



Eve

BREAD & NIBBLES

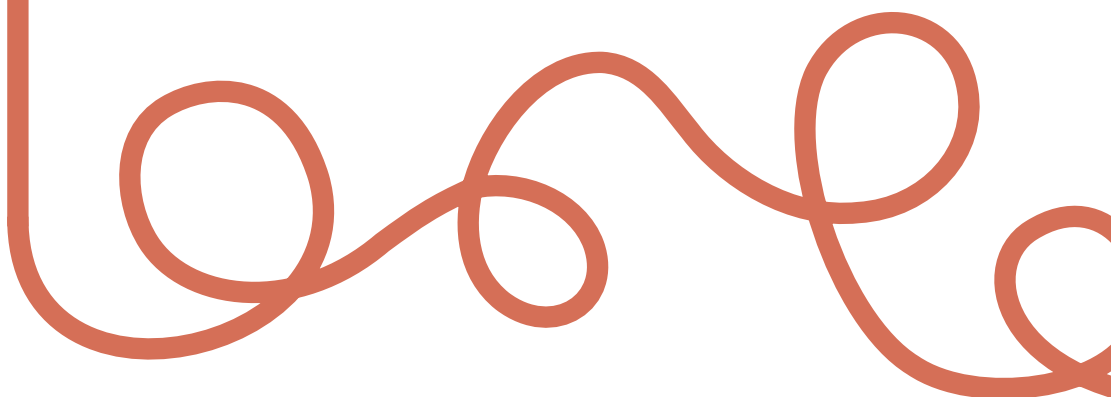
PANE DELLA CASA VG	5/9
focaccia, ciabatta, stregchette, balsamic vinegar, EVOO	
OLIVE MISTE VG GF	5
Cerignola olives, green olives, black olives, garlic, thyme	
FOCACCIA AL ROSMARINO VG	7
flatbread, garlic oil, rosemary	
ARANCINI ALLA BOLOGNESE	9
crispy rice balls, Bolognese sauce, marinara, parmesan	

STARTERS

BRUSCHETTA AL POMODORO	10
toasted bread, cherry tomatoes, garlic, basil pesto, balsamic reduction	
SPECK E BAGNA CAUDA	10
smoked ham, rocket salad, anchovy garlic dressing, capers, hazelnuts	
INSALATA DI INDIVIA	11
endive, Gorgonzola, pine nuts, grilled pear, balsamic reduction	
BURRATA CON FAVE E PISELLI	14
burrata, broad beans, fresh peas, pea purée, basil, pine nuts	
CALAMARI FRITTI	13
deep-fried squid, saffron aioli	
GAMBERI ALLA DIAVOLA	18
grilled king prawns, rocket, cherry tomatoes, garlic oil, chilli	
POLPETTE ALLA MONTANARA	12
meatballs, roasted tomato sauce, parmesan, zeppole	
FORMAGGIO DI CAPRA CON NOCI	13
breaded goat's cheese, sundried tomatoes, balsamic reduction, pear, candied walnuts, watercress	
ZUPPA DI FARRO E ZUCCHINE	11
barley, courgettes, vegetable broth	

TO SHARE

TAGLIERE DI FORMAGGI	25
selection of Italian cheeses: Dolcelatte, Taleggio, Pecorino	
TAGLIERE DI SALUMI	25
selection of cured meats: Coppa, Felino Salami, Finocchiona, 'Nduja Salami	



PIZZA

MARGHERITA v buffalo mozzarella, San Marzano tomato sauce, basil, EVOO	12
DIAVOLA Fior di Latte, San Marzano tomato sauce, 'nduja, pepperoni, red onions	14
CAPRICCIOSA Fior di Latte, San Marzano tomato sauce, cooked ham, black olives, artichokes, mushrooms	13
EVE Fior di Latte, speck, Gorgonzola, honey, walnuts	14
PARMA Fior di Latte, San Marzano tomato sauce, Parma ham, parmesan, rocket	14
QUATTRO FORMAGGI mozzarella, Gorgonzola, fontina, parmesan	13

PASTA & RISOTTO

All pasta dishes can be made gluten free upon request.

TAGLIATELLE ALLA BOLOGNESE tagliatelle: long, flat ribbons – slow cooked pork ragù	16
LINGUINE ALLA COZZE linguine: thin, flat spaghetti – mussels, garlic, chilli, pecorino	17
ORECCHIETTE ALLA NORCINA orecchiette: small ear-shaped pasta – wild mushrooms, Italian sausage, garlic, truffle	16
PAPPARDELLE ALL'AGNELLO pappardelle: wide, flat ribbons – lamb ragù, aged parmesan	18
CASONCELLI AL POLLO casoncelli: stuffed pasta parcels – chicken, basil, chives, butter sauce, smoked paprika	15
RISOTTO ZUCCA E AMARETTI risotto, roasted pumpkin, pumpkin seeds, amaretti crumbs, pecorino	15
PASTA ALLA NORMA calamarata: thick ring-shaped pasta – cherry tomatoes, fried aubergine, dry ricotta, basil	15
EVE CARBONARA (FOR 2) mafaldine: ribbon pasta with wavy edges – guanciale, creamy egg sauce, pecorino	16 ^{PP}

SIGNATURE DISHES

CAPESENTA AL BURRO DI 'NDUJA baked scallops, 'nduja butter sauce, crispy onion	24
POLLO ALLA PARMIGIANA breaded chicken, tomato sauce, fontina cheese, rocket, parmesan salad	22
FILETTO DI SOGLIOLA sole fillet, butter sauce, black olives, lemon zest, samphire	27
BRASATO AL CHIANTI slow-cooked beef, Chianti red wine, spinach, crispy onion	21
BISTECCA ALLA GRIGLIA Italian-style steak frites	34

SIDES

PATATINA FRITTA DF V	5
crispy fries	
PATATINA TARTUFO & PARMESAN	7
truffle fries, parmesan	
FUNGHI AL PINOT GRIGIO VG GF	7
mushrooms, lemon zest, garlic, Pinot Grigio	
CROCCHETTE DI PATATE	5
potato croquettes	
INSALATA DI RUCOLA	6
rocket salad, parmesan, balsamic	
ZUCCHINE CON MIELE E SENAPE	5
courgette, honey & mustard dip	

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.

£30 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 to your bill. 100% of all service goes to our staff. VAT is included at the standard rate.

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