

Eve



NIBBLES

CERIGNOLA OLIVES VG GF DF chilli, lemon, rosemary	5
ARANCINI V saffron, peas, mozzarella, marinara sauce, Parmigiano Reggiano	7
ANCHOVY BRUSCHETTA DF sourdough, olive oil, lemon, panzanella salad	9
BREAD BASKET DF focaccia, sourdough, pane carasau, balsamic, EVOO	9

STARTERS

VITELLO TONNATO DF slow cooked veal, tuna sauce, capers, hazelnuts	12
INSALATA MISTA VG GF DF green leaves, cherry tomato, olives, capers, cucumbers, lemon dressing	10
CALAMARI DF nduja, mayo dip, lemon	12
SCAMORZA (SMOKED CHEESE) GF Prosciutto crudo di Parma, rocket, EVOO, balsamic reduction	10
CURED SEA TROUT GF salsa verde, dill, capers	10
BURRATA V basil, pesto, rocket, pine nuts, garlic croutons	11
MINISTRONE V slow roasted vegetables, light tomato sauce, basil, garlic	9

TO SHARE

ITALIAN CHARCUTERIE BOARD Coppa, Felino Salami, Finocchiona, Nduja Salami	25
CHEESE BOARD Dolcelatte, Taleggio, Pecorino	25

PIZZA

MARGHERITA V Buffalo mozzarella, basil, EVOO, San Marzano tomato	12
NDUJA Fior di latte, pepperoni, spicy nduja sausage, red onion, olives, San Marzano tomato	15
PARMA Fior di latte, rocket, parma ham, parmesan, balsamic reduction, San Marzano tomato	14
QUATTRO FORMAGGI V Fior di latte, Gorgonzola, Taleggio, parmesan, white base	13
EVE Speck, Gorgonzola, Edinburgh honey, walnut, white base	14

PASTA

All pasta dishes can be made gluten free upon request.

RAVIOLI V homemade ravioli, ricotta, lemon zest, chives, butter sauce	13
PAPPARDELLE large ribbon pasta, slow cooked venison ragout, cinnamon, pecorino	17
TAGLIATELLE tagliatelle pasta, 8 hour slow cooked pork Bolognese, rich tomato sauce	16
FREGOLA DF semolina pasta, chilli, garlic, clams, blue mussels, king prawns, light tomato sauce	18
TAGLIATELLE AL FUNGHI V tagliatelle pasta, creamy mushroom sauce, truffle, ricotta cheese	16
ORECCHIETTE small pasta orecchiette (shape of a small ear), friarielli (Italian broccoli), chilli & garlic, Italian sausage, aged parmesan	17
RISO ALLO ZAFFERANO V Saffron Riso Gallo risotto, Gorgonzola cheese, candied walnuts, dill	14
EVE CARBONARA (FOR TWO) mafaldine pasta (curly ribbon), guanciale (pork cheek), pecorino, egg yolk	16 ^{PP}

SIGNATURE

BISTECCA E PATATE (ITALIAN STYLE OF STEAK FRITES) GF sirloin steak, French fries, garlic butter	36
POLLO ARROSTO roast chicken breast, lemon zest, chilli, wilted garlic spinach, pine nuts, honey mustard dressing	18
PORCHETTA slow cooked pork belly, fennel seeds, rosemary, caramelised apple, watercress salad, chimichurri	19
BRANZINO GF grilled seabass fillet, caponata salad (sweet and sour roasted Mediterranean vegetables), salsa verde, lemon dressing	27

BRUNCH

AVAILABLE 12 - 4PM ONLY

COMPRESSED CROISSANT	13
honey roast ham, crispy shallot, fried egg, nduja sausage, hollandaise sauce	
EGG IN A HOLE DF	12
bagel, fried duck egg, hot smoked salmon, honey mustard dressing, watercress salad	
EVE BRUNCH ROLL	9
fried chicken, smoked Italian pancetta, egg, mustard mayo	
PANCAKE STACK V	11
Sweet ricotta, pistachio, dark chocolate, berry compote	

SIDES

FRENCH FRIES DF	5	
add truffle and parmesan		7
ROCKET SALAD	8	
parmesan, balsamic		
ZUCCHINI FRIES DF	5	
honey and mustard dip		
POLENTA FRITTA V	7	
deep fried polenta, Parmesan, herbs		
FUNGHI TRIFOLATI	7	
sautéed chestnut mushrooms, lemon zest, garlic, Pinot Grigio		

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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