

EUSEBI DELI BRUNCH MENU



SNACKS

ARANCINI per arancini 3 Nduja, garlic & smoked mozzarella. Served with aioli.
LASAGNE BIANCO FRITTO (V) 6 Roman style Pecorino & pepper layered lasagna. Street food bites, fried in breadcrumbs.
CRAB MIMOSA (GF) 4 Soft boiled egg with handpicked crab & lemon.
LINDISFARNE OYSTER (GF) per oyster 4 Apple & white balsamic.
OLIVES & GIARDINIERA (VG) (GF) 5

STARTERS

TUNA CRUDO (GF) (N) 14 With golden raisins, pine nuts, olives, orange, saffron aioli.
VEAL TONNATO (GF) 13 Capers, anchovy, agretti, tonno sauce.
ASPARAGUS (VG) (GF) 12 Confit leeks & watercress with lemon & burnt leek dressing.
ROASTED SCALLOP (GF) 10 Hand dived Tarbet scallop, cauliflower puree, chilli.
ANCHOVY SALAD 9 Endive, fennel, apple, parmesan shavings & garlic pangrattato.
GRILLED OCTOPUS (GF) 13 Black garlic emulsion, lime pickled cucumber, capers.
BEEF CRUDO TART 14 Aberdeen Angus beef tartare tart, whipped gorgonzola, mushroom, balsamic shallots.
BURRATA (V) (GF) (N) 12 Roasted beetroot pesto, with salad of peashoots, mint, lemon & almonds.
PINSETTA (V) (N) 10 Roman sourdough flatbread with burrata, honey & chilli, pistachio.

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

WHOLE BAKED BREAM (GF) 25 Roasted in saffron butter, pepperonata, pine nuts.
CHICKEN SALTIMBOCCA 18 Crispy Parma ham, rosemary potatoes, Marsala & sage butter sauce.
AUBERGINE PARMIGIANA (V) 15 Neapolitan version of a classic
MUSSEL & POTATO RISOTTO (GF) 17 Mussel jus, samphire & lemon.

HOMEMADE PASTA

Starter / Main

PRAWN LINGUINE (N) 11 / 21 Burrata crema, basil & pistachio butter. Finished with pangrattato.
AGNOLOTTI (V) 11 / 19 Filled with zucchini, ricotta & mint. Lemon butter sauce.
BEEF PAPPARDELLE 11 / 19 Slow braised beef shin ragu with egg yolk pappardelle.
TAGLIATELLE PRIMAVERA (V) 10 / 17 Asparagus, purple sprouting broccoli, ricotta salata, brown butter.
CRAB RAVIOLI 12 / 22 Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.
GNOCCHI (V) (N) 10 / 18 Hand-made gnocchi with "Cauliflower" fungi, roasted corn, sage & hazelnut butter.
YESTERDAY'S LASAGNE 15

BAKED FOCACCIA (VG) 6 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.

EGG DISHES

EGGS ENERGIA (V) 13.5 Poached eggs, avocado & chilli lime purée, sun blushed tomatoes, sourdough toast.
MCCASKIE 13.5 Poached eggs with McCaskie's black pudding, hollandaise & sourdough toast.
EGGS NDUJA CONTAINS PORK 13.5 Nduja fried eggs, roasted Portobello mushrooms on sourdough toast, crispy onions.

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

ROMANA Bianca bechamel base, courgette, pancetta & pecorino.	PEPPERONATA (V) Rosso tomato base, roasted peppers, scamorza & basil.
BIG CARNE Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella.	NDUJA CONTAINS PORK Tomato base, nduja bechamel, fennel sausage, rocket & Parmesan.
RICOTTA (V) (N) Bianca bechamel base, purple sprouting broccoli, hazelnut wild garlic pesto, lemon ricotta.	NAPOLITANO (V) Tomato base, cherry tomatoes, torn buffalo mozzarella & basil.

SIDES

VIGNAROLA (VG) (GF) 6 Roman dish that welcomes Spring. Peas, asparagus, broad beans, mint & lemon.
HEALING SALAD (VG) (GF) 6 Apple, dill, buttercup lettuce & fennel. Sunflower & pumpkin seed. EVOO & lemon dressing.
WEDGES (V) 6 Rosemary oil & aioli.
BAKED FOCACCIA (VG) 6 Fresh from our bakery, oven baked with rosemary EVOO, perfect to soak up the sauce.

(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.

PRIMAVERA

