

BOTTOMLESS DRINKS . 30

(For one hour and half, with a drink at a time per person)

Prosecco
DOC Prosecco 789

Aperol Spritz
Aperol, Prosecco, Soda

Draft Beers
Disco Pils
Dalston Sunrise IPA

BRUNCH SET MENU . 39

One Antipasti of your choice

One Uova, Insalate, Pizze or Pasta of your choice

One Dolci of your choice

ANTIPASTI

Focaccia Pomodoro & Oliva (vg)
Tomato and Olive Focaccia

Caprese Buffalo Mozzarella (v)
Mozzarella di Buffalo, Tomatoes Carpaccio, Origan, Basil

Arancini al Porro e Scamorza (v)
Braised leek arancini, Smoked Scarmoza

Filetto Lardato
Cured Porked fillet wrapped in Lardo form Martina France

Verdure Marinate (vg)
Seasonal pickled marinated vegetables

PASTA

Homemade Fresh Pasta

Mezze Maniche Cacio e Pepe (v)
Mezze Maniche, Pecorino Romano Cheese and Black Pepper

Spaghetti al Nero con Ragu di Seppia
Black ink Spaghetti with Cuttle Fish, Sun-dried Tomatoes Sauc

Ravioli con fughi di Bosco, Fontina & Tartufo Nero (v) **Additional £20**
Ravioli filled with wild Mushrooms, Fontina Cheese, Fresh Black Truffles

LE PIZZE

Pizza cooked in our Blue Butterfly Oven

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

Parigi
San Marzano D.O.P, Fior di Latte, Cooked Ham, White Mushroom, Bas

Fiamma
Tomato Sauce, Fior di Latte, Spicy Salami, ‘Nduja, Stracciatella, Red Onions, Chilli Oil

Marina (vg)
San Marzano D.O.P, fresh garlic, semi-dried yellow and red tomatoes, oregano

UOVA

Uova alla Fiorentina
Foccaccia, poached Eggs, Stracchino, Spinach, Hollandaise Sauce

Uova al Purgatorio
Foccaccia, Poached Eggs, Tomato Sauce, Parmesan

Uova alla Benedettina
Foccaccia, Poached Eggs, Porchetta, crispy Guanciale, Hollandaise Sauce

Uova Strapazzate & ‘Nduja
Scrambled Eggs, ‘Nduja Dressing, Focaccia

INSALATE

Insalata di Farro (vg)
Farro, Marinated Aubergine, Zucchini, Peppers, Sundry Tomatoes, baby Spinach

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

I DOLCI

Daroco Tiramisù
Savoiard Biscuits, Zabaione, Coffee, Marsala & Mascarpone Cream

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

Mousse al Cioccolato
Chocolate Mousse, Savoury Crumble, Olive Oil

Pizza alla Nocciolata **For 2 People**
Hazelnut Cream & Crushed Hazelnut

Bignè con Crema Diplomatica & Fragole **For 2 People**
Choux Pastry, Diplomat Cream, Strawberries

Gelati de la Casa
Home made Ice Cream

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!

