



THURSDAY 26TH MARCH

£55PP | 17:00 - 20:30

SIX COURSE MENU

PINSA ROSSA & BIANCA

Roman-style focaccia bread, garlic, rosemary,
San Marzano tomato sauce

POLPETTE DI BOLLITO

Crispy slow-cooked beef meatballs, salsa verde

CARCIOFI

Artichoke, Grana Padano cream, anchovies, mint,
rosemary, focaccia crumb

FETTUCINE ALFREDO

MIXED AND SERVED AT YOUR TABLE

Fresh egg fettuccine tossed with butter and Parmigiano Reggiano

GUANCIA & CICORIA

12-hour slow-cooked beef cheek, red wine, chicory purée,
purple potato chips

MARITOZZO... OUR WAY

Soft brioche, mascarpone whipped cream, coffee ice cream,
warm chocolate sauce

For any event dietary requests, please email
hello@eveedinburgh.com at least 7 days in advance.