

BRUNCH

PASTRIES & VITS



BOMBOLONE (V)	£2.85
Nutella, crème brulee or custard.	
PANCAKES (VG)	£8
Roasted peach, raspberries, mascarpone & almonds.	
BERRY SMOOTHIE BOWL (VG)	£6
Served with banana, blueberries & almonds.	
PORRIDGE (V)	£4
Organic oatmeal with seasonal compote & pistachio crumble.	
JUICE OF THE GIORNO	£3.50
Ask your server for today's freshly pressed juice.	

EGGS

SUGO (V)	£8
2 eggs baked in sugo with mozzarella & toasted sourdough.	
CACIO PEPE ROYALE	£9
Soft scrambled eggs, Roman style with smoked salmon, pecorino & black pepper, served with toasted sourdough.	
ENERGIA (V)	£8.50
2 eggs poached, avocado, chilli & lime purée on sourdough toast with sunblush tomatoes.	
ROYALE	£8.50
2 eggs poached served with smoked salmon, hollandaise & toasted muffin.	
THE McCASKIE	£8.50
2 poached eggs served with McCaskies black pudding, hollandaise & toasted muffin.	
24 HR BEEF	£9
2 eggs poached, slow roasted beef shin, hollandaise & toasted muffin.	

Our milk and eggs are free range.

(GF) Gluten free toast available upon request.

INDULGE...

Add Italian Sausage, Bacon, Potato Scone, House Baked Beans, McCaskies Black Pudding, Extra Egg, Avocado Chilli Lime Purée or Rosemary Potato for £1.50 per item
Add Smoked Salmon £3

Served Saturday & Sunday 11.30am - 3.30pm

SMALL PLATES

CHARRED YELLOW PEACH & WHIPPED RICOTTA (V) (GF)	£7
BURRATA CAPRESE (V) (GF)	£8.50
ROASTED PEPPERS, CAPER BERRIES, OLIVES & EUSEBI OLIVE OIL (VG) (GF)	£7
CURED MACKEREL (GF)	£8
Roast red peppers, sultanas & pinenuts	
BACCALA MOUSSE WITH PICKLED COURGETTE (GF)	£8.50
Salted cod mousse, smoked haddock flakes	
SCALLOP, KUMQUAT & BLACK OLIVES (GF)	£10
VITELLO TONNATO CRUDO (GF)	£9.50
Tartare of Peelham Farm veal with tuna aioli sauce	
PUGLIAN FIG, FENNEL & ORANGE SALAD (VG) (GF)	£7.50
Orange blossom dressing	
CECI (VG) (GF)	£7.50
Chickpea puree, kumquat jam, served with crudités	



BOARDS

*Our cured meat selection are from a generation of Master Pork Butchers in the ancient town of Norcia in Umbria.
Contains No Additives: GMO & (GF) Gluten Free.*

THE BIG ONE

£15 FOR 2 / £28 FOR 4 GUESTS

Selection of mixed cured meats, cheeses, olives & peppers to share.

CUCINA – KITCHEN SPECIALS

VEAL MILANESE	£22
Breaded organic cutlet from Peelham farm.	
SEA BASS (GF)	£18
Whole baked fish with fennel salad & salmoriglio.	

SUMMER SALADS



TUNA (GF) Seared tuna with charred avocado & superfood greens	£18
OCTOPUS POTATO & OLIVE SALAD (GF) With orange & fennel pollen	£14
CAULIFLOWER (VG) (GF) Cauliflower 3 ways: roasted, puréed & raw	£12

SNACKS & SIDES

PEA ARANCINI, MINT AIOLI (V)	£5
MOZZARELLA IN CARROZZA WITH TOMATO JAM (V)	£5
POMODORO SOUP – CHILLED WITH RICOTTA (VG) (GF)	£4
CALABRIAN OLIVES (VG) (GF)	£4
ROMAN FOCCACIA PINSA (VG)	£5
BREAD & EUSEBI ORGANIC OIL (VG)	£4
POTATO WEDGES, ROSEMARY & GARLIC (VG)	£5
HEALING SALAD (VG) (GF)	£5
SUMMER TOMATO SALAD (VG) (GF) Ask for today's variety	£5
AUBERGINE CAPONATA (VG) (GF)	£5

PASTA

Our pasta is made from scratch daily in our pastificio. It is a simple return to our heritage. It is about slowing things down, making instead of buying. All our fresh pasta is available to purchase and cook at home from our deli.

MACCHERONI NDUJA, RED ONION & ROCKET	£13
Spicy Calabrian salami paste adds warmth to this short pasta dish.	
LINGUINE SCOTTISH SEAFOOD	£18
With pan grattato	
FETTUCCINE CACIO PEPE CAVOLOFIORE (V)	£13
A twist on a classic Roman dish with roast cauliflower, pinenuts & oregano.	
SPINACH CONCHIGLIA (VG)	£12.50
Spinach infused shells with kale & almond pesto.	
BASIL FETTUCINE (VG)	£12.50
Basil infused fettucine, served with fresh tomato sugo.	
AGNOLOTTI, LEMON RICOTTA, BURNT BUTTER (V)	£14
Handmade pasta parcels stuffed with our own lemon scented ricotta finished in brown butter & toasted pinenuts.	
CRAB RISOTTO (GF)	£16
Cooked in a light shellfish stock, straciatella & sea vegetables.	
PAPPARDELLE, SLOW COOKED SHIN OF BEEF	£14
Finest Scottish beef, marinated overnight & cooked slowly for 14 hours.	
YESTERDAY'S LASAGNE	£13
A Eusebi classic	
FETTUCCINE WITH SUMMER BLACK TRUFFLE	£18
Ribbons of egg pasta tossed in butter, Parmesan & topped with shavings of Umbrian summer black truffle.	

All our pasta can be served with (GF) gluten free alternatives. This excludes lasagne & agnolotti.



PINSA

Originating in Ancient Rome, Pinsa from the Latin "pinsere" meaning to pinch.

Today with gastro techniques the Roman Pinsa has been resurrected.

We use only the best mix of GMO free Italian Flours: Soy bean, wheat, rice and sourdough. Our dough proves for 72 hours.

Its flavour is unique, crispy edge and soft on the inside.

Characterised by its oval shape, low in fat and highly digestible.

ALL £12.50

PINSA BIANCA

MORTADELLA
Provolone, mortadella & pistachio.

TOSCANO
Mascarpone cream, mozzarella, Potato, Italian sausage & red onion.

ANCHOVY
Mozzarella, roasted white onion, anchovy & Parmesan.

FUNGHI (V)
Mozzarella, ricotta, mushroom, walnuts & lemon thyme.

PINSA ROSSO

SUMMER POMODORO (V)
San Marzano tomatoes, bufala mozzarella & Basil. ((VG) option without cheese)

NDUJA PRAWN
Tomato, nduja marinated prawn, fresh tomato & gremolata. (£1.50 supplement)

PARMA
Tomato, bufala mozzarella & parma.

AMATRICIANA
Tomato, guanciale, red onion, pecorino & chilli flakes.

(V) Vegetarian (VG) Vegan (GF) Gluten Free

All our meats & cheese are (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.

Eusebi
DELI
Est. 1954

