

# EUSEBI DELI

## EVENING MENU



### SNACKS

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

### STARTERS

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

### SPECIALS

<b>BEEF PEPPOSO</b> (GF) ..... <b>24</b>	<b>BRANZINO</b> (GF) ..... <b>23</b>
Ox cheek braised in red wine & green peppercorns. Served with grilled polenta & salt baked celeriac.	Whole roasted sea bass with leek & citrus butter.
<b>COD SALTIMBOCCA</b> (GF) ..... <b>22</b>	<b>OSSO BUCCO</b> (GF) (N) ..... <b>25</b>
Pan-roasted cod with Marsala & crispy parma ham. Roasted potato & peppers.	Braised Isle of Bute lamb shank, saffron risotto, green olives & almonds.
	<b>RISOTTO</b> (GF) ..... <b>18</b>
	Peelham farm fennel sausage, roasted cauliflower, cauliflower cream & parmesan

### ROMAN SOURDOUGH PIZZA 14

<b>LIGURIANA</b> (V) (N) ..... <b>14</b>	<b>ANCHOVY</b> ..... <b>14</b>
Bechamel base, roasted rosemary potatoes, mozzarella, pesto.	Tomato base, scarmoza cheese, anchovy, olives.
<b>BIG CARNE</b> ..... <b>14</b>	<b>PORCHETTA</b> ..... <b>14</b>
Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella.	Parmesan cream base, citrus braised leeks, Eusebi Porchetta.
<b>PIEDMONTESE</b> (V) (N) ..... <b>14</b>	<b>SMOKEY CALABRESE</b> ..... <b>14</b>
Roasted beetroot base, pickled beetroot, gorgonzola cream & crispy kale.	Olive oil, Calabrese salami, smoked tomato, buffalo mozzarella, orange blossom honey.

### HOMEMADE PASTA

<b>PRAWN LINGUINE</b> CONTAINS PORK ..... <b>19</b>	<b>CRAB RAVIOLI</b> ..... <b>22</b>
Nduja & confit garlic butter, burrata, & pangrattato.	Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter..
<b>AGNOLOTTI DEL PLIN</b> (V) (N) ..... <b>19</b>	<b>GNOCCHI</b> (V) (N) ..... <b>16</b>
Hand filled with cauliflower & parmesan, sage & hazelnut butter.	Hand-made gnocchi with pistachio, basil & lemon butter
<b>BEEF PAPPARDELLE</b> ..... <b>19</b>	<b>BAKED FOCACCIA</b> (VG) ..... <b>6</b>
Slow braised beef shin ragu with egg yolk pappardelle.	Fresh from our bakery, oven baked with rosemary EVOO, perfect to soak up the sauce.
<b>TRUFFLE FETTUCINE</b> (V) ..... <b>22</b>	
Winter truffle and taleggio cream.	
<b>YESTERDAY'S LASAGNE</b> ..... <b>15</b>	

### SIDES

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

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

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.

(V) Vegetarian (VG) Vegan (N) Contains Nuts (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.

