mushrooms, Pecorino Romano and black pepper
RAVIOLI CARNE £15
Classic housemade meat ravioli served with sugo
FETTUCCINE POMODORO [Ⓥ] £13
Datterino & San Marzano tomato
PAPPARDELLE 12 HOUR BEEF RAGU £16
McCaskie's beef marinated & cooked slowly for 12 hours
WATERCRESS FETTUCCINE, WALNUT & TOMATO PESTO [Ⓧ] £14
Watercress infused ribbons of egg pasta with walnut & tomato pesto
LINGUINE VONGOLE £18
Scottish clams, lemon pangrattato
SEAFOOD RISOTTO [Ⓧ] £18
The best of Scottish shellfish
FETTUCCINE WITH BLACK TRUFFLE [Ⓥ] £19
Ribbons of egg pasta tossed in butter, Parmesan & finished with Umbrian black truffle

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

BIANCA BASE

PIZZA PARMA LIGHT

Parma, rocket & Parmesan shavings

CARBONARA

Bechamel, guanciale, egg & pecorino

TOSCANO

Mozzarella, Italian sausage, potato, red onion & chilli

ROSSO BASE

NAPOLITANO [Ⓥ]

Tomato, torn mozzarella, Italian tomato & mint

CALABRESE

Tomato, Calabrian spicy salami, torn mozzarella

PARMIGIANA [Ⓥ]

Tomato, mozzarella, aubergine, basil & Parmesan



Eusebi
DELI
Est. 1954



EVENTING MENU

FOOD, FAMILY, LIFE & PASSION

152 PARK ROAD GLASGOW G4 9HB

0141 648 9999 info@eusebideli.com [f](#) [t](#) [@](#)