



EVENING

APERITIVO

Negroni	10.5
Hugo Spritz	10
Campari Soda	10

PER LA TAVOLA

Loch Ryan Oyster ^{GF}	4.5 each
White balsamic, Granny Smith apple.	
Olives & Giardiniera ^{VG} ^{GF}	6
Focaccia & Virgin Olive Oil ^{VG}	6
Gnocco Fritto & Mortadella ^N	6

ANTIPASTI

Fried Cauliflower, Parmesan Espuma, Truffle ^V ^{GF}	11
Bowl of Vongole, Chargrilled Sourdough	13
Sea Bream Crudo, Green Olive Puree & Fennel ^{GF}	13
Grilled Tarbert Scallop ^{GF}	11
Cauliflower puree, caper, lemon.	
Gnocchi Alla Genovese, Parmesan ^V	9
Tomato Tartare, Aubergine Puree & Crostini ^V	9
Filled Triangola Pasta, Broad Bean, Ricotta, Mint, Aged Parmesan ^V	12

MAINS

Pork Cotellete Caper Mayo	18
Market Fish ^{GF}	
Fennel, tomato, basil, taggiasca olives.	
Fettucine Beef Ragù	19
Spaghetti Alle Cozze	18
Shetland mussels and bottarga.	
Yesterday's Lasagne	16
Pea & Mint Risotto ^V ^{GF}	18

FROM THE GRILL

45-Day Dry Aged Beef ^{GF}	80
Sirloin on the bone (750g) - Perfect for 2.	
Choose Anchovy & Caper Butter OR Beef Bone Sauce. (Served medium rare).	
Chargrilled Poussin ^{GF}	22
Lemon, salsa verde.	

ROMAN SOURDOUGH PIZZAS

The Big Carne ^N	15
Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella. (contains pork)	
Verde ^V	15
Bianco base, broccoli, burrata, chilli, hot honey.	
Napolitano ^V	15
Tomato base, burrata, cherry tomato, basil.	
Calabrese ^N	15
Tomato base, Calabrese salami, 'nduja, burrata. (contains pork)	

ON THE SIDE

Fries, Rosemary Salt & Aioli ^V	6.5
Vine Tomato, Basil & Shallot Salad ^{VG} ^{GF}	6.5
Healing Salad ^{VG} ^{GF}	6.5
Wilted Cavolo Nero ^V ^{GF}	6.5

^V Vegetarian ^{VG} Vegan ^N Contains Nuts ^{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 whoworkvery hard to make your experience the best it can be. Please do note that is entirely optional.