

FRITTE & SNACKS

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

OLIVES & PICKLED VEG (V) (GF) 4.5

PANELLE (V) 4
Sicilian chickpea fritter with lemon & sun blush tomato.

SMALL PLATE ANTIPASTI

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

CROSTINI (V) 5.5
Whipped cannellini beans, black fig.

HOMEMADE PASTA

SPELT CASARECCE (V) .. 8 / 15
Short twisted pasta made with rich protein flour, courgette, mint & smoked almond.

MACCHERONI 7 / 14
ARRABIATA (V)
EVOO, garlic & chilli.

MUSHROOM RAGU (V) .. 10 / 18
With marsala and sage
(choose wholegrain casarecce or maccheroni).

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

ROMAN SOURDOUGH PIZZA

TOMATO BASE (V) 14
Aubergine, basil, almond, chilli and pomodoro.

BIANCO BASE (V) 14
White Bean Crema, Pumpkin, Friarelle, Gremolata.

SIDES

WEDGES (V) (GF) 5
Rosemary oil.

SOURDOUGH FOCACCIA (V) 5.5
Rosemary EVOO.

HEALING SALAD (V) (GF) 5
Apple, dill, chicory & fennel, EVOO & lemon dressing.

AUTUMN PANZANELLA (V) 5
Roast beetroot pumpkin, sweet red onion, chicory & walnut.

(V) Vegetarian (V) Vegan (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.

