

## APERITIVO

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|--|---|
| <b>NOCELLARA OLIVES VG GF</b><br>chilli, lemon & rosemary  | 5 |
| <b>PINSA ROMANA VG</b><br>Roman-style flatbread, garlic, oregano & tomato sauce                                | 5 |
| <b>“CACIO &amp; PEPE” ARANCINI V</b><br>deep-fried bucatini pasta, pecorino cheese, black pepper & garlic mayo | 5 |
| <b>SELECTION OF BREAD VG</b><br>focaccia, sourdough & stregchette, balsamic & EVOO                             | 6 |

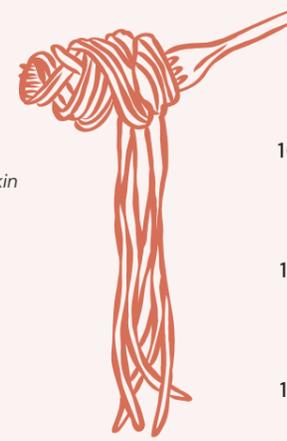


## ANTIPASTI & SALADS

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| <b>PROSCIUTTO &amp; MELONE GF</b><br>fresh cantaloupe melon, Tuscan Parma ham, rocket, EVOO & balsamic  | 9  |
| <b>POLPETTE</b><br>meatballs, roasted tomato sauce, parmesan, zeppole   | 12 |
| <b>ZUPPA TOSCANA GF</b><br>cannellini beans, cavolo nero, guanciale & roasted potatoes  | 7  |
| <b>BURRATA &amp; TARTUFO V</b><br>burrata cheese, wild mushrooms, truffle dressing, croutons, rocket salad & walnuts                              | 13 |
| <b>CALAMARI</b><br>deep-fried squid, 'nduja mayo & lemon  | 13 |
| <b>INSALATA INVERNALE V GF</b><br>radicchio, romaine lettuce, carrots, pumpkin seeds, grapefruit, pesto-herb yoghurt dressing & candied hazelnuts | 11 |
| <b>SCAMORZA AL FORNO GF</b><br>baked smoked cheese, balsamic reduction, pine nuts & rocket salad  | 12 |
| <b>POLIPO GF</b><br>octopus carpaccio, olives, lemon & orange vinaigrette, caponata & shallots  | 11 |
| <b>BRUSCHETTA AL POMODORO</b><br>toasted bread, cherry tomatoes, garlic, basil pesto, balsamic reduction  | 10 |

## PASTA

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|--|------|
| <b>FAZZOLETTI V</b><br>“little handkerchiefs” – fresh pasta, folded like a silky napkin<br>ricotta & chives, beurre blanc & pine nuts  | 16   |
| <b>PAPPARDELLE AL RAGÙ BIANCO</b><br>wide ribbon pasta<br>slow cooked veal ragù, garlic oil, dry ricotta   | 17   |
| <b>TAGLIATELLE BOLOGNESE</b><br>classic long ribbon pasta<br>traditional slow-cooked pork ragù   | 17   |
| <b>LINGUINE ALLO SCOGLIO</b><br>long, thin pasta<br>prawns, clams, mussels, garlic, chilli, cherry tomatoes, light tomato sauce  | 16   |
| <b>CALAMARATA ALLA CARBONARA (FOR 2)</b><br>ring-shaped pasta resembling slices of calamari<br>guanciale, egg yolk, black pepper & pecorino cheese                             | 16PP |
| <b>RISOTTO AI PORCINI V</b><br>porcini mushrooms, Taleggio cheese & chives   | 15   |
| <b>BUCATINI (AGLIO E OLIO)</b><br>thick spaghetti pasta with a hollow centre<br>garlic, chilli, parsley, crispy breadcrumbs, anchovies & caviar                                | 15   |
| <b>MEZZI PACCHERI PICCANTI</b><br>large, half-length tubular pasta<br>slow cooked Italian sausage, marinara sauce, chilli, garlic, cherry tomatoes, 'nduja & gorgonzola cheese | 17   |



## SIGNATURE MAINS

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|---|----|
| <b>FRITTO MISTO</b><br>fried calamari, prawns, whitebait, lemon & spicy mayo                              | 17 |
| <b>AGNELLO SCOTTADITO GF</b><br>grilled lamb chops, puffed potatoes, cheese, truffle & salsa verde        | 26 |
| <b>OSSOBUCCO</b><br>slow-cooked beef ossobuco, soft polenta, pine nuts & red wine jus                     | 22 |
| <b>POLLO ALLA PARMIGIANA</b><br>breaded chicken, tomato sauce, fontina cheese, rocket salad & parmesan    | 24 |
| <b>BRANZINO GF</b><br>sea bass fillet, caponata, lemon & orange vinaigrette                               | 25 |
| <b>BISTECCA ALLA GRIGLIA</b><br>sirloin steak, rocket, parmesan, cherry tomatoes, balsamic & French fries | 34 |



## PIZZA

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|---|----|
| <b>MARGHERITA V</b><br>San Marzano tomato, buffalo mozzarella, basil & EVOO   | 13 |
| <b>PICCANTE</b><br>San Marzano tomato, fior di latte, honey, chilli, spianata salame & pepperoni                            | 14 |
| <b>NAPOLETANA</b><br>San Marzano tomato, cherry tomatoes, anchovies, capers, black olives & dry ricotta                     | 13 |
| <b>CALZONE</b><br>folded pizza, mozzarella, cooked ham, 'nduja, marinara sauce, rocket & parmesan                           | 15 |
| <b>CONTADINA V</b><br>San Marzano tomato, fior di latte, red onion, black olives, aubergine, cherry tomatoes & rocket salad | 13 |
| <b>PARMIGIANA</b><br>fior di latte, roasted cherry tomatoes, scamorza cheese, basil pesto & fried aubergine                 | 16 |



## BOARDS

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|---|----|
| <b>CHARCUTERIE</b><br>selection of cured meats: Coppa, Felino Salami, Finocchiona, 'nduja Salami                              | 16 |
| <b>CHEESE</b><br>selection of Italian cheeses: Dolcelatte, Taleggio, Pecorino   | 16 |
| <b>VEGETARIAN V</b><br>selection of Antipasti: sun-dried tomatoes, artichokes, capers, grilled aubergine, Bocconcini, walnuts | 14 |



## SIDES

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|--|---|
| <b>WILTED SPINACH &amp; PECORINO CHEESE VG GF</b>      | 5 |
| <b>CAPONATA, PINE NUTS VG GF</b>                       | 5 |
| <b>ROCKET &amp; PARMESAN, BALSAMIC REDUCTION VG GF</b> | 6 |
| <b>TRUFFLE FRIES &amp; PARMESAN V</b>                  | 7 |
| <b>FRENCH FRIES VG</b>                                 | 5 |

## DESSERT

### TIRAMISÙ

amaretto, ladyfingers & mascarpone cream

11

### MELA CANDITA

caramel-candied apple, soft vanilla cream & pistachio crumb

9

### MOUSSE DI FORMAGGIO

Italian cheesecake, ricotta, maple syrup, rosemary & amaretto

8

### PANNACOTTA

vanilla set cream with prosecco & strawberry, served with biscotti

9

### GELATO

please ask the team for today's flavours

3 PER SCOOP



## BECOME A PASTA MASTER



Whether you're a passionate home cook or a complete beginner, this hands-on experience with Head Chef Giulio Morroni will guide you through the art of traditional Italian pasta-making, from kneading a perfect dough to shaping and cooking an authentic, finished dish.

**£35 PER PERSON**

Scan the QR code for more information or to book your masterclass!



V = Vegetarian VG = Vegan DF = Dairy Free GF = Gluten Free EVOO = Extra Virgin Olive Oil

Please inform us of any allergies, intolerance or dietary requirements you may have. Allergen information is available for each item on our menu and can be obtained by asking a member of staff. Whilst the utmost care will be taken in preparation, we cannot guarantee there will not be traces of other products due to the nature of our production area. We have applied a discretionary 12.5% service charge. 100% of all service goes to our staff. VAT is included at the standard rate.

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