

EUSEBI DELI BRUNCH MENU



SNACKS

ARANCINI (V) per arancini 2.5 Tomato & chilli, parmesan, aioli.	2.5
CACIO PEPE LASAGNE FRITTO (V) 6 Roman style Pecorino & pepper layered lasagna. Street food bites, fried in breadcrumbs.	6
EGGS DIAVOLETTA (V) (GF) 3 Stuffed egg with lemon aioli, anchovy and dill.	3
CROSTINI (V) (N) 3.5 Gorgonzola dolce, pickled walnut & honey.	3.5
OLIVES & GIARDINIERA (VG) (GF) 5	5

STARTERS

CURED SALMON (GF) (N) 11 Campari cured salmon, green olive, blood orange, crème fraiche, pistachio.	11
HONEY- ROASTED PEAR SALAD 8 Endive salad with roasted pears, anchovy, parmesan shavings and garlic pangrattato.	8
OCTOPUS CARPACCIO (GF) 14 Black olive crumb, tomato, green bean, anchovy, caper, crispy potato.	14
BURRATA (V) (GF) (N) 12 Roasted beetroot and walnut pesto, with blood orange and honey.	12
SALT BAKED CELERIAC (VG) 9 Lemon curd, pickled radish, mushroom purée.	9
BEEF CRUDO TART 13 Aberdeen Angus beef tartare tart, whipped gorgonzola, balsamic shallots.	13
MUSSELS (GF) OPTION AVAILABLE 11 White wine, garlic, lemon & chilli, Rosemary focaccia.	11
COPPA & BURRATA 12 Slightly spiced pork, zested persimmon, parmesan choux & baby burrata.	12
ROASTED SCALLOPS (GF) 18 Hand-dived Tarbet Scallops, cauliflower purée, chilli, lemon butter, parsley oil	18
PINSETTA (V) (N) 10 Roman sourdough flatbread with burrata, honey & chilli, pistachio.	10

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.

BRUNCH SPECIALS

BRANZINO (GF) 23 Whole roasted sea bass with leek & citrus butter.	23
CHICKEN SALTIMBOCCA 18 Crispy Parma ham, rosemary potatoes, Marsala & sage butter sauce.	18
AUBERGINE PARMIGIANA (V) 15 Neopolitan version of a classic.	15
BEEF PEPPOSO (GF) 24 Ox cheek braised in red wine & green peppercorns. Served with grilled polenta & salt baked celeriac.	24
RISOTTO (GF) 18 Peelham farm fennel sausage, roasted cauliflower, cauliflower cream & parmesan.	18

HOMEMADE PASTA

Starter / Main

PRAWN LINGUINE CONTAINS PORK 11 / 19 Nduja & confit garlic butter, burrata, pangrattato.	11 / 19
AGNOLOTTI DEL PLIN (V) (N) 11 / 19 Hand filled with cauliflower & parmesan, sage & hazelnut butter.	11 / 19
BEEF PAPPARDELLE 11 / 19 Slow braised beef shin ragu with egg yolk pappardelle.	11 / 19
TRUFFLE FETTUCINE (V) 12 / 22 Winter truffle and taleggio cream.	12 / 22
CRAB RAVIOLI 12 / 22 Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.	12 / 22
GNOCCHI (V) (N) 9 / 16 Hand-made gnocchi with pistachio, basil & lemon butter	9 / 16
YESTERDAY'S LASAGNE 15	15

BAKED FOCCACCIA (VG) 6 Fresh from our bakery, oven baked with rosemary EVOO, perfect to soak up the sauce.	6
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GF alternatives are available on some dishes. Please ask your server.

EGG DISHES

EGGS ENERGIA (V) 13 Poached eggs, avocado & chilli lime purée, sun blushed tomatoes, sourdough toast.	13
MCCASKIE 13 Poached eggs with McCaskie's black pudding, hollandaise & sourdough toast.	13
EGGS NDUJA CONTAINS PORK 13 Nduja fried eggs, roasted Portobello mushrooms on sourdough toast, crispy onions.	13
ADD: MCCASKIE'S STREAKY BACON: 2.5	
MCCASKIE'S LINK OR SQUARE SAUSAGE: 1.5	
POTATO SCONE: 1 / HOUSE MADE HASH BROWN: 3	

ROMAN SOURDOUGH PIZZA 14

LIGURIANA (V) (N) Bechamel base, roasted rosemary potatoes, mozzarella, pesto.	BIG CARNE Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella.
ANCHOVY Tomato base, scarmoza cheese, anchovy, olives.	PORCHETTA Parmesan cream base, citrus braised leeks, Eusebi Porchetta.
PIEMONTESE (V) (N) CONTAINS NUTS Roasted beetroot base, pickled beetroot, gorgonzola cream & crispy kale.	SMOKEY CALABRESE Calabrese salami, smoked tomato, buffalo mozzarella, orange blossom honey.

SIDES

PEPPERONATA (VG) (GF) 5.5 Warm peppers, capers, basil, red wine vinegar.	5.5
HEALING SALAD (VG) (GF) 5.5 Apple, dill, buttercup lettuce & fennel. Sunflower & pumpkin seed. EVOO & lemon dressing.	5.5
WEDGES (V) (GF) 5.5 Rosemary oil and aioli.	5.5
BAKED FOCCACCIA (GF) 6 Fresh from our bakery, oven baked with rosemary EVOO, perfect to soak up the sauce.	6

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

Dishes with (N) contain nuts but please be aware that other dishes may contain trace of nuts. This includes all of our sliced meats. Please let your server know if you have an allergy or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.

