

## SNACKS

- OLIVES & PICKLED VEG** (VG) (GF) ..... 5
- ROASTED GARLIC & WHITE BEAN HUMMUS** (VG) (GF) ..... 5  
Served with baby carrots & gem lettuce.

## STARTERS

- CARPACCIO OF APPLE, COURGETTE & ARTICHOKE** (VG) (GF) ..... 6  
With pistachio & EVOO.
- PINSETTA PRIMAVERA** (VG) ..... 9  
Roman sourdough flatbread with spiced white bean puree base.  
Topped with shaved courgette, mint, peas & basil oil.
- GRILLED TOMATO CROSTINI** (VG) ..... 5.5  
Heritage tomatoes, crispy capers & gremolata.

## HOMEMADE PASTA

*Starter / Main*

- MACCHERONI ARRABIATA** (VG) ..... 8 / 14  
EVOO, garlic & chilli.
- RISOTTO PRIMAVERA** (VG) ..... 9 / 16  
Peas, broad beans, burnt leek oil.
- MACCHERONI** (VG) ..... 8 / 15  
Asparagus, artichoke, pangrattato.

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

## ROMAN SOURDOUGH PIZZA

- NAPOLITANO** (VG) ..... 14  
Tomato base, basil, roasted cherry tomatoes, gremolata.
- PORRO E PATATE** (VG) (ZERO WASTE DISH) ... 14  
Spiced bean cream, leek top puree, charred onion, confit leek, crispy potato.

## SIDES

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

(VG) 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.**

