



**UNA FORCHETTATA
PER FAVORE**

SNACKS

TRUFFLE CRISPS (VG) (GF) 2.75 Truffle salt & truffle oil.	OLIVES & PICKLED GIARDINIERA (VG) (GF) 4 House pickled veg & olives.	CECI HUMMUS (VG) 4 Sultana, capers evo dressing with sardinian pane carasua.	ARANCINI (V) (GF) 5 Mozzarella, saffron & pea.
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ANTIPASTI

OYSTERS (GF) 3PCS FOR 7 6PCS FOR 14 White balsamic & apple dressing.	BURRATA (GF) 9 With green beans dressed in anchovy & chilli, raw kale & lemon zest.
TUNA CARPACCIO (GF) 10 Shaved fennel & samphire salad, pink peppercorn & lemon dressing.	FRITTURA (GF) 11 Squid, whitebait, prawns in light batter. Served with aioli.
WILD BOAR MEATBALLS 9 Cooked in rich sugo, thyme, rosemary & aged parmesan. Served with sourdough.	OCTOPUS CAPONATA (GF) 12 Grilled tentacle with aubergine caponata, red pepper caramel & zucchini chips.
SQUASH CROSTINI (V) 8 Toasted sourdough, squash purée, roasted squash, sage & sultana, caper dressing.	THE HUMBLE CAULIFLOWER (V) (GF) 8.5 In tackling zero food waste in conjunction with COP26, leading the campaign for Plate Up Glasgow, we have created this dish. Using all parts of the cauliflower, roasted, and served with housemade ricotta made with Mossgiel milk, almond pesto & raisin.
FIGS & CHEESE (V) (GF) 8.5 Roasted black figs with Gorgonzola and honey, white beans, whole spring onions & pistachio.	

EGGS

EGGS ENERGIA (V) 11 2 eggs poached, avocado, chilli & lime purée on sourdough toast with sunblush tomatoes.	EGGS ROYALE 15 Poached eggs on toasted sourdough with hot smoked salmon mixed with Katie Rodgers crème fraîche, lemon & chive.
EGGS & MUSHROOM (V) 11 Toasted sourdough with creamed garlic & parmesan mushrooms & poached eggs.	

SALADS

FIG SALAD (V) (GF) 12 Black figs, walnuts, bitter leaves, celery, parsley, roast pumpkin, shallot & thyme dressing.

MAIN COURSES

COD (GF) 20 Pan roasted fillet of cod, salt baked celeriac, purée, Autumnal mushrooms, Cavalo Nero pesto.	SPATCHCOCK CHICKEN (GF) 18 1/2 smoked chicken with polenta, chilli & garlic braised chard.
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HOMEMADE PASTA

RAVIOLI 15 Handmade & filled with speck, potato & leek then finished with a chive butter sauce.	FETTUCCINI NERANO (V) 14 Served with courgette & basil purée & finished with provolone cheese shavings. (GF) option available
LINGUINE GAMBERONI 20 Whole prawns cooked in garlic, white wine, EVOO, touch of tomato & chilli. (GF) option available	FETTUCINE CACIO PEPE (V) 22 Classic Roman cheese & black pepper sauce, finished with black truffle & seasonal mushrooms. (GF) option available
CRAB RAVIOLI 19 Handmade & filled with white crab & mascarpone, finished with datterini tomatoes, tarragon & chilli.	YESTERDAYS LASAGNE 15 <i>Please note our pasta dishes are served with parmesan excl seafood. GF alternatives are available on some dishes. Please ask your server.</i>
PAPPARDELLE OX CHEEK RAGU 18 Slow cooked Ox cheek ragu, finished with parmesan. (GF) option available	

ROMAN SOURDOUGH PIZZA

DIRTY GORGONZOLA (V) 12.5 Squash purée, roast squash, friarielli, red onion petals, Gorgonzola	BIG CARNE 13.5 Tomato base, mozzarella, Italian sausage, Calabrese salami & guanciale.
FIG & CHEESE 14 Bianco base, Parma, black fig, truffle honey & burrata.	TOSCANO 12.5 Bechamel base, Mozzarella, Italian sausage, sliced potato, red onion & chilli.
FUNGHI (V) 13.5 Taleggio cheese, mushroom & Cavalo Nero pesto, truffle oil.	CALABRESE 13 Tomato base, Calabrian spicy salami & torn mozzarella.

SIDES

WEDGES (V) (GF) 5 Curried dill oil & aioli.	CAPONATA (VG) (GF) 5 Aubergine, celery, tomato in agro dolce dressing, raisins.
PUMPKIN (V) (GF) 5 Roast pumpkin dressed with pumpkin seeds, raisins & chilli.	SOURDOUGH FOCACCIA (VG) 5.5 Classic Roman focaccia with evo & rosemary.
HEALING SALAD (V) (GF) 5	

(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. A discretionary 10% service charge is included on all bills and is distributed to the entire Eusebi team who work very hard to make your experience the best it can be. Please do note that is entirely optional.