

EUSEBI DELI BRUNCH MENU



SNACKS

GNOCCHI FRITTÉ (V) 5 Fried gnocchi with Taleggio Fonduta.	5
OLIVES & GIARDINIERA (VG) (GF) 5	5
ROASTED GARLIC & WHITE BEAN HUMMUS (VG) (GF) 5 Served with baby carrots & gem lettuce.	5
LAMB HOGGET CROQUETTA 5 Shoulder of lamb hogget in breadcrumbs. Mint & caper aioli.	5

STARTERS

PINSETTA PRIMAVERA (V) 9 Roman sourdough flatbread with spiced white bean puree base. Topped with shaved courgette, mint, peas & basil oil.	9
OCTOPUS SALAMI (GF) 11 Thinly sliced Octopus with citrus, agretti & fennel salad	11
BURRATA (V) (GF) 11 Gorgonzola stuffed burrata with apple carpaccio, pistachio, confit lemon.	11
SPRING TARTLET (V) 9.5 Braised radicchio, cucumber, apple, peas, beetroot & balsamic.	9.5
TOMATO & MOZZARELLA ARANCINI (V) 7 with salsa verde.	7
VITELLO TONNATO (GF) 12 Classic dish of marinated, slow-cooked, thinly sliced veal shoulder, tuna & anchovy sauce.	12
CURED TROUT (GF) 11 Finely sliced raw trout, cured in chilli, fennel seed & tarragon. Served with grapefruit, lemon & chilli oil.	11

CROSTINI

WHIPPED RICOTTA CROSTINI (V) 7 House-made ricotta from Organic Mossiel milk. Heritage tomatoes, crispy capers & gremolata.	7
PRAWN & SQUID CROSTINI 12 Pan fried seafood on charred sourdough with lemon, rocket & aioli.	12
TUNA CRUDO CROSTINI 14 Raw tuna cured in citrus, with parsley, pistachio pesto & beetroot.	14

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.

BRUNCH SPECIALS

WHOLE BAKED SEA BREAM (GF) 20 Salt baked fish with lemon, agretti and salsa verde.	20
TRUFFLED RISOTTO (GF) 18 Baby leeks, burnt leek oil, slow-cooked egg.	18
CHICKEN SALTIMBOCCA 18 Crispy Parma ham, rosemary potatoes, Marsala & sage butter sauce.	18
AUBERGINE PARMIGIANA (V) 14 Neapolitan version of a classic.	14

HOMEMADE PASTA

Starter / Main

LEMON RICOTTA AGNOLOTTI (V) 11 / 19 Wild garlic, butter sauce, lemon & thyme.	11 / 19
PORK CASARECCE 9 / 17 Slow-cooked pork & tomato ragu, finished with crispy artichoke.	9 / 17
FETTUCINE PESTO (V) 10 / 18 Wild garlic pesto, asparagus, smoked ricotta & lemon zest.	10 / 18
LINGUINE VONGOLE 12 / 22 Clams, chilli & lemon sauce, pangrattato, parsley oil.	12 / 22
CRAB RAVIOLI 12 / 22 Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.	12 / 22
RABBIT RAGU TAGLIATELLE 10 / 18 Braised rabbit, white wine, tarragon, parsley.	10 / 18
YESTERDAY'S LASAGNE 15	15

FOCACCIA SCARPETTA (VG) 6 To soak up the sauce.	6
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GF alternatives are available on some dishes. Please ask your server.

(V) Vegetarian (VG) Vegan (GF) Does Not Contain Gluten

All our meats & cheese are (GF) - Gluten Free

EGG DISHES

EGGS ENERGIA (V) 12 Poached eggs, avocado & chilli lime purée, sun blushed tomatoes, sourdough toast.	12
MCCASKIE 12 Poached eggs with McCaskie's black pudding, hollandaise & sourdough toast.	12
MUSHROOMS & TOAST (V) 12 Toasted sourdough, creamed mushrooms & spinach, 2 poached eggs & seeds.	12
ADD: MCCASKIE'S STREAKY BACON: 2.5 MCCASKIE'S LINK OR SQUARE SAUSAGE: 1.5 POTATO SCONE: 1 / HOUSE MADE HASH BROWN: 2.5	

ROMAN SOURDOUGH PIZZA 14

NAPOLITANO (V) Tomato base, bufala mozzarella, basil & roasted cherry tomatoes.	SALSICCIA Bechamel base, Bufala mozzarella, broccolini, spicy pork sausage.
CALABRESE Tomato base, spicy salami, mozzarella.	PORRO E PATATE (V) (ZERO WASTE DISH) Spiced bean cream, leek top puree, charred onion, confit leek, crispy potato.
ROMANO Confit garlic cream base, guanciale, pecorino, pork fat potatoes, peas, chive oil.	We are working hard to reduce our food waste. Our chefs have created this dish to showcase every part of the staple Scottish leek and potato.
ZUCCHINI (V) Grilled courgettes, confit lemon, smoked ricotta & basil pesto.	

SIDES

PRIMAVERA PANZANELLA (VG) 6 Green beans, peas, cucumber, mint, EVOO, cider vinegar-soaked bread.	6
HEALING SALAD (VG) (GF) 5 Apple, dill, buttercup lettuce & fennel. EVOO & lemon dressing.	5
WEDGES (V) (GF) 5 with rosemary oil & aioli.	5
COURGETTE & TOMATO SALAD (VG) (GF) 6 with EVOO & oregano.	6
SOURDOUGH FOCACCIA (VG) 6 Rosemary EVOO.	6

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.



spaghetti is
so slippery

Andy Ward