

The background of the entire image is a solid, muted red-orange color. Overlaid on this background are numerous thick, white, hand-drawn style lines. These lines form a variety of organic, flowing shapes, including loops, swirls, and elongated teardrop-like forms. Some lines are more prominent and complete, while others are partial, entering or exiting the frame. The overall effect is a dynamic, textured pattern that resembles a modern, abstract wallpaper or a fluid, gestural drawing.

Eve

NIBBLES

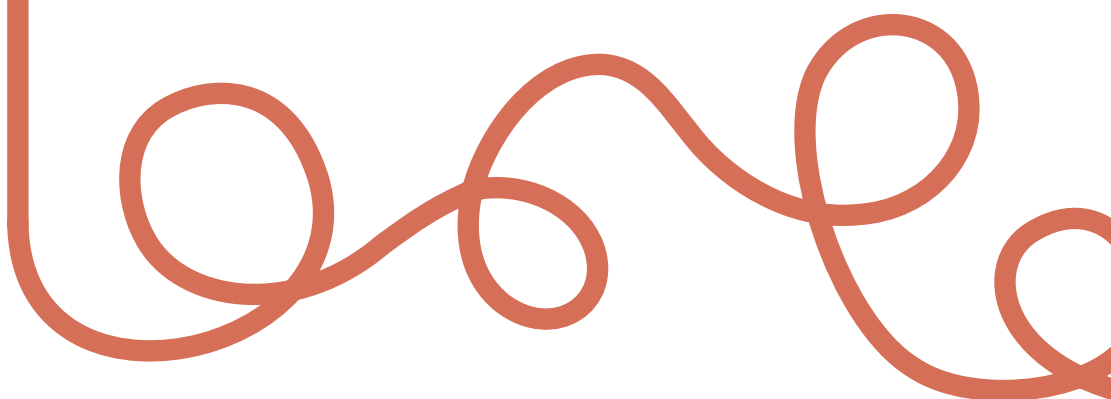
CERIGNOLA OLIVES VG GF	5
chilli, lemon, rosemary	
ARANCINI	8
saffron, 'Nduja, Fior di Latte, marinara sauce	
FOCACCIA VG	8
homemade flat bread, garlic oil, rosemary	
EVE BRUSCHETTA VG	10
sourdough, garlic, cherry tomatoes, basil pesto, balsamic reduction	
PANE DELLA CASA VG	9
focaccia, ciabatta bread, stregchette, balsamic, EVOO	

STARTERS

BRESAOLA GF	12
cured beef, goat's cheese dressing, rocket salad, baby onions	
BURRATA GF	13
caponata (sweet and sour roasted vegetables), pine nuts, balsamic reduction	
CALAMARI	10
aioli dip, lemon	
ZUPPA POMODORO VG	7
roasted pepper & tomato soup, garlic & parmesan croutons	
COCKTAIL DI GAMBERI GF	10
spicy "Marie Rose", king prawns, baby gem lettuce, cucumber, orange dressing	
INSALATA GF	9
mixed leaf, cherry tomatoes, capers, shallots, quail eggs, carrots, smashed avocado	
PEPERONI RIPIENI V	8
fregola & aubergine roasted stuffed peppers, Dolcelatte dressing & walnut	

TO SHARE

ITALIAN CHARCUTERIE BOARD DF	25
Coppa, Felino salami, Finocchiona, 'Nduja	
CHEESE BOARD	25
Dolcelatte, Taleggio, Pecorino	



PIZZA

MARGHERITA V buffalo mozzarella, San Marzano tomato sauce, basil, EVOO	12
POSH PEPPERONI Fior di Latte, San Marzano tomato sauce, pepperoni, roasted peppers, chilli jam	14
QUATTRO FORMAGGI Fior di Latte, Gorgonzola, Taleggio, parmesan	13
PARMA Fior di Latte, San Marzano tomato sauce, parmesan, balsamic reduction, rocket salad	14
VEGETARIANA V Fior di Latte, San Marzano tomato sauce, roasted vegetables, rocket salad	12
EVE Fior di Latte, Taleggio, pine nuts, Milano salami	15

PASTA

All pasta dishes can be made gluten free upon request.

BOLOGNESE tagliatelle pasta, 8 hours slow cooked pork, rich tomato sauce	16
VONGOLE homemade linguine pasta, chilli, garlic, white wine, clams, cherry tomatoes, bottarga	18
FRIARELLI & ITALIAN SAUSAGE orecchiette pasta (shape of a small ear), Italian broccoli, chilli, garlic, aged parmesan	17
GENOVESE pappardelle pasta, slow cooked beef, Pecorino	18
RISOTTO AI FUNGHI V Riso Gallo risotto, wild mushrooms, truffle oil, Taleggio, chives	15
GNOCCHI ALLA SORRENTINA potato gnocchi, San Marzano tomato sauce, buffalo mozzarella, basil pesto	15
ARRABIATA paccheri pasta (large tubes), cherry tomatoes, garlic, 'Nduja, crispy onions	14
EVE CARBONARA (FOR TWO) mafaldine pasta (curly ribbon), guanciale (pork cheek), Pecorino, egg yolk	16 ^{PP}

SIGNATURE

SALTIMBOCCA AL POLLO Roman style pan fried chicken, Parma ham, sage & butter sauce, wilted baby spinach	23
BISTECCA TAGLIATA GF grilled striploin steak, rocket & parmesan, balsamic reduction	34
COZZE AL VAPORE Scottish blue mussels, chilli, garlic, creamy sauce, garlic bread	16
SALMONE ALL'ACQUA PAZZA grilled salmon, crazy water sauce (lemon dressing, cherry tomatoes, olives), grilled baby gem lettuce, pine nuts	26

BRUNCH

AVAILABLE 12 - 4PM ONLY

CIALDA homemade waffle, berry compote, candied hazelnut, praline cream	8
UOVO AL SALMONE toasted muffin, 'Nduja, duck egg, hot smoked salmon, hollandaise sauce	16
BRUSCHETTA CON FUNGHI Taleggio cheese, garlic mushroom, parsley & anchovies gremolata, fried egg	13
BRUNCH PANINO smashed beef burger, Italian pancetta, Scamorza cheese, honey dressing	18

SIDES

PATATE AL FORNO fluffy potato balls, herbs, Pecorino	5
PATATINA FRITTA DF V french fries	5
PATATINA FRITTA E TARTUFO french fries, parmesan, truffle	7
RUCOLA rocket salad, parmesan, balsamic reduction	6
ZUCCHINI FRITTA V fried courgette, honey & mustard dressing	5
FUNGHI TRIFOLATI VG GF sautéed chestnut mushrooms, lemon zest, Pinot Grigio	7

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 12.5% service charge to your bill. 100% of all service goes to your staff. VAT is included at the standard rate.

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