



BRUNCH MENU MON-FRI

*In our grandparents' village in Southern Italy, Autumn meant harvest — chestnuts roasting on open fires, pork being preserved for winter, vegetables pickled and stored for the colder months. Nothing was wasted; everything was savoured.
This menu is inspired by those memories — shaped by the seasons, crafted with patience, and brought to life with Scotland's own larder.*

SNACKS

The Aperitivo Welcome

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| Gigha Oyster (gf) | (3 for 12) |
| Compressed pear, sea buckthorn | |
| Olives & Eusebi giardiniera (vg) (gf) | 6.5 |
| Olives & Eusebi Giardiniera – pickled & preserved Tropea onion, beetroot, shitake, cucumber | |
| Caciocavallo & Cavolo Nero Croquette (v) | 6.5 |
| Crispy croquette with pecorino & greens | |
| Eusebi Baked Focaccia (vg) | 6.5 |
| Baked daily with rosemary oil | |

ANTIPASTI

Celebrate the Season

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| Fig & Lardo Pinsetta (n) (p) | 12 |
| Caramelised fig, hazelnut vinaigrette | |
| Burrata (gf) (v) | 12 |
| Pear, saffron & golden raisin chutney, wild fennel | |
| Pork & Crab Tonnato (gf) (p) | 16 |
| Porchetta, crab spuma, fennel relish | |
| Bresaola (gf) (n) | 16 |
| Whipped gorgonzola, pickled cherries, candied walnut, vin cotto | |
| Fried Chicken Fritters | 10 |
| Lime & aioli | |
| Salt-Baked Baby Beetroot (gf) (n) | 12 |
| Smoked ricotta, pumpkin seed and walnut gremolata | |
| Sea Trout (gf) | 12 |
| Confit sea trout fillet, served warm, squash caponata | |

EGGS

Tradition with a twist

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| Energia (v) | 14.5 |
| Poached eggs, sourdough toast, avocado, chilli puree, sundried tomatoes | |
| Baked Calabrian Eggs (p) | 15 |
| Nduja, sugo, Asiago, pangrattato, Pugliese bread | |
| Italian Toast & Eggs (p) | 15 |
| Pumpkin seed pesto. cavolo nero, chilli & guanciale crumb | |

SANDWICHES & SALADS

Roman Inspiration, Scottish Ingredients

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| Focaccia with Eusebi Porchetta | 17 |
| Stobbs Farm belly of pork, Eusebi giardiniera, fennel relish, skinny fries | |
| Sourdough Pinsa Panino filled with Braised Short Rib | 19 |
| Aberdeen Angus, parmesan & pepper aioli, mozzarella, pickled cucumber & chilli, skinny fries | |
| Chilled & Glazed Skirt Steak (gf) | 17 |
| Aberdeen Angus, preserved plum, pickled onion, nduja oil, mint & basil | |
| Tarbert Crab Salad (gf) | 16 |
| Mascarpone, fennel, celery, confit lemon, bitter leaves | |
| Pumpkin Panzanella (v) (n) | 14 |
| BBQ tomatoes, pickled & roasted onion, hazelnut vinaigrette, pecorino | |

From our deli counter to our kitchens, everything we serve is made from scratch and shaped by the seasons.

Many of our dishes are also available for home, through our online shop.

If you have enjoyed your time with us, please share it — tag us on Instagram @eusebideli or leave us a review on google.

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MAIN PLATES

Autumnal Comfort Food

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| Grilled Lemon & Rosemary Chicken (gf) Caramelised squash caponata, cavolo nero pesto | 21 |
| Monkfish Milanese (gf) (p) (n) Slow-cooked lenticche with salumi | 22 |
| Aubergine Parmigiana (v) Classic Neapolitan bake | 18 |

PASTIFICIO

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

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| Paccheri Pomodoro (v) pomodorini, basil, Calabrian chilli, rosemary pangrattato | 18 |
| Pappardelle di Agnello Scalpsie Farm organic lamb shoulder ragù, rosemary | 22 |
| West Coast Crab Ravioli Pickled seaweed, tomato, dulce butter sauce | 29 |
| Yesterday's Lasagne A Eusebi's classic | 18 |
| Pumpkin Gnocchi (v) Sage pesto, toasted seeds, ricotta salata | 19 |
| Fettucine Cacio e Pepe with Winter Truffle (v) Indulgent Roman favourite | 24 |

ROMAN SOURDOUGH PINSA

Our Roman pinsa are oval, feather-light and full of character — made with four flours, 85% water, and proved for 48 hours before baking.

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| Toscana (p) Bianco bechamel base , caramelised onion, Eusebi salsiccia, crispy potatoes, mozzarella , chilli | 17 |
| Pesto Piccante (v) Tomato base , BBQ chilli pesto, peperonata, basil crème fraîche | 17 |
| Calabrese (p) Tomato base, Calabrese salami, nduja, burrata | 17 |
| Ricotta Affumicata (p) Nduja base, smoked ricotta, fig | 17 |
| Porro e Tartufo (v) BBQ leeks, truffle, taleggio crema | 17 |

SIDES

Made for sharing

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| Fries, Rosemary salt & aioli (v) | 6.5 |
| Healing Salad (vg) (gf) | 6.5 |
| Smoked mash (gf) (v) | 6.5 |
| Vine tomato, basil & shallot salad (vg) (gf) | 6.5 |
| Potato Lyonnaise (v) (gf) | 7.5 |
| Grilled Hispi Cabbage with guanciale butter (gf) (p) | 6.5 |

"Celebrating a decade of Eusebi's: Born in Italy, Made in Glasgow

This Autumn marks 10 years of sharing Italian stories and the best of Scotland's larder at our table.

Thank you to our guests, suppliers, family & team who've shared the journey with us.

Here's to the next chapter - Food, Family, Life, Passion"

(v) - vegetarian

(vg) - vegan

(p) - contains pork

(n) - contains nuts

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.