

FRITTE & SNACKS

MUSHROOM & TRUFFLE ARANCINI (V) (GF) ... 5.5
with apple & date ketchup

GNOCCHI FRITTÉ (V) 5
with Taleggio Fonduta

OLIVES & GIARDINIERA (V) (GF) 5

GRILLED AUBERGINE CROSTINI (VG) 5.5
with Winter tomato agrodolce pepper

ROASTED ONION HUMMUS (VG) (GF) 6
with potato crisps

SMALL PLATE ANTIPASTI

BURRATA (V) (GF) 10
Squash, roasted onion, treviso,
pomegranate, cider vinegar dressing.

OCTOPUS SALAMI (GF) 11
Blood orange, red chicory, capers,
almonds, chive oil, pickled cucumber.

AUBERGINE POLPETTI (VG) (GF) 9
Sicilian style dish of aubergine, raisins, pine
nuts, orange & mint then finished with sugo.

ANCHOVY PINSETTA 8.5
Sourdough flatbread with anchovy, crème
fraîche, gremolata shaved fennel.

CAMPARI CURED SALMON (GF) 11
Tomato crisp, fennel, citrus & mint.

SCALLOPS (GF) 16
Fennel purée, cavalo nero & squid
ink cracker, mushroom jus.

BEEF & GORGONZOLA CROSTINI 11
Tartare of beef with warm gorgonzola crostini,
pickled shallots & shaved raw mushroom.

TERRINE 8.5
Chicken, leek & Peelham Farm pork terrine with
pistachio & cranberry, pickles, apple & fig chutney.

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 crispy pomme
Anna, maple glazed confit carrots

PLAICE (GF) 24
Whole Shetland plaice, caper, lemon &
parsley butter, crispy potato

SHETLAND COD (GF ON REQUEST) 22
Fillet of cod with an octopus,
clam and bean stew, lemon
aioli, crostino.

OSSOBUCO (GF) 24
Peelham Farm roseveal cooked
with bay and Marsala served with
saffron risotto & gremolata.

HOMEMADE PASTA

PAPPARDELLE 18

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

GNOCCHI (V) 16

Steamed ricotta Gnocchi, pumpkin purée, amaretto crumb & pumpkin powder

CRAB RAVIOLI 20

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

TAGLIATELLE (V) 20

Wild mushrooms, marsala and pecorino spuma.

MACCHERONI NDUJA 15

Italian sausage, spicy nduja, red onion, rocket, tomato with a touch of cream.

PACCHERI (V) 16

Beetroot flavoured pasta tubes, gorgonzola dulce cream, crispy pear, crushed walnuts.

YESTERDAY'S LASAGNE 15

FOCACCIA SCARPETTA (VG) 5.5

To soak up the sauce.

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.

BIG CARNE

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

PUMPKIN (V)

Pumpkin purée cream base, roasted onion, gorgonzola & pear.

CARBONARA

Bechamel cream base, crispy guanciale, pecorino and topped with egg.

CALABRESE

Tomato base, spicy salami, smoked scamorza cheese.

SIDES

WEDGES (V) (GF) 5

Rosemary oil, aioli.

HEALING SALAD (VG) (GF) 5

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

SOURDOUGH FOCACCIA (VG) 5.5

Rosemary EVOO.

WINTER PANZANELLA (VG) 5

Roasted beetroot, pumpkin, chicory, walnut, bread.

WINTER TOMATO (V) (GF) 5.5

Anchovy cream, roasted pepper.

(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.