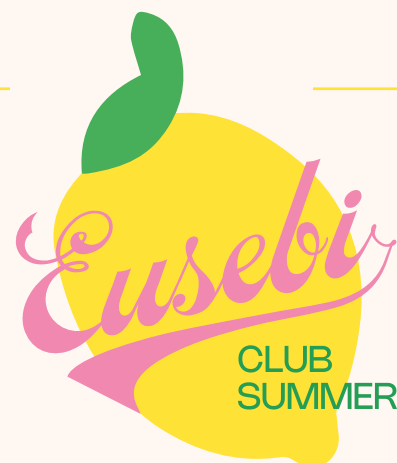


## BRUNCH MENU



### START & SHARE

|   |           |
|---|-----------|
| <b>BEEF CRUDO</b> <sup>GF</sup>                                       | <b>15</b> |
| Scottish beef, gherkins, parmesan, mustard, summer truffle.           |           |
| <b>CURED SHETLAND MONKFISH</b> <sup>GF</sup>                          | <b>14</b> |
| Pickled grapes, creme fraiche, dill, keta                             |           |
| <b>PINSETTA</b>   | <b>10</b> |
| Roman sourdough flatbread. Bagna Cauda, confit lemon, smoked almonds. |           |
| <b>GRILLED OCTOPUS</b> <sup>GF</sup>                                  | <b>13</b> |
| Potato, citrus, fennel, black garlic emulsion.                        |           |
| <b>AUBERGINE POLPETTI</b> <sup>VG GF</sup>                            | <b>9</b>  |
| Aubergine, raisins, pine nuts, orange & mint. With tomato sugo.       |           |
| <b>TOMATO BRUSCHETTA</b> <sup>VG GF</sup>                             | <b>9</b>  |
| Tomato, shallots, gherkins, mint. Lime & basil yoghurt.               |           |
| <b>ROASTED SCALLOP</b> <sup>GF</sup>                                  | <b>10</b> |
| Basil yoghurt, chickpea, orange.                                      |           |

### IN ADDITION

|   |          |
|---|----------|
| <b>BAKED FOCCACIA</b> <sup>VG</sup>                                     | <b>6</b> |
| <b>OLIVES &amp; GIARDINIERA</b> <sup>VG GF</sup>                        | <b>6</b> |
| <b>TOMATO &amp; MINT SALAD</b> <sup>VG GF</sup>                         | <b>6</b> |
| <b>HEALING SALAD</b> <sup>VG GF</sup>                                   | <b>6</b> |
| <b>BASIL, LEMON &amp; MOZZARELLA ARANCINI</b> <sup>V</sup> PER ARANCINI | <b>3</b> |
| With aioli.   |          |
| <b>SUMMER GREENS</b> <sup>VG GF</sup>                                   | <b>6</b> |
| <b>SKINNY ROSEMARY FRIES</b> <sup>V</sup>                               | <b>6</b> |
| With aioli.   |          |

<sup>V</sup> Vegetarian <sup>VG</sup> Vegan <sup>N</sup> Contains Nuts <sup>GF</sup> Gluten Free  
All our meats & cheese are <sup>GF</sup> - Gluten Free

Dishes with <sup>N</sup> 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.

### PRESENTING EUSEBI FAVOURITES

|   |           |
|---|-----------|
| <b>MILANESE</b>                                     | <b>17</b> |
| Corn fed chicken, Diavolo sauce.                    |           |
| <b>TUNA STEAK</b> <sup>GF</sup>                     | <b>24</b> |
| Classic Puttanesca sauce, herb salad, EVOO & lemon. |           |
| <b>FRITTURA</b>                                     | <b>21</b> |
| Squid, prawns, courgettes, lemon aioli              |           |
| <b>YESTERDAY'S LASAGNE</b>                          | <b>15</b> |
| <b>CANNELLONI</b> <sup>V</sup>                      | <b>18</b> |
| Zucchini, ricotta & mint. With tomato sugo.         |           |

### EGGS

|  |           |
|--|-----------|
| <b>EGGS ENERGIA</b> <sup>V</sup>   | <b>14</b> |
| Poached eggs, avocado & chilli lime purée, sun blushed tomatoes, sourdough toast |           |
| <b>EGGS OX</b>   | <b>16</b> |
| Poached eggs, braised ox cheek, hollandaise, parmesan.                           |           |

### SUMMER SALADS

|  |           |
|--|-----------|
| <b>LOBSTER</b> <sup>GF</sup>   | <b>29</b> |
| ½ Lobster in shell, chargrilled peach, avocado, fennel, lime & tarragon. |           |
| <b>POLLO PUTTANESCA</b>  | <b>18</b> |
| Salad of smoked chicken, olives, capers, summer tomatoes. On Crostini.   |           |
| <b>WATERMELON &amp; TOMATO</b> <sup>V</sup>                              | <b>16</b> |
| Mint, Burrata, pangrattato.  |           |
| <b>PEACH &amp; PARMA</b> <sup>GF</sup>                                   | <b>16</b> |
| Parma, Roast peach, peach jam.   |           |

### HOMEMADE PASTA

|   |                |
|---|----------------|
| <b>SEAFOOD LINGUINE</b>   | <b>16 / 28</b> |
| Langoustine, squid, clams, mussels.<br><i>Half Portion does not include langoustine</i> |                |
| <b>OX CHEEK PAPPARDELLE</b>   | <b>12 / 19</b> |
| Braised Ox, egg pasta, parmesan.  |                |
| <b>TRUFFLE FETTUCINE</b>  | <b>14 / 24</b> |
| Girrolles, summer truffle, parmesan.  |                |
| <b>SPAGHETTI ALLA NERANO</b> <sup>V</sup>   | <b>10 / 17</b> |
| Sauteed courgette, provolone, zucchini, garlic, white wine, mint powder.                |                |
| <b>CRAB RAVIOLI</b>   | <b>13 / 22</b> |
| White crab & mascarpone with samphire, tarragon, tomato & chilli butter.                |                |

### ROMAN SOURDOUGH PIZZA

|   |           |
|---|-----------|
| <b>BIG CARNE</b>  | <b>15</b> |
| Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella |           |
| <b>CALABRESE</b>  | <b>15</b> |
| Tomato base, nduja hot honey, Calabrese salami, Burrata.              |           |
| <b>NAPOLITANO</b> <sup>V</sup>  | <b>14</b> |
| Tomato base, cherry tomatoes, burrata and basil.                      |           |
| <b>ZUCCHINI</b> <sup>V</sup>  | <b>14</b> |
| Garlic béchamel base, potato, courgette ribbons, taleggio, mint.      |           |
| <b>PUTTANESCA</b>   | <b>14</b> |
| Tomato base, roasted red peppers, bagna cauda, olives, oregano, basil |           |
| <b>AGNELLO</b>  | <b>15</b> |
| Bechamel base, lamb shoulder, friarelli, pecorino.                    |           |

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

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.

