MENU

Served from 8am - 4pm

SNACKS

RAVIOLI FRITTÉ £4
Crispy fried pork & nduja filled ravioli bites, served with tomato sugo

PANINO FRITTO £4
Sicilian street food fried sandwich, beef ragu filling served with tomato sugo

ARANCINI (V) £4
Porcini, truffle aioli

OLIVES £3

ROMAN SOURDOUGH FOCCACIA (VG) £5

EGGS

ENERGIA (V) £10
2 eggs poached, avocado, chilli and lime purée on sourdough toast with sunblush tomatoes

THE MCCASKIE £10
Toasted sourdough, McCaskie black pudding, poached eggs & hollandaise

NDUJA HASH £12
Nduja hash made with potato, bacon and sausage, served with 2 poached eggs and aioli.

EGGS SUGO (V) £10
2 eggs poached in rich tomato sugo topped with mozzarella and served with toasted sourdough

Our eggs are free range.
(GF) Gluten free toast available upon request.

INDULGE...

Add McCaskie's Steak Sausage, McCaskie's Bacon, Avocado Chilli Lime Purée - £1.50 per item

Add Egg or Potato Scone - £1 per item

Add Smoked Salmon £3

ANTIPASTI

ANTIPASTO BOARD £9
Selection of artisan cured meats & cheeses

SALT BAKED BEETS (V) (GF) £8
With chickpea and roasted red pepper purée

BURRATA (V) (GF) £9
Saffron, cinnamon, white wine poached pear & roasted radicchio

CHARRED OCTOPUS (GF) £12
Warm salad of potato, olive, caper, chilli & lemon

CRISPY BUTTERMILK CHICKEN (GF) £9
Marinated in honey & chilli and served with giardinera & aioli

ROMAN SOURDOUGH PINSA

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

PARMIGIANA (V)
Tomato base, sliced aubergine, basil, parmesan (VG) option available)

PUGLIESE
Mozzarella, smoked scarmoza, anchovy & olives

TOSCANO
Mozzarella, Bechamel, Italian sausage, potato, red onion & chilli

BIG CARNE
Tomato, mozzarella, Italian sausage, guanciale, salami

CALABRESE
Tomato, torn bufala, Calabrian salami

NAPOLITANO (V)
Tomato, torn bufala, cherry tomato, basil

CARBONARA
Mozzarellla, pancetta, egg & pecorino

EUSEBI DELI
152 PARK ROAD GLASGOW G4 9HB 0141 648 9999 www.eusebideli.com

FRESH 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 / LARGE
FETTUCINE BLACK TRUFFLE (V) With shaved black truffle, girolles, pecorino & black pepper	£16 / £22
ROASTED SHALLOT RISOTTO (V) (GF) Rosemary butter & crispy shallots	£11 / £16
PRAWN LINGUINE King prawn, nduja, garlic & tomato then finished with gremolata	£12 / £18
AGNOLOTTI (V) Pumpkin & ricotta hand filled pasta with sage butter	£11 / £16
PAPPARDELLE LAMB RAGU Slow cooked Scotch lamb with ribbons of egg pasta	£11 / £16
RAVIOLI Roast pork shoulder & nduja filling, sugo	£10 / £14
OX CHEEK DEL PLIN Hand filled pasta with braised ox cheek, barolo & bone marrow butter	£12 / £18
YESTERDAY'S LASAGNE	£14
AUBERGINE PARMIGIANA (V)	£12

Please note, all our pasta served with parmesan excluding seafood.
(GF) Ask your server for gluten free options.

SIDES ALL £5

GARLIC & ROSEMARY WEDGES, AIOLI (V) (GF)

HEALING SALAD (V) (GF)

RAW ROOT SALAD (V) (GF)
Sultanas, pumpkin seed & orange blossom honey

TRACK & TRACE

PLEASE SCAN AND FOLLOW THE INSTRUCTIONS

FOR FURTHER INFORMATION PLEASE VISIT WWW.SAFE2GO.LIVE

PLEASE CHECK WITH A MEMBER OF OUR TEAM IF YOU SHOULD WISH TO USE OUR TOILET FACILITIES

(V) Vegetarian (VG) Vegan (GF) Gluten Free All our meats & cheese are (GF) - 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.

DRINKS MENU

DRAUGHT
Birra Moretti Pint; £5.50

BOTTLED BEER
MORETTI ZERO 0.05% (330ml) £4.00

BIRRA SALENTO
Artisan range from Puglia (330ml)

AGRICOLA £4.65
LAGER STYLE 5%
White compact head with a round body & well balanced bitterness

FRESCA £4.65
WHEAT PALE ALE 4%
Compact & creamy head, intense smell & natural freshness

TIPA £4.95
INDIAN PALE ALE 4.8%
Opalescent in colour, fresh & captivating. The malted aromas, pils & pale balance the hops with a honey flavour

BEGGIA £5.50
AMBER-RED BEER 7%
Persistent head, biscuit & caramel flavours, perfect with dessert

AFTER DINNER / DIGESTIVO

2018 KABIR MOSCATO DI PANTELLERIA 50cl £4.95
DONNAFUGATA, SICILY, ITALY
Kabir is characterised by a rich & fragrant bouquet with elegant aromas of white peach, citrus zest & white flowers.

NV GRAPPA 'BEN RYE' 25cl £6.50
DONNAFUGATA, SICILY, ITALY
On the palate it is mellow & rounded, with a delicious dried fig & honey character which seems to express the essence of Pantelleria, an island of sun and wind.

WE ALSO HAVE A VARIED SELECTION OF SPIRITS & LIQUEURS AVAILABLE. PLEASE ASK YOUR SERVER.

APERITIVO / COCKTAILS

APEROL SPRITZ £7.50
Prosecco, Aperol & soda.

GLASWEGIN NEGRONI £7.50
Glaswegin gin, Cocchi vermouth di Torino & Campari.

ESPRESSO MARTINI £8.50
Absolut vanilla vodka, Kahlua, espresso.

ITALIAN MARTINI £7.50
Vanilla vodka, amaretto, cranberry & pineapple juice, shaken, pink & frothy.

MOCKTAILS

APPLE & GINGER MOJITO £4.50
Housemade mint syrup, apple juice & fiery ginger beer

PINEAPPLE & RASPBERRY £4.50
Raspberries & lemon juice shaken with cranberry & pineapple juice

VIRGIN MARY £4.50
Tomato juice, tabasco, worcestershire & celery

SOFT DRINKS

COKE / DIET COKE
330ml £2.50

LEMON & MINT / POMEGRANATE / LEMON / ORANGE / BLOOD ORANGE
330ml £2.50

GINGER BEER
330ml £3

APPLE / CRANBERRY / ORANGE / TOMATO JUICE
£2.50

SAN PELLEGRINO SPARKLING WATER
250ml £2.50 750ml £4.50

SAN PELLEGRINO ACQUA PANNA
250ml £2.50 750ml £4.50

WINE LIST

Please note that all of our wines can be served in a 125ml measure

WHITE WINES

	175ml	250ml	Bottle
HOUSE WHITE 2017 PINOT GRIGIO, DELLA VENEZIE, ITALY	£4.65	£6.85	£19.50 (Carafe)
2018 FIANO (Fiano, Falanghina, Verdeca) A MANO, PUGLIA, ITALY	£5.35	£7.65	£21.50
2018 VIOGNIER 'LE SÉNIE' MANDRAROSSA, SICILY, ITALY	£5.85	£8.25	£23.50
2018 PINOT GRIGIO SINGLE VINEYARD 'TERRAPIENO' ALPHA ZETA, VENETO, ITALY	£6.05	£8.50	£24.50
2018 VERMENTINO/ ANSONICA, ORGANIC POGGIOTONDO, TUSCANY, ITALY	£6.40	£9.50	£25.50
2018 GRILLO 'SUR SUR' DONNAFUGATA, SICILY, ITALY	£6.95	£10.05	£28.50
2018 SOAVE CLASSICO PIEROPAN, VENETO, ITALY	£7.65	£10.95	£31.50
2018 LUGANA 'I FRATI' CÀ DEI FRATI, LOMBARDIA, ITALY	£8.50	£12.50	£36.00
2018 SAUVIGNON BLANC 'URRA DI MARE' MANDRAROSSA, SICILY, ITALY	£7.85	£11.15	£32.50

ROSÉ WINES

	175ml	250ml	Bottle
2018 ROSATO A MANO, PUGLIA, ITALY	£5.65	£7.95	£22.95

RED WINES

	175ml	250ml	Bottle
HOUSE RED 2018 MERLOT/CORVINA PONTE PIETRA, VENETO, ITALY	£4.85	£7.15	£19.50
2018 MONTEPULCIANO D`ABRUZZO GRAN SASSO, ABRUZZO, ITALY	£5.65	£7.95	£22.50
2018 SANGIOVESE FANTINI FARNESE, MARCHE, ITALY	£5.85	£8.25	£23.50
2018 BARDOLINO CORTE GIARA, VENETO, ITALY	£6.35	£8.95	£25.50
2018 NERO D'AVOLA SHERAZADE DONNAFUGATA, SICILY, ITALY	£6.95	£9.95	£28.50
2018 HEBO PETRA, TUSCANY, ITALY	£7.10	£9.95	£29.00
2017 PRIMITIVO APPASSITO 'IMPRINT' A MANO, PUGLIA, ITALY	£7.50	£11.00	£31.50
2015 NERO DI TROIA 'CANACE' CANTINA DIOMEDE, PUGLIA, ITALY	£9.95	£13.95	£38.00
2016 CHIANTI CLASSICO FONTODI, TUSCANY, ITALY	£10.50	£14.95	£41.00
2016 `PALAZZO DELLA TORRE`, BABY AMARONE ALLEGRINI, VENETO, ITALY	£10.75	£15.25	£43.00

SPARKLING WINES

	125ml	Bottle
PROSECCO SPUMANTE EXTRA DRY CA' DI ALTE, VENETO, ITALY	£6.50	£26.50
NV FRANCIACORTA 'ALMA' GRAN CUVÉE BRUT BELLAVISTA, LOMBARDIA, ITALY	£10.00	£45