

## SNACKS

WHIPPED FENNEL & CHILLI HUMMUS (V) (GF) . . . 5

OLIVES & PICKLED VEG (V) (GF) . . . . . 4.5

## ANTIPASTI

CARCIOFI GIUDEA (V) (GF) . . . . . 8.5

Roman style fried whole artichoke  
with spinach purée.

PINSETTA BIANCO (V) . . . . . 9

Small sourdough flatbread, confit garlic, sliced  
white onion, black olive, gremolata.

BRUSCHETTA (V) . . . . . 8

Toasted sourdough with aubergine caponata.

PANZANELLA (V) . . . . . 7

Focaccia, Heritage tomato, celery, red onion,  
cucumber, red wine vinegar, EVOO.

## HOMEMADE PASTA

MACCHERONI . . . . . 13

PEPERONCINO (V)

EVOO, garlic & chilli.

MACCHERONI . . . . . 15

ALLA NORMA (V)

Fresh pasta tubes, aubergine  
caponata, tomato, agro dolce.

PACCHERI ARRABIATA (V) . . . 14

Large pasta tubes, tomato, chilli,  
garlic, angel hair chilli.

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

## ROMAN SOURDOUGH PIZZA

SUMMER VEG (V) . . . . . 12.5

Spinach puree, courgette, pea, artichoke, olive.

NAPOLITANO (V) . . . . . 12

Tomato, Roast garlic cherry tomato, basil.

## SALADS

ZUCCHINI SALAD (V) (GF) . . . . . 9

Zucchini, artichoke, mint, caper pangrattato, apple, lemon, EVOO.

## SIDES

HERITAGE TOMATO SALAD (V) (GF) . . . . . 5

WEDGES (V) (GF) . . . . . 5

Rosemary oil, aioli.

POTATOES (V) (GF) . . . . . 4

Rosemary, garlic & parsley.

HOUSE SALAD (V) (GF) . . . . . 4.5

Rocket, butter leaves, radicchio, fennel, apple, parsley  
& lemon. Pam's leaves grown hydroponically 1 mile  
from the restaurant.

SOURDOUGH FOCACCIA (V) . . . . . 5.5

Rosemary EVOO.

(V) Vegetarian (V) 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.