

SNACKS

- PUMPKIN SEED HUMMUS** (VG) (GF) 5.5
Cranberry agrodolce, olive oil crackers.
- OLIVES & GIARDINIERA** (VG) (GF) 5

STARTERS

- PINSETTA** (VG) 10
Roman sourdough flatbread with EVOO, smoked tomato, olives, capers & parsley.
- CROSTINI** (VG) 6
Roasted cauliflower & onion squash, Cranberry agrodolce.
- FIG CARPACCIO** (VG) (GF) 9
Baby beetroot, candied walnuts, thyme oil.

HOMEMADE PASTA

Starter / Main

- MACCHERONI ARRABIATA** (VG) 8 / 14
EVOO, garlic & chilli.
- RISOTTO** (VG) (GF) 9 / 16
Cauliflower & sage.
- BROCCOLI FETTUCINE** (VG) 9 / 16
with garlic, chilli, pinenuts & pangratatto.

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

ROMAN SOURDOUGH PIZZA

- NAPOLITANO** (VG) 14
Tomato base, basil, roasted cherry tomatoes, gremolata.
- SQUASH** (VG) 14
Squash puree base, roasted squash, sage pangratatto.

SIDES

- HEALING SALAD** (VG) (GF) 5
Pear, dill, buttercup lettuce & fennel. Sunflower & pumpkin seed. EVOO & lemon dressing.
- WEDGES** (VG) (GF) 5
Rosemary oil.
- AUTUMN PANZANELLA** (VG) 6
Roasted squash, beetroot, red onion, torn focaccia & walnuts.
- BAKED FOCACCIA** (VG) 7
Fresh from our bakery, oven baked with rosemary EVOO.

(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.

