

SNACKS

- WHIPPED FENNEL & CHILLI HUMMUS** (VG) (GF) 5
- OLIVES & PICKLED VEG** (VG) (GF) 4.5
- ARANCINI & CACIO PEPE** (V) (GF) 5
Classic Roman pecorino cheese & black pepper.

ANTIPASTI

- PINSETTA BIANCO** (V) 9
Sourdough flatbread, garlic ricotta cream, sliced white onion, black olive, gremolata.
- TUNA CRUDO** (GF) 11
Watermelon, oregano, orange, parsley, capers, olive crumb.
- OX TONNATO** (GF) 10
Thinly sliced ox tongue, classic tuna & anchovy sauce, crispy capers.
- BURRATA** (V) (GF) 9.5
Compressed flat peach with honey, orange & thyme oil, lovage & pistachio.
- OCTOPUS SALAMI** (GF) 10.5
Thinly sliced octopus, puttanesca dressing of anchovy, capers, olive & tomato.
- COURGETTE FRIES** (V) (GF) 6
Gremolata & aioli.
- PARMA & MELON** 9
Prosciutto Parma, melon jam, pizza fritté.
- FRITTURA** (GF) 12
Squid, whitebait & prawns lightly fried, lemon, aioli.

EGG DISHES

- EGGS ENERGIA** (V) 11
Poached eggs, avocado & chilli lime purée, sun blushed tomatoes, sourdough toast.
- MCCASKIE** 11
Poached eggs with McCaskie's black pudding, hollandaise & sourdough toast.
- EGGS ROYALE** 15
Poached eggs on toast with hot smoked salmon, crème fraîche, lemon & chive, hollandaise & caviar.

KITCHEN SPECIALS

- PORK COTOLETTA** (GF) 19
McCaskie's dry aged Pork chop Milanese, sage butter, sliced potato with rosemary & garlic.
- TUNA STEAK** (GF) 20
Seared tuna steak, aubergine caponata & parsley salad.

(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.

HOMEMADE PASTA

LINGUINE (V) 15 Pesto Genovese, cherry tomato, ricotta salata, crushed hazelnut.	AGNOLOTTI (V) 18 Pasta filled with ricotta & honey, finished with sun dried tomato, chilli butter & angel hair chilli.
PAPPARDELLE 18 Duck ragu, duck sauce, parmesan spuma.	PACCHERI 16 Cherry tomato, anchovy, capers, black olive, stracciatella cheese, basil. <i>(Vegetarian with no anchovy)</i> .
SAFFRON GNOCCHI 20 Seafood ragu, mussels, clams, prawns, squid.	LINGUINE VONGOLE 19 Classic Italian summer pasta. Scottish clams, white wine, EVOO & chilli.
CRAB RAVIOLI 19 Filled with white crab & mascarpone, samphire, tarragon & tomato butter.	YESTERDAY'S LASAGNE 15

GF alternatives are available on some dishes. Please ask your server.

ROMAN SOURDOUGH PIZZA

VERDE

SPECK 14
Pesto Genovese, rocket, bufala
mozzarella, cured pork.

ANCHOVY 13.5
Spinach purée, egg, anchovy,
parmesan, gremolata.

BIANCO

TOSCANO 14
Bechamel base, Italian sausage,
sliced potato, red onion, chilli.

SUMMER VEG (V) 13.5
Garlic ricotta cream base,
yellow & green courgette,
artichoke, peas, black olive.

ROSSO

NAPOLITANO 13
Tomato base, garlic roasted
tomatoes, torn mozzarella & basil.

CALABRESE 14
Tomato base, torn mozzarella,
spicy salami.

SIDES

GRILLED SUGAR SNAP PEAS, LARDO (GF) ... 5	WEDGES (V) (GF) 5 Rosemary oil, aioli.
HERITAGE TOMATO SALAD (VG) (GF) 5	POTATOES (VG) (GF) 4 Rosemary, garlic & parsley.
HOUSE SALAD (VG) (GF) 4.5 Rocket, butter leaves, radicchio, fennel, apple, parsley & lemon. Pam's leaves grown hydroponically 1 mile from the restaurant.	SOURDOUGH FOCACCIA (VG) 5.5 Rosemary EVOO.

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