

## FRITTE & SNACKS

**TOMATO & MOZZARELLA . . . 5**  
**ARANCINI** (V) (GF)

**RAVIOLI FRITTE . . . . . 4**  
Mortadella & nduja.

**PANELLA A CAPRESE** (V) . . . . 4  
Sicilian chickpea fritters, with  
burrata dressing & sunblush tomato.

**OLIVES & GIARDINIERA** (VG) . . . 5

**ROASTED CARROT** (VG) . . . . 5  
**HUMMUS**  
Agro dolce Sicilian Dressing  
served with baby carrots.

## SMALL PLATE ANTIPASTI

**BURRATA** (V) (GF) . . . . . 9.5  
Marsala preserved plums & hazelnuts.

**OYSTER** (GF) . . . . . 3.5  
Mango, lime & purple basil.

**BREAM CRUDO** (GF) . . . . . 11  
Tomato water, fennel, citrus & mint.

**OCTOPUS SALAMI** (GF) . . . . . 11  
Citrus cured octopus, puttanesca dressing of  
anchovy, capers, olive & tomato.

**HOUSEMADE RICOTTA** (V) . . . . . 9  
Made with Mossgiel milk, served with roast grapes,  
red chicory, honey, walnuts & crostini.

**BEEF CRUDO** (GF) . . . . . 11  
Pink peppercorns, bagna cauda with anchovy &  
garlic, potato crisps.

**AUBERGINE POLPETTI** (VG) (GF) . . . . . 8  
Sicilian aubergine with raisins, pine nuts, orange,  
mint & finished in sugo.

**SHETLAND MUSSEL BROTH** . . . . . 9  
Mussels cooked with Sardinian fregola, tomato,  
garlic, white wine & a touch of chilli.

## MAIN COURSES

**CLAY POT LAMB** (GF) . . . . . 22  
Caithness lamb rump with braised beans,  
cavolo nero pesto & heritage carrots.

**OX CHEEK** (GF) . . . . . 22  
Braised ox cheek with creamed celeriac &  
potato, wild mushrooms & sage.

**30 DAY AGED** (GF) . . . . . 40  
**SHORTHORN TAGLIATA**  
Caithness beef, roasted spring onions, confit  
garlic butter & hand cut chips.

**OCTOPUS** (GF) . . . . . 24  
Grilled tentacles, nduja and orange  
glazed aubergine, roasted carrot hummus  
& crispy chickpeas.

**SHETLAND COD** (GF) . . . . . 21  
Cannellini bean crema, leeks, bacala fritto &  
almond butter.

**SEAFOOD RISOTTO** (GF) . . . . . 24  
Prawns, squid, clams, mussels & grilled  
langoustine.

## HOMEMADE PASTA

**PAPPARDELLE** ..... 18

Overnight rich beef ragu with added bone marrow, & parmesan.

**TORTELLI** (V) ..... 18

Filled with roasted aubergine & ricotta finished with smoked scarmoza sauce.

**CRAB RAVIOLI** ..... 20

Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.

**GNOCCHI** ..... 19

Slow cooked lamb ragu finished with crispy artichoke & olives.

**SPELT CASARECCE** (V) ..... 16

Short twisted pasta made with protein rich flour. Finished with Sautéed courgettes, goats curd mousse & smoked almonds.

**TAGLIATELLE** (V) ..... 20

Wild mushrooms, marsala and pecorino spuma.

**YESTERDAY'S LASAGNE** ..... 15

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

## ROMAN SOURDOUGH PIZZA 14

**NORMA** (V)

Tomato base, aubergine, buffalo mozzarella, pesto & ricotta salata.

**SALSICCIA**

Bechamel base, Italian Sausage, smoked scarmoza & friarelli.

**SQUASH** (V)

Gorgonzola cream base, roast squash, spring onion & sage.

**PEPPERONATA** (VG)

Tomato base, marinated roasted sweet red peppers, almonds, capers & fresh oregano.

**PORCINI**

Bechamel base, mushrooms, crispy guanciale & mozzarella.

**BIG CARNE**

Tomato base, Italian sausage, guanciale, fennel salami mozzarella.

## SIDES

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

Rosemary oil, aioli.

**HEALING SALAD** (VG) (GF) ..... 5

Apple, dill, chicory & fennel, EVOO & lemon dressing.

**SOURDOUGH FOCACCIA** (VG) ..... 5

Rosemary EVOO.

**AUTUMN PANZANELLA** (VG) ..... 5

Roasted beetroot, pumpkin, chicory, walnut, bread.

(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.**