



## SNACKS

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

Truffle salt & truffle oil.

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

House preserved pickled  
veg & calabrian olives.

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

Tomato, mozzarella,  
chilli with aioli.

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

Classic Roman focaccia  
with EVOO & rosemary.

## ANTIPASTI

### OYSTERS <sup>GF</sup>

Scottish oysters. Served with white balsamic & apple.

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

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

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

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

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

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

### TRUFFLE PARMA

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

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

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

3 FOR 6 OR 6 FOR 12

9

11

12

9

9

## 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.*

### RAVIOLI

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

### CRAB RAVIOLI

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

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

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

### PAPPADELLE

Slow cooked veal ragu & fresh truffle.

### YESTERDAYS LASAGNE

14

16

12

20

14

## 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

### NAPOLETANO <sup>V</sup>

Tomato base, torn bufala, cherry tomato, basil.

### CALABRESE

Tomato base , Calabrian spicy salami & torn mozzarella.

### PRAWN

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

### SALSICCIA

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

## SIDES

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

5

### TOMATO SALAD <sup>VG</sup> <sup>GF</sup>

5

tomatoes, marjoram, shallot & EVOO

### WEDGES <sup>V</sup> <sup>GF</sup>

5

with garlic & rosemary oil, parsley aioli

### FRIED GREENS <sup>VG</sup> <sup>GF</sup>

5

with chilli & garlic

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

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

EUSEBI DELI

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## APERITIVO/COCKTAILS

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

## MOCKTAILS

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

## SOFT DRINKS

<b>COKE OR DIET COKE</b>	330ml	2.75
<b>SAN PELLEGRINO</b>	330ml	2.50
Lemon & Mint / Pomegranate / Lemon / Orange / Blood Orange		
<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>	6.50	28.50
Bright, clean and lifted with pleasant floral notes and pear amongst the bubbles.		
<b>NV FRANCIACORTA ALMA GRAN CUVEE BRUT</b> <b>BELLAVISTA LOMBARDIA ITALY</b>	10	48
This sparkling wine is made in the image of Champagne. Notes of white flowers and ripe fruit with subtle hints of vanilla.		
<b>2016 FRANCIACORTA ROSE BRUT VINTAGE</b> <b>BELLAVISTA LOMBARDIA ITALY</b>		65
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.		
<b>LAURENT PERRIER NV CUVEE BRUT</b> <b>LAURENT PERRIER CHAMPAGNE FRANCE</b>		65
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.		



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