

BOTTOMLESS DRINKS . 25

(One drink at a time during the reservation window)

Prosecco
DOC Prosecco Treviso Agricola, Brut Nature

Aperol Spritz
Aperol, Prosecco, Soda

House Wine
White: IGT Catarratto, Sicily
Red: DOC Montepulciano d'Abruzzo
Rosé: DOC Chiaretto Bardolino, Veneto

Draft Beers
Hunter Lager
Hepcat Session IPA

BRUNCH SET MENU . 39

One Antipasti of your choice

One Uova, Panini & Insalate or Pizze of your choice

One Dolci of your choice

ANTIPASTI

Focaccia Aperitivo (v) .8
Tomato and Olive Focaccia

Burrata con Asparagi & Algio Selvatico (v) .17
Burrata, Asparagus Salad, Wild Garlic Oil

Montanarine, Gorgonzola & Giovanna .13
Puffed Dough filled with Gorgonzola, topped with steamed Porchetta

Arancini (v) .13
Fried Rice Balls filled with Peas, Mint, Broadbeans, Courgette Flower, Caciocavallo

Prosciutto di Parma 24 mesi .12
24 months aged Parma Ham

Crostone con Pomodori, Tropea & Mozzarella di Bufala .13
Toasted Bread, Yellow and Red Cherry Tomatoes, Tropea Onion, Buffalo Mozzarella

PASTA

Homemade Fresh Pasta

Spaghetti alla Nerano (v) .23
Spaghetti with Courgette, Pecorino, Basil

Mafalde alle Pesto di Pistacchio (v) .24
Mafalde with Pistacchio & Basil Pesto, Stracciatella

Spaghetti al Gambero Rosso e Zafferano .45
Spaghetti with red Prawns Bisque, Saffron & Red Prawns Tartare

LE PIZZE

Pizza cooked in our Blue Butterfly Oven

Margherita (v) .14
Tomato Sauce, Fior di Latte, Basil

Ham it up .18
Tomato Sauce, Ricotta, Fior di Latte, Cooked Ham, White Mushroom, Basil

Verdamente (v) .19
Basil Pesto, Fior di Latte, Sundried Tomatoes, Pine Nuts

Fiamma .19
Tomato Sauce, Fior di Latte, Spicy Salami, 'Nduja, Stracciatella, Red Onions, Chilli Oil

Parmigiana (v) .21
Tomato Sauce, Fried Aubergine, Stracciatella, Grana Padano, Basil

The Parma Show .23
Tomato Sauce, Parma Ham, Mozzarella di Bufala, Basil

UOVA

Uova alla Fiorentina .15
Focaccia, poached Eggs, Stracchino, Spinach, Hollandaise Sauce

Uova al Purgatorio .14
Focaccia, Poached Eggs, Tomato Sauce, Parmesan

Uova alla Benedettina .17
Focaccia, Poached Eggs, Porchetta, crispy Guanciale, Hollandaise Sauce

Uova Strapazzate & 'Nduja .15
Scrambled Eggs, 'Nduja Dressing, Focaccia

PANINI & INSALATE

Insalata di Farro (v) .17
Farro, Marinated Aubergine, Zucchini, Peppers, Sundry Tomatoes, baby Spinach

Panino al Tonno .18
Focaccia, Yellowfin Tuna, Rocket, confit Onions, Tuna & Caper Sauce

Panino Vege (v) .14
Focaccia Bread, Aubergine, Zucchini, Peppers, Pesto Sauce

Parmigiana (v) .19
Aubergine Layered with Smoked Scamorza, Buffalo Mozzarella & Parmesan in Tomato Sauce

I DOLCI

Daroco Tiramisù .8
Savoardi Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

Crostata ai Limoni di Amalfi .8
Shortcrust Pastry, Amalfi Lemon Curd, White Chocolate Ganache

Mousse al Cioccolato .8
Chocolate Mousse, Savoury Crumble, Olive Oil

Pizza al Pistacchio .15
Homemade Pistachio Cream & Pistachio Crumble

Bignè con Crema Diplomatica & Fragole .8
Choux Pastry, Diplomat Cream, Strawberries

Prices include VAT
An optional service charge of 13.5% will be added to your bill.
Please let us know if you have any allergies; further information is available upon request.

DAROCO SOHO

IT'S WEEK-END! TIME FOR BRUNCH!

