





EVENING

SNACKS

Oyster ^{GF}	4.5 each
White balsamic, Granny Smith apple.	
Olives & Giardiniera ^{VG} ^{GF}	6
Eusebi Baked Focaccia ^{VG}	6.5
Pizzette Fritte ^V	6.5
Fried pizza dough, tomato & mozzarella.	

ANTIPASTI

Fried Cauliflower, Parmesan Espuma, Truffle ^{GF}	11
Burrata ^V ^{GF}	11
Pressed melon, olive purée.	
Beef Crudo ^{GF}	15
Vin Cotto dressing, pinenut emulsion, rocket & parmesan.	
Grilled Tarbert Scallop ^{GF} ^N	11
Cauliflower purée, salumi. (contains pork)	
Poached Egg Raviolo	12
Large raviolo filled with ricotta & creamy egg yolk, finished with butter & parmesan.	
Tomato Tartare, Aubergine Puree & Crostini ^{VG}	9
Violet Artichoke ^V	12
Poached in white wine, lemon & bay, pecorino cream & smoked anchovy.	

MAINS

Veal Ossobucco ^{GF}	30
Slow cooked veal shin, soft polenta, salsa verde.	
Cod ^{GF}	26
Poached fillet of cod with fennel, tomato, basil, taggiasca olives.	
Lobster Caesar	32
Poached lobster tail, butterhead lettuce, croutons, crumbled parmesan, pickled tarragon & chervil. Caesar dressing with lobster coral & lobster oil.	

PASTIFICIO

Paccheri Salsiccia	18
Pomodorini, confit garlic, Italian sausage, Calabrian chilli & pangrattato.	
Spaghettoni Crab	28
Lobster cream, white crab, lemon & Capezzana oil.	
Ravioli ^V ^N	22
Hand made ravioli filled with caramelised cauliflower, ricotta and scamorza, sage & hazelnut butter.	
Fettucine Beef Ragu	20
Seafood Spaghetti	29
Mussels, clams and langoustine, EVOO, garlic, chilli, tomato.	

FROM THE GRILL

45-Day Dry Aged Beef ^{GF}	39
Sirloin On The Bone (350g) – Served Medium Rare.	
Choose Anchovy & Caper Butter OR Beef Bone Sauce. Served medium rare.	
Market Fish ^{GF}	
Salsa verde, lemon.	

ROMAN SOURDOUGH PIZZAS

The Big Carne ^N	17
Tomato base, Italian sausage, guanciale, calabrese salami, mozzarella. (contains pork)	
Verde ^V	17
Bianco base, broccoli, burrata, chilli, hot honey.	
Napolitano ^V	17
Tomato base, burrata, cherry tomato, basil.	
Calabrese ^N	17
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
Vignarola, Verde Butter ^V ^{GF}	7
Medley of artichoke, peas, broad bean with herb butter	

^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 who work very hard to make your experience the best it can be. Please do note that is entirely optional.