



## SNACKS

### TRUFFLE CRISPS <sup>VG</sup> <sup>GF</sup> 2

Truffle salt & truffle oil.

### RAVIOLI FRITTE 4

Smoked mozzarella, nduja, ricotta & tomato chutney.

### OLIVES AND PICKLED GIARDINIERA <sup>V</sup> <sup>GF</sup> 3

House preserved pickled veg & calabrian olives.

### PANELLE <sup>VG</sup> 4

Sicilian street food chickpea fritters with sugo.

### ARANCINI <sup>V</sup> <sup>GF</sup> 4

Pea, ricotta, wild garlic with aioli.

## ANTIPASTI

### OYSTERS <sup>GF</sup> 3 FOR 6 OR 6 FOR 12

Scottish oysters. Served with white balsamic & apple.

### WHIPPED RICOTTA <sup>V</sup> <sup>GF</sup> 8.50

House made ricotta made with Mossiel milk. Finished with smoked aubergine, artichoke, mint, lemon, pink peppercorn & black olive.

### BURRATA <sup>V</sup> <sup>GF</sup> 9

Sicilian variety of Marinda & Datterini tomatoes finished with mint & evo.

### FRITTURA <sup>GF</sup> 11

Squid, whitebait, prawns in light batter, served with parsley aioli

### BEEF TOMATO CARPACCIO <sup>V</sup> <sup>GF</sup> 8

Watermelon, pickled celery, cucumber, ricotta salata & capers

### POLPO <sup>GF</sup> 12

Grilled octopus served on potato, finished with cream of burrata & caramelised onion .

### TRUFFLE PARMA 9

24 month aged parma with truffle pieces. Served with preserved apricots & pane carasau.

## SALADS

### RICOTTA SALATA <sup>V</sup> <sup>GF</sup> 12

Charred cucumber, avocado, olives, artichoke, Marinda tomatoes, fresh oregano, endive

### CRAB SALAD <sup>GF</sup> 14

Scottish white crab meat, seasonal leaves, blood orange, fennel, with red apple & anchovy dressing

## SIDES

### HEALING SALAD <sup>V</sup> <sup>GF</sup> 5

WEDGES <sup>V</sup> <sup>GF</sup> 5  
with garlic & rosemary oil, parsley aioli

### SOURDOUGH FOCACCIA <sup>VG</sup> 5

FRIED GREENS <sup>VG</sup> <sup>GF</sup> 5  
with chilli & garlic

## ROMAN SOURDOUGH PIZZA

*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 <sup>V</sup>

Tomato base, sliced aubergine, basil, parmesan ( <sup>VG</sup> option available ).

#### CALABRESE

Tomato base , Calabrian spicy salami & torn mozzarella

#### PRAWN

Nduja marinated prawns, speck, roasted tomato, gremolata (£2 supplement)

#### RIANATA

Typical of Trapani in Sicily. Tomato base with anchovies, garlic, pecorino, oregano & pangrattato.

#### AUBERGINE <sup>VG</sup>

Smoked aubergine, roasted onion, mint, parsley, tomato base.

#### SALSICCIA

Tomato base with Fennel sausage, nduja, Friarielli & smoked scamorza cheese.

#### BOLOGNA

Bechamel base, mortadella, rocket, parmesan, finished with pistachio cream.

#### POTATO AND TRUFFLE

Fior di Latte base, chive potato, crispy onion & truffle tapenade

## MAIN COURSES

### SWORDFISH <sup>GF</sup> 20

Grilled steak with agretti, caper salsa, purple sprouting broccoli & asparagus.

### SMOKED BRISKET <sup>GF</sup> 16

Charred onion, beer pickled onion, parmesan & gremolata, served with fries & nduja.

### WHOLE BAKED FISH <sup>GF</sup> 19

Roman puntarelle salad with, lemon, oregano, chilli dressing.

### VEAL MILANESE 24

Peelham farm organic cutlet on the bone. Served with rocket & datterini

## 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.*

### CASARECCE 14

Pistachio pesto, mussels, & fresh burrata.

### RAVIOLI 14

Pork, mortadella & Nduja filling. Finished with smoked tomato & rosemary butter.

### CHIVE GNOCCHI <sup>V</sup> 14

Chive infused gnocchi with pea & mint pesto. Finished with mint leaves, chive oil & shavings of pecorino.

### CRAB RAVIOLI 16

White crab & mascarpone. Finished with datterini tomatoes, tarragon & chilli.

### SPAGHETTINI <sup>V</sup> 12

Served with pomodoro veloce. Fresh tomato sauce with confit garlic, black olive & basil.

### PAPPARDELLE 20




Slow cooked veal ragu & fresh truffle.

### YESTERDAYS LASAGNE 14

*Please note our pasta dishes are served with Parmesan excluding seafood.*

<sup>GF</sup> Ask your server for gluten free options.

## EUSEBI DELI

152 PARK ROAD GLASGOW G4 9HB 0141 648 9999 WWW.EUSEBIDELI.COM   

## APERITIVO/COCKTAILS

<b>KIR ROYALE</b> NV Franciacorta 'Alma' Gran Cuvée Brut, Chambord, Raspberry	11
<b>APEROL SPRITZ</b> Prosecco, Aperol, Soda, Orange	8.50
<b>VENETIAN SPRITZ</b> Prosecco, Venetian Rosso, Soda, Orange & Cherry	8.50
<b>FRENCH MARTINI</b> Kettle One Vodka, Chambord, Pineapple juice, Raspberry	8.50
<b>PEAR AND RHUBARB MARTINI</b> Pear Vodka, Rhubarb syrup, lemon juice, Soda, Pear	8.50
<b>VENETIAN NEGRONI</b> Botanist Gin, Venetian Rosso, Campari, Orange	8.50
<b>ELDERFLOWER COLLINS</b> Botanist Gin, Elderflower Syrup, Soda, Lemon	8.50
<b>ESPRESSO MARTINI</b> Kettle One Vodka, Tia Maria, Vanilla syrup	8.50
<b>EUSEBIS SIGNATURE BLOODY MARY</b> Kettle One vodka infused with horseradish, housemade tomato juice, radish, Worcestershire & celery	8.50

## MOCKTAILS

<b>PINEAPPLE AND RASPBERRY</b> Raspberries, elderflower syrup and lemon juice shaken with cranberry and pineapple juice	5
<b>VIRGIN MARY</b> Housemade tomato juice, horseradish, Worcestershire and celery	5
<b>PEAR AND RHUBARB</b> Pear juice shaken with rhubarb syrup, topped with Fentiman's Rose Lemonade	6

## SOFT DRINKS

<b>COKE OR DIET COKE</b>	330ml	2.75
<b>SAN PELLEGRINO</b> Lemon & Mint / Pomegranate / Lemon / Orange / Blood Orange	330ml	2.50
<b>GINGER BEER</b>	330ml	3
<b>ORANGE JUICE</b>		2.85
<b>APPLE JUICE</b>		2.85
<b>SAN PELLEGRINO SPARKLING WATER</b>	250ml	2.50
	750ml	4.50
<b>SAN PELLEGRINO ACQUA PANNA</b>	250ml	2.50
	750ml	4.50

## SPARKLING WINES & CHAMPAGNE

	125ml	Bottle
<b>PROSECCO SPUMANTE EXTRA DRY</b> <b>CA DI ALTE VENETO ITALY</b> Bright, clean and lifted with pleasant floral notes and pear amongst the bubbles.	6.50	28.50
<b>NV FRANCIACORTA ALMA GRAN CUVEE BRUT</b> <b>BELLAVISTA LOMBARDIA ITALY</b> This sparkling wine is made in the image of Champagne. Notes of white flowers and ripe fruit with subtle hints of vanilla.	10	48
<b>2016 FRANCIACORTA ROSE BRUT VINTAGE</b> <b>BELLAVISTA LOMBARDIA ITALY</b> This rosé is a delicate pink with persistent bubbles made very much in the image of Champagne. The nose opens with intense white peach notes that mellow into strawberries, golden apple and rosehip. On the palate, the wine is dry with well balanced, fresh acidity. An elegant background of blackcurrant and sweet almond flavours linger on the finish.	65	
<b>LAURENT PERRIER NV CUVEE BRUT</b> <b>LAURENT PERRIER CHAMPAGNE FRANCE</b> La Cuvée is pale gold with a steady stream of fine bubbles. The nose has delicate aromas of citrus fruits, underpinned by hints of white flowers. A perfect balance between freshness and finesse, the palate is full-bodied, complex and creamy, displaying great length on the finish.	65	

## DRAUGHT BEER

<b>BIRRA MORRETI</b>	PINT	5.50	HALF PINT	3
----------------------	------	------	-----------	---

## BOTTLED BEERS

<b>MORETTI ZERO</b> 0.05% (330ml)	3.75
<b>PERONI NASTRO AZZURO</b> Gluten Free 5.2% (330ml)	4.50
<b>BREWDOG PUNK IPA</b> 5.4% (330ml) Bursts of caramel and tropical fruit with an explosion of grapefruit, pineapple and lychee, preced a spiky bitter finish	5
<b>WEIHENSTEPHAN KRISTALL WHEAT BEER</b> 5.4% (500ml) Flavours and aromas of banana and clove plus a touch of citrus. On the tongue, a touch of coriander, pepper and a sweet malty undertone. Nicely crisp and refreshing.	5.85

## WHITE WINES

	175ml	250ml	Bottle
<b>2018 FIANO GRECO FIANO</b> <sup>VG</sup> <b>A MANO PUGLIA ITALY</b> Peach, floral and grapefruit aromas and a lovely zestiness on the palate	5.25	7.65	21.50
<b>2019 VIOGNIER LE SEINE</b> <sup>VG</sup> <b>MANDRAROSSA SICILY ITALY</b> On the nose, aromas of ripe peaches and apricot. On the palate, rich and opulent, with fruity aromas and good minerality	5.85	8.25	23.50
<b>2019 GRILLO SUR SUR</b> <sup>VG</sup> <b>DONNAFUGATA SICILY ITALY</b> On the nose, Sur Sur offers notes of stone fruit, especially peach, combined with intriguing scents of wild flowers and cut grass.	6.95	10.05	28.50
<b>2019 SOAVE CLASSICO</b> <sup>VG</sup> <b>PIEROPAN VENETO ITALY</b> Organic, fresh, expressive with classic white fower, almond blossom and citrus.	7.65	10.95	30
<b>2019 NITOR</b> <b>PRATUM COLLER CASTEL MELLA</b> A great white wine from Andrea Pirlo's Pratum Coller range. A bright and pleasant dry white wine which has the colour of gold ripe grapes with notes of stone fruit and elegant floral scents. The palate is fresh, yet complex with a delicate finish.	8	12	33
<b>2018 PINOT GRIGIO</b> <b>FRANCIS FORD COPPOLA USA</b> The Rosso & Bianco Pinot Grigio is a crisp, refreshing and versatile white wine. Pale yellow in colour with flavours of kumquats, guava and white blossom. The flavour of pink grapefruit, peaches and minerals cross your palate. Great for the Summer.	8	12	33
<b>2019 LUGANA I FRATI</b> <b>CA DEI FRATI LOMBARDIA ITALY</b> Fresh perfume of white flowers, peaches and ripe lemons. On the palate, it has excellent depth and balance, with lovely richness and a crisp.	8.50	12.50	36.00
<b>2019 SAUVIGNON BLANC</b> <sup>VG</sup> <b>URRA DI MARE</b> <b>MANDRAROSSA SICILY ITALY</b> On the nose, it has vegetal aromas of freshly-cut grass, followed by hints of white flowers and citrus notes of lime. The palate is lively and consistent with the nose, fresh and with good length on the finish.	7.85	11.15	32.50

<b>2016 LA GROLA</b> <b>ALLEGRIANI VENETO ITALY</b> From a perfect hillside overlooking Lake Garda that produces low yields of concentrated ripe fruit. Matured in wood for 16 months, this dark, cherry scented Italian blend is full-bodied, intense and elegant. Dark, ruby red in colour, it has aromas of wild berries, juniper, tobacco and coffee essence.	12	16	40
<b>2011 AMARONE DELLA VALPOLICELLA</b> <sup>VG</sup> <b>BROLO DEI GIUSTI VERONA ITALY</b> Sustainable and ruby in colour with an intensity that suggest a long ageing potential. On the nose, it shows delicate aromas of cocoa and sweet spices with hints of red berried and dark cherries. The palate is intense and round with smooth tannins and a well- balanced warm sensation. Long and persistent finish.	75		



## RED WINES

	175ml	250ml	Bottle
<b>2019 V VALPOLICELLA</b> <sup>VG</sup> <b>ALPHA ZETA VENETO ITALY</b> Organic, Lively, youthful, ruby coloured wine with fresh cherry aromas that develop into a rich cherry pie character on the palate.	5.25	7.65	21.50
<b>2019 SANGIOVESE FANTINI</b> <sup>VG</sup> <b>FARNESE MARCHE ITALY</b> Intense strawberry and black cherry notes on the nose and woody favours.	6	8.25	24
<b>2019 NERO D AVOLA SHERAZADE</b> <sup>VG</sup> <b>DONNAFUGATA SICILY ITALY</b> It has a bouquet of fragrant strawberries and blackberries with violets and hints of black pepper. The palate is soft and enveloping with flavours that reflect the nose.	7	10	29
<b>2018 HEBO</b> <b>PETRA TUSCANY ITALY</b> This wine is bright ruby red in colour. On the nose, there are fresh aromas of black cherry, violet and blueberries which are complemented by hints of vanilla and minerality. On the palate, it is fresh and savoury with well-integrated tannins.	6.75	9.25	27.50
<b>2019 PRIMITIVO APPASSITO IMPRINT</b> <sup>VG</sup> <b>A MANO PUGLIA ITALY</b> Full- bodied with perfumes of ripe red and black berry fruits, with notes of spice.	7.50	11	31
<b>2018 MARZI</b> <b>PRATUM COLLER CASTEL MELLA ITALY</b> A signature red wine from Andrea Pirlo's Pratum Coller range. A charming and very pleasant ruby, dry red wine. On the nose, an elegant bouquet of violet and red fruits. Silky smooth with soft and supple tannins. Exclusive in the UK to Eusebi's.	8	12	33
<b>2016 CABERNET SAUVIGNON</b> <b>FRANCIS FORD COPPOLA USA</b> A great wine from the Francis Ford Coppola winery. On the nose, aromas of black cherries, wild raspberries and toasted oak. On the palate there are notes of blackberries, cassis and vanilla. Smooth texture and rich flavours of mocha and strawberry jam.	8.50	12.50	34
<b>2017 NERO DI TROIA CANACE</b> <sup>VG</sup> <b>CANTINA DIOMEDE PUGLIA ITALY</b> Grapes for this red were left to partially dry on the vines, creating a complex bouquet of warm spices, cocoa, coffee, liquorice and ripe berry fruit.	10	14	38

<b>2016 LA GROLA</b> <b>ALLEGRIANI VENETO ITALY</b> From a perfect hillside overlooking Lake Garda that produces low yields of concentrated ripe fruit. Matured in wood for 16 months, this dark, cherry scented Italian blend is full-bodied, intense and elegant. Dark, ruby red in colour, it has aromas of wild berries, juniper, tobacco and coffee essence.	12	16	40
<b>2011 AMARONE DELLA VALPOLICELLA</b> <sup>VG</sup> <b>BROLO DEI GIUSTI VERONA ITALY</b> Sustainable and ruby in colour with an intensity that suggest a long ageing potential. On the nose, it shows delicate aromas of cocoa and sweet spices with hints of red berried and dark cherries. The palate is intense and round with smooth tannins and a well- balanced warm sensation. Long and persistent finish.	75		

## ROSÉ WINE

	175ml	250ml	Bottle
<b>2018 ROSATO</b> <sup>VG</sup> <b>A MANO PUGLIA ITALY</b> Practising organic, this wine is vibrant with tropical fruit, crystallised ginger and lovely blackberry character	5.85	8.25	23.50
<b>2020 ROSA DEI FRATI</b> <b>CA DEI FRATI LOMBARDIA ITALY</b> This rosé is light pink in colour with a touch of orange. Zesty and vibrant with aromas of Summer pudding and strawberries, it is perfectly balanced with a lovely refreshing finish. Perfect and luxurious in the sunshine.	9	14	40

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

## LIBERTY WINES

### AFTER DINNER / DIGESTIVO

<b>2015 RECIOTO DELLA VALPOLICELLA CLASSICO</b> <b>ALLEGRIANI VENETO ITALY</b> Full bodied dessert wine with notes of cherry, raisin, plum, chocolate and oak. Some notes of spices and licorice. Nice, long finish. Rich and luscious.	50CL	8.50
<b>2018 KABIR MOSCATO DI PANTELLERIA</b> <b>DONNAFUGATA SICILY ITALY</b> Kabir is characterised by a rich and fragrant bouquet with elegant aromas of white peach, citrus zest and white flowers.	50CL	8.50
<b>NV GRAPPA DI AMARONE</b> <b>ALLEGRIANI VENETO ITALY</b> This delicately perfumed grappa is surprisingly sweet with notes of fresh cherry and red berries. The oak has rounded the spirit, making it more velvety than unaged grappa.	25CL	5

### LIQUEURS

ALL 3.75

APEROL • AMARETTO • AMARO AVERNA  
FRANGELICO • LIMONCELLO  
COINTREAU • TIA MARIA • STREGA  
DRAMBUIE • KAHLUA • SAMBUCA  
FERNET BRANCA • BAILEYS 50ML