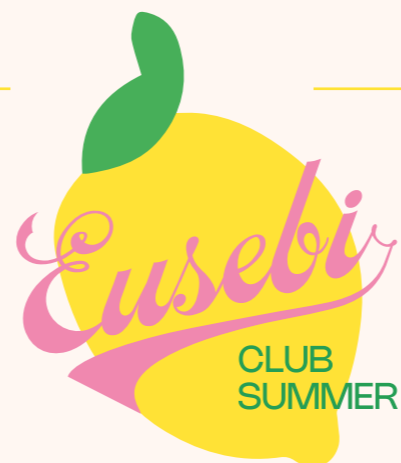


EVENING MENU



START & SHARE

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

IN ADDTION

BAKED FOCACCIA ^{VG}	6
OLIVES & GIARDINIERA ^{VG GF}	6
TOMATO & MINT SALAD ^{VG GF}	6
HEALING SALAD ^{VG GF}	6
BASIL, LEMON & MOZZARELLA ARANCINI ^V PER ARANCINI	3
With aioli.	
SUMMER GREENS ^{VG GF}	6
SKINNY ROSEMARY FRIES ^V	6
With aioli.	

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

PRESENTING EUSEBI FAVOURITES

TUNA STEAK ^{GF}	24
Classic Puttanesca sauce, herb salad, EVOO & lemon.	
CHIANTI SHORT RIB ^{GF}	24
Polenta & gremolata.	
FRITTURA	21
Squid, prawns, courgettes, lemon aioli	
LANGOUSTINES ^{GF}	29
Half dozen grilled langoustines, roasted chilli butter, skinny fries	
YESTERDAY'S LASAGNE	15
CANNELLONI ^V	18
Zucchini, ricotta & mint. With tomato sugo.	

SUMMER SALADS

LOBSTER ^{GF}	29
½ Lobster in shell, chargrilled peach, avocado, fennel, lime & tarragon.	
POLLO PUTTANESCA	18
Salad of smoked chicken, olives, capers, summer tomatoes. On Crostini.	
WATERMELON & TOMATO ^V	16
Mint, Burrata, pangrattato.	
PEACH & PARMA ^{GF}	16
Parma, Roast peach, peach jam.	

^V Vegetarian ^{VG} Vegan ^N Contains Nuts ^{GF} Gluten Free

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.

HOMEMADE PASTA

SEAFOOD LINGUINE	28
Langoustine, squid, clams, mussels.	
OX CHEEK PAPPARDELLE	19
Braised Ox, egg pasta, parmesan.	
TRUFFLE FETTUCINE	24
Girrolles, summer truffle, parmesan.	
SPAGHETTI ALLA NERANO ^V	17
Sauteed courgette, provolone, zucchini, garlic, white wine, mint powder.	
CRAB RAVIOLI	22
White crab & mascarpone with samphire, tarragon, tomato & chilli butter.	

ROMAN SOURDOUGH PIZZA

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

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.

