

# EUSEBI DELI

## EVENING MENU



### SNACKS

<b>GNOCCHI FRITTÉ</b> (V) ..... 5	<b>LAMB HOGGET CROQUETTA</b> ..... 5
Fried gnocchi with Taleggio Fonduta.	Shoulder of lamb hogget in breadcrumbs. Mint & caper aioli.
<b>OLIVES &amp; GIARDINIERA</b> (VG) (GF) ..... 5	<b>TOMATO &amp; MOZZARELLA ARANCINI</b> (V) ..... 2.5 PER ARANCINI
	with salsa verde.
<b>ROASTED GARLIC &amp; WHITE BEAN HUMMUS</b> (VG) (GF) ..... 5	
Served with baby carrots & gem lettuce.	

### SMALL PLATES

<b>PINSETTA PRIMAVERA</b> (V) ..... 9	<b>TUNA CRUDO CROSTINI</b> ..... 14
Roman sourdough flatbread with spiced white bean puree base. Topped with shaved courgette, mint, peas & basil oil.	Raw tuna cured in citrus, with parsley, pistachio pesto & beetroot.
<b>OCTOPUS SALAMI</b> (GF) ..... 11	<b>MARIA'S CARCIOFI</b> ..... 8
Thinly sliced Octopus with citrus, agretti & fennel salad	Steamed violet artichoke with breadcrumbs, mozzarella, prosciutto & salsa verde.
<b>BURRATA</b> (V) (GF) ..... 11	<b>VITELLO TONNATO</b> (GF) ..... 12
Gorgonzola stuffed burrata with apple carpaccio, pistachio, confit lemon.	Classic dish of marinated, slow-cooked, thinly sliced veal shoulder, tuna & anchovy sauce.
<b>SPRING TARTLET</b> (V) ..... 9.5	<b>CURED TROUT</b> (GF) ..... 11
Braised radicchio, cucumber, apple, peas, beetroot & balsamic.	Finely sliced raw trout, cured in chilli, fennel seed & tarragon. Served with grapefruit, lemon & chilli oil.
<b>PRAWN &amp; SQUID CROSTINI</b> ..... 12	
Pan fried seafood on charred sourdough with lemon, rocket & aioli.	

### MAINS

<b>FILLET OF COD</b> (GF) ..... 24	<b>PIG CHEEK VIGNAROLA</b> (GF) ..... 22
Potato risotto, puffed wild rice, lime, bottarga, wild garlic oil.	Roman-style, with peas, artichoke & broad beans. Onion puree base & fried polenta.
<b>WHOLE BAKED SEA BREAM</b> (GF) ..... 20	<b>SLOW COOKED BEEF SHIN</b> (GF) ..... 20
Salt baked fish with lemon, agretti and salsa verde.	Beef shin cooked in Chianti, with pancetta, sundried tomato, green beans, pearl onion & whipped potato.
<b>TRUFFLED RISOTTO</b> (GF) ..... 18	
Baby leeks, burnt leek oil, slow-cooked egg.	

### ROMAN SOURDOUGH PIZZA 14

<b>NAPOLITANO</b> (V)	<b>SALSICCIA</b>
Tomato base, bufala mozzarella, basil & roasted cherry tomatoes.	Bechamel base, Bufala mozzarella, broccolini, spicy pork sausage.
<b>CALABRESE</b>	<b>PORRO E PATATE</b> (V)
Tomato base, spicy salami, mozzarella.	(ZERO WASTE DISH)
<b>ROMANO</b>	Spiced bean cream, leek top puree, charred onion, confit leek, crispy potato.
Confit garlic cream base, guanciale, pecorino, pork fat potatoes, peas, chive oil.	<b>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.</b>
<b>ZUCCHINI</b> (V)	
Grilled courgettes, confit lemon, smoked ricotta & basil pesto.	

### HOMEMADE PASTA

<b>LEMON RICOTTA AGNOLOTTI</b> (V) ..... 19	<b>LINGUINE VONGOLE</b> ..... 22
Wild garlic, butter sauce, lemon & thyme.	Clams, chilli & lemon sauce, pangrattato, parsley oil.
<b>PORK CASARECCE</b> ..... 17	<b>RABBIT RAGU TAGLIATELLE</b> ..... 18
Slow-cooked pork & tomato ragu, finished with crispy artichoke.	Braised rabbit, white wine, tarragon, parsley.
<b>FETTUCINE PESTO</b> (V) ..... 18	<b>YESTERDAY'S LASAGNE</b> ..... 15
Wild garlic pesto, asparagus, smoked ricotta & lemon zest.	
<b>CRAB RAVIOLI</b> ..... 22	<b>FOCACCIA SCARPETTA</b> (VG) ..... 6
Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.	To soak up the sauce.

### SIDES

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

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

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.

(V) Vegetarian (VG) Vegan (GF) Does Not Contain Gluten  
All our meats & cheese are (GF) - Gluten Free

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.



**WHITE WINE**

	175ML	250ML	BOTTLE
<b>2021 FIANO GRECO, FIANO</b> (VG) .....	6.5	8.75	25.5
<i>A Mano, Puglia, Italy</i> Peach, floral and grapefruit aromas and a lovely zestiness on the palate.			
<b>2021 VIOGNIER 'LE SEINE'</b> (VG) .....	7	9.25	27
<i>Mandarossa, Sicily, Italy</i> On the nose, aromas of ripe peaches and apricot. On the palate, rich and opulent, with fruity aromas and good minerality.			
<b>2021 VERMENTINO</b> .....	7.25	9.5	28
<i>Adria Vini Zagare, Sicily, Italy</i> Rich and spicy nose, citrus and ripe tropical fruit. Good palate weight, honeyed feel with lemon marmalade on the finish.			
<b>2021 SOAVE CLASSICO</b> (VG) .....	8.5	11.25	32
<i>Pieropan, Veneto, Italy</i> Organic, fresh, expressive with classic white flower, almond blossom and citrus.			
<b>2021 PECORINO</b> .....	8.5	11.25	32
<i>Rocco Pasetti, Abruzzo, Italy</i> Intense and persistent, with floral notes of hawthorn, orange blossom, sage & thyme. Excellent body & quality.			
<b>2021 GAVI 'SPINOLA'</b> (V) (RO) .....	9.5	12.75	36
<i>Castello Di Tassarolo, Campania, Italy</i> Fragrant orange blossom, lime, greengage. A handmade, classic beauty.			
<b>2021 LUGANA 'I FRATI'</b> .....			36
<i>Ca Dei Frati, Lombardia, Italy</i> White flowers, peaches and ripe lemony zest. Depth, balance and lovely richness. Transports you to Garda.			
<b>2021 MON BLANC</b> .....			38
<i>Les Cretes, Valle D'aosta, Italy</i> Alpine field blend - Pinot Grigio, Petit Arvine & Chardonnay. A delicate thread of ripe green fruit, white spices and scintillating stony minerals.			
<b>2021 FIANO 'KRATOS'</b> .....			53
<i>Luigi Maffini, Campania, Italy</i> Very pure and intense, almost Riesling in style. Dynamically different.			

**SPARKLING WINES & CHAMPAGNES**

	125ML	BOTTLE
<b>PROSECCO SPUMANTE EXTRA DRY</b> .....	6.8	28
<i>Ca' Di Alte, Veneto, Italy</i> Bright, clean and lifted with pleasant floral notes and pear amongst the bubbles.		
<b>NV FRANCIACORTA 'ALMA' GRAN CUVEE BRUT</b> .....	12	55
<i>Bellavista, Lombardia, Italy</i> This sparkling wine is made in the image of Champagne. Notes of white flowers and ripe fruit with subtle hints of vanilla.		
<b>2016 FRANCIACORTA ROSÉ BRUT VINTAGE</b> .....		69
<i>Bellavista, Lombardia, Italy</i> Delicate pink with persistent bubbles made in the image of Champagne. Intense white peach nose that mellows into strawberries, golden apple and rosehip. Dry with well balanced, fresh acidity.		
<b>LOUIS ROEDERER BRUT COLLECTION 242 NV</b> .....		75
<i>Champagne, France</i> Historic house with a style showing a new energy. Complexity and roundness mingle with flavours of baked apples and fresh citrus.		
<b>2014 VINTAGE LOUIS ROEDERER</b> .....		120
Delectable and full bodied, with a nose offering Mirabelle plum and pears. Warm & biscuity, but with pristine elegance, style and depth. Just wonderful.		

**RED WINE**

	175ML	250ML	BOTTLE
<b>2021 SANGIOVESE DI PUGLIA</b> .....	6.5	8.75	25.5
<i>Ancora Rosso, Puglia, Italy</i> Sunkissed Sangiovese, smooth, soft and easy going.			
<b>2021 BARDOLINO</b> .....	6.75	9	26.5
<i>Recchia, Veneto, Italy</i> Bright and light on it's feet - fresh strawberries raspberries and violets.			
<b>2021 NERO D'AVOLA SHERAZADE</b> .....	8.5	11.25	31
<i>Donnafugata, Sicily, Italy</i> Fragrant strawberries and blackberries with Violets and hints of black pepper. Soft and enveloping palate.			
<b>2020 HEBO</b> .....	9.25	12	35
<i>Petra, Tuscany, Italy</i> This wine is bright ruby red in colour. On the nose, black cherry, violet and Blueberries. Hints of vanilla and minerality. Fresh and savoury with well-integrated tannins.			
<b>2021 MERLOT 'PRUNO ROSSO'</b> (V) (RO) .....	9.25	12	35
<i>Rugra, Piemonte, Italy</i> No sulphur, unabashed, undiluted fruits. Pungent and delectable.			
<b>2019 PRAGAL</b> (V) .....	9.75	12.5	37
<i>Tenuta Santa Maria, Veneto, Italy</i> Baby Amarone, dried cherry fruit and baking spice. Dangerously easy to drink.			
<b>2019 NERO DI TROIA 'CANACE'</b> (VG) .....			39
<i>Cantina Diomede, Puglia, Italy</i> Grapes for this red were left to partially dry on the vines, leading to warm spices, cocoa, coffee, liquorice and ripe berry fruit.			
<b>2016 BAROLO'</b> (V) .....			70
<i>Sordo, Piemonte, Italy</i> Both intense and elegant - iron and velvet. Crushed flowers, dried red berry and sweet spice tannins.			
<b>2011 AMARONE DELLA VALPOLICELLA</b> (VG) .....			77
<i>Brolo Dei Giusti, Verona, Italy</i> Ruby red & rambunctious with cocoa, sweet spices, hints of red berries and dark cherries. Tannins smooth and complex. Long and persistent finish.			
<b>2019 PROMIS TOSCANA IGT</b> .....			80
<i>Gaja, Tuscany, Italy</i> Merlot, Syrah, Sangiovese from Gaja's estate on the Tuscan coast. Voluptuous and charming with ripe black fruits and sandalwood spice.			
<b>2017 BRUNELLO DI MONTALCINO</b> .....			130
<b>PIEVE SANTA RESTITUTA</b> <i>Gaja, Tuscany, Italy</i> Iconic estate, iconic wine. Fantastically plush and expressive with dense layers of cherry fruit. Balsamic, leather and cocoa linger on and on.			

**ROSÉ WINE**

	175ML	250ML	BOTTLE
<b>2021 ROSATO</b> .....	6.5	8.75	25
<i>A Mano, Puglia, Italy</i> Practising organic, this wine is vibrant with tropical fruit, crystallised ginger and lovely blackberry character.			
<b>2021 'ROSA DEI FRATI'</b> .....			39
<i>Ca'dei Frati, Lombardia, Italy</i> This rosé is light pink in colour with a touch of orange. Zesty and vibrant with aromas of Summer pudding and strawberries, it is perfectly balanced with a lovely refreshing finish. Perfect and luxurious in the sunshine.			

**COCKTAILS**

<b>PRIMAVERA</b> .....	10
Dry Cuciello vermouth, Rhubarb gin, Italicus Bergamotto, Mezcal, Plum bitters	
<b>APEROL SOUR</b> .....	9.5
Aperol, Lemon juice, Sugar, Egg white	
<b>SPICY REPOSADO MARGARITA</b> .....	9.5
Reposado Tequila, Red Chilli, Coriander, Agave syrup, Lime juice	

<b>VODKA SOUTHSIDE</b> .....	9.5
Kettle One Vodka, Lemon Juice, Sugar syrup, Fresh mint	
<b>ESPRESSO MARTINI (HAZELNUT OR CLASSIC)</b> .....	9.5
Espresso, Vodka, Frangelico, Hazelnut syrup	
<b>THE CLASSICS</b> .....	
Please ask if you would like a classic cocktail that is not featured on our list!	

**SPRITZ**

<b>APEROL SPRITZ</b> .....	9.5
Prosecco, Aperol, Soda, Orange	
<b>LIMONCELLO FIZZ</b> .....	9.5
Limoncello, The Botanist gin, Prosecco DOC, Soda, Lemon	

<b>EUSEBI SPRITZ</b> .....	10.5
Cuciello Bianco, The Botanist gin, Blood Orange syrup, Elderflower tonic	

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