



Nibbles

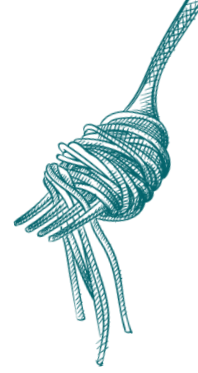
Cerignola olives (vg, gf, df) chilli, lemon, rosemary	5
Arancini (v) saffron, peas, mozzarella, marinara sauce, Parmigiano Reggiano	7
Anchovy bruschetta (df) sourdough, olive oil, lemon, panzanella salad	9
Bread basket (df) focaccia, sourdough, pane carasau, balsamic, EVOO	9

Starters

Vitello tonnato (df) slow cooked veal, tuna sauce, capers, hazelnuts	9
Insalata mista (vg, gf, df) green leaves, cherry tomato, olives, capers, cucumbers, lemon dressing	8
Calamari (df) nduja, mayo dip, lemon	9
Scamorza (gf) (smoked cheese) Prosciutto crudo di Parma, rocket, EVOO, balsamic reduction	10
Cured sea trout (gf) salsa verde, dill, capers	10
Burrata (v) basil, pesto, rocket, pine kernel, garlic croutons	11

To Share

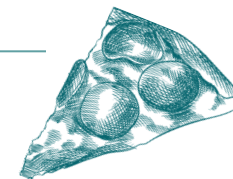
Italian charcuterie board Coppa, Felino Salami, Finocchiona, Nduja Salami	25
I.J. Mellis cheese board Dolcelatte, Taleggio, Pecorino	25



Pasta

Paccheri (df) large tube pasta, garlic, yellow & red datterino tomato, nduja sausage	14
Ravioli (v) homemade ravioli, ricotta, lemon zest, chives, butter sauce	13
Pappardelle large ribbon pasta, slow cooked venison ragout, cinnamon, pecorino	16
Tagliatelle tagliatelle pasta, 8 hour slow cooked pork Bolognese, rich tomato sauce	14
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

*All pasta dishes can be made gluten free upon request

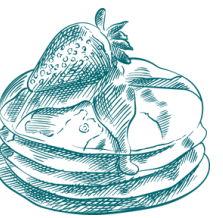


Pizza

Margherita (v) Buffalo mozzarella, basil, EVOO, San Marzano tomato	11
Nduja Fior di latte, pepperoni, spicy nduja sausage, red onion, olives, San Marzano tomato	14
Parma Fior di latte, rocket, parma ham, parmesan, balsamic reduction, San Marzano tomato	13
Quattro formaggi (v) Fior di latte, Gorgonzola, Taleggio, parmesan, white base	13
EVE Speck, Gorgonzola, Edinburgh honey, walnut, white base	14
Mortazza Fior di latte, burrata, rocket, mortadella, pistachio, white base	16

Signature

Risotto brasato (gf) slow cooked beef, Chianti, caramelized red onion	16
Cotoletta alla milanese breaded chicken, Asiago cheese, tagliatelle, tomato, basil, parmesan	14
Tagliata di manzo (gf) sirloin, cherry tomato, rocket, balsamic, Parmigiano Reggiano	34



Brunch

Available 12-4pm only

Compressed croissant honey roast ham, crispy shallot, fried egg, nduja sausage, hollandaise sauce	13
Egg in a hole (df) bagel, fried duck egg, hot smoked salmon, honey mustard dressing, watercress salad	12
Eve brunch roll fried chicken, smoked Italian pancetta, egg, mustard mayo	9
Pancake stack (v) sweet ricotta, pistachio, dark chocolate, berry compote	11

Sides

French fries (df) Add truffle and parmesan	5 7
Rocket salad parmesan, balsamic	6
Zucchini fries (df) honey and mustard dip	5

@eveedinburgh
eveedinburgh.com

Vegetarian (v) | Vegan (vg) | Dairy Free (df) | Gluten Free (gf)

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.

Wine List

Embark on a journey through Italy's renowned wine regions and discover the unique flavours of its indigenous grapes. Our servers are happy to recommend the perfect pairing for your meal, or simply suggest the perfect bottle to enjoy with friends.

Sparkling

125ml / bottle

Belstar Prosecco NV, Veneto, Italy	9/45
Enoitalia Galanti Spumante Bianco, Veneto, Italy	30
De Luca Spumante Rosato Brut, Lombardy, Italy	35
Moët & Chandon Impérial NV, France	18/85
Moët & Chandon Rosé Impérial NV, France	105

Rosé

175ml / 250ml / bottle

Solstice Zinfandel Rosato, IGT Puglia, Italy	6.5/9.5/28
Il Conto Vecchio, Pinot Grigio Blush, Venezie DOC Veneto, Italy	25
The Pale Rosé By Sacha Lichine, Chateau d'Esclans, Provence, France	12/17/50

White

175ml / 250ml / bottle

Il Conto Vecchio, Pinot Grigio delle Venezie, Veneto, Italy	6/8.5/25
Villa dei Fiori, Pecorino Terre di Chieti IGT Abruzzo, Italy	7/10/30
Bolla Il Gambero, Soave Classico Doc, Veneto, Italy	32
Allumea Organic, Grillo, Chardonnay, Sicily, Italy	31
Caruso-Minini, Terre di Giumara, Grecanico IGT Sicilia, Sicily, Italy	34
Zensa Organic, Fiano IGP Salento 2021, Puglia, Italy	35
Marotti Campi Verdicchio dei Castelli di Jesi Classico Superiore Luzano, Marche, Italy	8.5/12/36
Cantina Mesa Primo Vermentino di Sardegna DOC, Sulcis Area, Italy	40
Tenuta del Porconero Falanghina, Organic, Campania, Italy	10.5/15/45
Pulpo, Albariño Pagos del Rey, Rías Baixas, Spain	48
Cloudy Bay Sauvignon Blanc, Marlborough, New Zealand	85
Reign of Terroir Chenin Blanc, Swartland, South Africa	8.5/12/36

Red

175ml / 250ml / bottle

Villa dei Fiori Montepulciano d'Abruzzo, Abruzzo, Italy	6.5/9.5/28
Chianti Antica Cinta, Tenute Piccini, Chianti, Italy	7/10/30
Masseria Borgo dei Trulli Negroamaro IGP Salento, Puglia, Italy	31
Caruso Minini Terre di Giumara Nerello Mascalese Frappato, Sicily, Italy	33
Villa Belvedere Valpolicella Ripasso, Valpolicella, Italy	10.5/15/45
Tenuta del Porconero Aglianico, Organic, Paestum, Campania, Italy	42
Primitivo di Manduria, Gocce, Feudi Salentini, Puglia, Italy	75
Fiorebella Rosso Appassimento, Rosso del Veneto, Veneto, Italy	37
Passo Sardo Cannonau Sardegna DOC, Sardinia, Italy	8.5/12/36
Reign of Terroir Pinotage, Swartland, South Africa	32
El Cuyo Malbec, Mendoza, Argentina	8.5/12/36
Cloudy Bay Pinot Noir, Marlborough, New Zealand	95