



BRUNCH MON-FRI

ANTIPASTI

PINSETTA CARBONARA Confit yolk, pecorino, guanciale	11.50
FRIED CAULIFLOWER Ⓞ Parmesan espuma, truffle.	11
MACKEREL CRUDO Ⓞ Aubergine agrodolce, wild fennel, Granny Smith apple, golden raisins and pinenuts	12
FRIED CHICKEN FRITTERS Lime & aioli	10
BEEF CRUDO Vin Cotto dressing, pinenut emulsion, rocket & parmesan, crispy onion	15
BURRATA Ⓟ Ⓞ Pressed watermelon, olive puree.	11
CHILLED ISLE OF WIGHT TOMATO GAZPACHO Ⓟ Ⓞ Peach, Melon, lime and mint. Pickled cucumber, fig leaf oil	12

SANDWICHES & SALADS

FOCACCIA WITH CHICKEN MILANESE Tomato, capers & basil. Skinny fries	17
PINSETTA SANDWICH WITH POLPETTE Housemade pork meatballs, mozzarella & pesto, skinny fries. (contains pork)	17
CHILLED & GLAZED SKIRT STEAK Ⓞ Plum, pickled tropea onion, nduja oil, mint and basil. Served medium rare	16
LOBSTER CAESAR Poached lobster tail, butterhead lettuce, croutons, crumbled parmesan	32
CIALLEDDA Ⓟ Pugliese tomato and bread salad. Isle of Wight tomatoes, cucumber, celery, black olive	14.5

EGGS

ENERGIA Ⓟ Poached eggs, sourdough toast with avocado & chilli puree, sun dried tomatoes	14.5
SMOKED SALMON, POACHED EGGS With Eusebi Bakery brioche	16
ITALIAN TOAST & EGGS Fried pizzetta, poached eggs, burrata, nduja red pepper pesto, McCaskies black pudding	16

MAINS

CRISPY FRIED HALIBUT Ⓝ Breaded halibut, slow cooked lenticche with salumi. (contains pork)	24
AUBERGINE PARMIGIANA Neopolitan classic with lightly fried aubergines layered with sugo, parmesan & basil	18
ROAST CHICKEN Ⓞ Half roast chicken, chicken fat thyme & garlic butter. Summer salad of Romana courgette, lemon & mint	26

PASTIFICIO

Our pasta is made in house daily – hand rolled, bronze cut and crafted with patience and tradition

PACCHERI POMODORO Ⓟ Pomodori, basil, Calabrian chilli & confit garlic pangrattato	16
FETTUCINE BEEF RAGU Slow cooked McCaskies ox cheek	20
WEST COAST CRAB RAVIOLI Pickled seaweed, butter sauce	29
YESTERDAY'S LASAGNE	18
AGNOLOTTI Ⓟ Hand filled parcels with potato, lemon, nutmeg. Finished with ricotta salata & smoked almonds	21
PRAWN PUTTANESCA Capers, Olives, pomodorini, anchovy and Burrata	22

ROMAN SOURDOUGH PIZZAS

THE BIG CARNE Ⓝ Tomato base, Italian sausage, guanciale, Calabrese salami, mozzarella (contains pork)	17
QUATTRO FORMAGGIO Ⓟ EVOO base, pecorino crema, talleggio, mozzarella, gorgonzola picante	17
NAPOLITANO Ⓟ Tomato base, burrata, cherry tomato, basil	17
CALABRESE Ⓝ Tomato base, Calabrese salami, nduja, burrata. (contains pork)	17
HOLY MELONE Ⓟ Melon, smoked almond, stracciatella, EVOO	17

ON THE SIDE

FRIES, ROSEMARY SALT & AIOLI Ⓟ	6.5
HEALING SALAD Ⓟ Ⓞ	6.5
VINE TOMATO, SHALLOT & BASIL SALAD Ⓟ Ⓞ	6.5
WILTED SPINACH, PEPERONCINO BUTTER Ⓟ Ⓞ	7
BABY AYRSHIRE POTATOES, MINT BUTTER Ⓟ Ⓞ	7

Ⓟ Vegetarian ⓅⓄ Vegan Ⓝ Contains Nuts ⓄⓄ 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.

