

EUSEBI DELI

EVENING MENU



SNACKS

DATE ARANCINI (V) per arancini 2.5	PUMPKIN SEED HUMMUS (VG) 5.5
Gorgonzola spuma.	Cranberry agrodolce. Olive oil crackers.
CRISPY PORK BELLY 6	OLIVES & GIARDINIERA (VG) (GF) 5
Confit Pork belly from Stobbs Farm in Hawick. Garlic, lemon & parsley dressing.	ANCHOVY CROSTINI 3.5
	Anchovy, lemon & oregano butter.

STARTERS

OCTOPUS SALAMI (GF) 12.5	FIG CARPACCIO (V) (GF) 9
Citrus-cured salami, capers, olives, EVOO & parsley. With sugar kelp vinegar, dulce seaweed & rocket.	Taleggio crema, candied walnuts, roasted baby beetroot, beetroot leaves, thyme oil, honey.
BURRATA (V) (GF) 12.5	ROASTED SCALLOPS (GF) 18
Gorgonzola stuffed burrata, roasted pumpkin, pickled pear & pistachio crumb.	Hand-dived Tarbet Scallops, cauliflower puree, chilli, lemon butter, parsley oil.
PORK & CRAB "TONNATO" (GF) 13	PINSETTA (V) OPTION AVAILABLE 10
A twist on a classic Piedmont surf & turf. Thinly-sliced roast pork shoulder, crab crema, crispy capers, parsley.	Roman sourdough flatbread with honey & chilli roasted figs, Prosciutto di Speck & burrata.
SEA BASS CRUDO (GF) 11	BEEF CRUDO (GF) OPTION AVAILABLE 13
Crème fraiche, orange, fennel, parsley, chilli, white balsamic.	Aberdeen Angus beef tartare. Anchovy, caper, horseradish cream. Sourdough crisps.
MUSSELS PEPPERONCINO (GF) OPTION AVAILABLE 10	
White wine, garlic, lemon & chilli. Rosemary focaccia.	

SPECIALS

EUSEBI ROSSINI 45	WHOLE SHETLAND PLAICE (GF) 25
Our take on a classic. Aberdeen Angus 7oz fillet, truffled chicken liver parfait, horseradish cream, foraged mushrooms, pickled walnuts. Red wine & Marsala jus.	Clams, lemon & parsley butter. Sauteed potato.
ISLE OF BUTE LAMB SHOULDER (GF) 23	COD FILLET (GF) 22
Cauliflower puree, roasted cauliflower. Dressing of almonds, golden raisins, olives & fresh oregano.	Roasted mushroom & onion brodo. Autumn chanterelles, white haricot beans, chive oil.
	RISOTTO (GF) 17
	Peelham Farm Fennel sausage, roasted cauliflower, cauliflower crema & parmesan.

ROMAN SOURDOUGH PIZZA 14

NAPOLITANO (V) Tomato base, Bufala mozzarella, basil & Datterini tomatoes.	CHESTNUT (V) Garlic bechamel base, chestnuts, roasted radicchio, pickled blackberries.
BIG CARNE Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella.	SMOKY CALABRESE Calabrese salami, smoked tomato, Bufala mozzarella, orange blossom honey.
SQUASH (V) Smoked squash puree base, roasted squash, sage pangrattato, gorgonzola.	AMATRICIANA Tomato base, guanciale, red onion, pecorino, chilli.

HOMEMADE PASTA

PRAWN LINGUINE 11 / 19	WILD MUSHROOM FETTUCINE (V) 12 / 22
Nduja & confit garlic butter, burrata, & pangrattato.	Foraged wild mushrooms, Autumn truffle & parmesan.
AGNOLOTTI DEL PLIN (V) 11 / 19	CRAB RAVIOLI 12 / 22
Hand filled with porcini mushrooms & ricotta. Sage & chestnut butter.	Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.
BROCCOLI FETTUCINE (V) OPTION AVAILABLE 9 / 16	
Anchovy pesto, pinenuts, garlic, pangrattato.	
BEEF PAPPARDELLE 11 / 19	BAKED FOCCACCIA SCARPETTA (VG) 6
Slow-braised beef shin ragu with egg yolk pappardelle.	Fresh from our bakery, oven baked with rosemary EVOO, perfect to soak up the sauce.
YESTERDAY'S LASAGNE 15	

SIDES

HEALING SALAD (VG) (GF) 5	ROASTED CAULIFLOWER (V) 5
Pear, dill, buttercup lettuce & fennel. Sunflower & pumpkin seed. EVOO & lemon dressing.	Chilli & parsley butter, parmesan & pangrattato.
AUTUMN PANZANELLA (VG) 5	WEDGES (V) (GF) 5
Roasted squash, beetroot, red onion, torn focaccia & walnuts.	Rosemary oil and aioli.
	BAKED FOCACCIA (VG) 6
	Fresh from our bakery, oven baked with rosemary EVOO.

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.

