

## SNACKS

**OLIVES & GIARDINIERA** (VG) (GF) ..... 5

## STARTERS

**PINSETTA** (VG) ..... 10  
Roman sourdough flatbread with charred corn, fennel & confit lemon.

**PEPERONATA** (VG) ..... 6.5  
Roasted cauliflower & onion squash, cranberry agrodolce.

**ASPARAGUS** (VG) (GF) ..... 12  
With confit leeks & watercress. Lemon & burnt leek dressing.

## HOMEMADE PASTA

*Starter / Main*

**MACCHERONI ARRABIATA** (VG) ..... 8 / 14  
EVOO, garlic, chilli & tomato.

**RISOTTO** (VG) (GF) ..... 17  
Potato, new season peas & wild garlic.

**MACCHERONI PEPERONCINO** (VG) ..... 8 / 14  
Roasted leeks, EVOO, white wine, garlic & chilli.

*Gluten Free pasta available on request. Please ask your server.*

## ROMAN SOURDOUGH PIZZA

**PEPPERONATA** (VG) ..... 14  
Tomato base, roasted peppers, olives & basil.

**PRIMAVERA** (VG) ..... 14  
Purple sprouting broccoli, zucchini & pea crema, herb oil.

## SIDES

**HEALING SALAD** (VG) (GF) ..... 6  
Apple, dill, buttercup lettuce & fennel. Sunflower & pumpkin seed. EVOO & lemon dressing.

**VIGNAROLA** (VG) ..... 6  
Roman dish that welcomes Spring! Peas, asparagus, broad beans & lemon.

**WEDGES** (VG) ..... 6  
Rosemary oil.

**BAKED FOCACCIA** (VG) ..... 6  
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.

