

# EUSEBI DELI

## EVENING MENU



### SNACKS

- ARANCINI** ..... *per arancini* 3  
Nduja, smoked mozzarella & garlic. 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.

### SPECIALS

- WHOLE BAKED BREAM** (GF) ..... 25  
Roasted in saffron butter, pepperonata, pine nuts.
- CONFIT DUCK LEG** (GF) ..... 20  
Broad beans, spring cabbage, Salsa verde, grain mustard jus.
- MUSSEL & POTATO RISOTTO** (GF) ..... 17  
Mussel jus, samphire & lemon.

- PIGS CHEEKS** (GF) ..... 22  
Marsala and bay braised pig's cheeks, cavolo nero, wild garlic, olive & raisin agrodolce.
- HALIBUT** (GF) ..... 28  
Pan Fried with agretti, peas, wild garlic & pickled mussel butter sauce.

### ROMAN SOURDOUGH PIZZA 14

- ROMANA**  
Bianca bechamel base, courgette, pancetta & pecorino.
- BIG CARNE**  
Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella.
- RICOTTA** (V) (N)  
Bianca bechamel base, purple sprouting broccoli, hazelnut wild garlic pesto, lemon ricotta.

- PEPPERONATA** (V)  
Rosso tomato base, roasted peppers, scarmorza & basil.
- NDUJA** CONTAINS PORK  
Tomato base, nduja bechamel, fennel sausage, rocket & Parmesan.
- NAPOLITANO** (V)  
Tomato base, cherry tomatoes, torn buffalo mozzarella & basil.

### HOMEMADE PASTA

- PRAWN LINGUINE** (N) ..... 21  
Burrata crema, basil & pistachio butter. Finished with pangrattato.
- AGNOLOTTI** (V) ..... 19  
Filled with zucchini, ricotta & mint. Lemon butter sauce.
- BEEF PAPPARDELLE** ..... 19  
Slow braised beef shin ragu with egg yolk pappardelle.
- TAGLIATELLE PRIMAVERA** (V) ..... 17  
Asparagus, purple sprouting broccoli, ricotta salata, brown butter.
- YESTERDAY'S LASAGNE** ..... 15

- CRAB RAVIOLI** ..... 22  
Filled with white crab & mascarpone, finished with samphire, tarragon, tomato & chilli butter.
- GNOCCHI** (V) (N) ..... 18  
Hand-made gnocchi with "Cauliflower" fungi, roasted corn, sage & hazelnut butter.

- BAKED FOCACCIA** (VG) ..... 6  
Fresh from our bakery, oven baked with rosemary EVOO, perfect to soak up the sauce.

### 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.

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.



**PRIMAVERA**



152 Park Road, Glasgow G4 9HB

0141 648 9999

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