DOLCI

Gelati & sorbetti by Pozzetto 9 €
Gianduja, pistachio, vanilla, lemon

Tiramisù 11 €

Single-origin Mayan Red chocolate mousse 11 €

Zoccolette alla nocciolata 12 €

Yoghurt, peach & strawberries in maple syrup, homemade granola 12 €

DIGESTIVI

Grappa & Eaux-de-vie *(4 cl)*

Capovilla Pesche di Vigna 29 €
Nardini Grappa Bianca 12 €
Nardini Grappa Riserva 13 €

Amaro & Vermouth *(4 cl)*

Nardini Amaro Bassano al Ponte 10 €
Cocchi Vermouth di Torino 10 €

Liqueurs *(4 cl)*

Mamma Mia ! Limoncello 11 €
Nardini Acqua di Cedro 11 €
Lemon Story Kalamansi 14 €
Lemon Story Citron Meyer 14 €
Amaretto Adriatico 12 €
Quaglia Rabarbaro 12 €

HOT DRINKS

Café *Tannat*

Espresso 4 €
Decaf 4 €
Americano 4 €
Macchiato 4 €
Cappuccino 7 €

Thés *Terre de Chine*

Yunnan d'Or *(black tea)* 7 €
Long Jing *(green tea)* 7 €

Infusions *Chic des Plantes*

Chic Chaï 7 €
(Cinnamon, Cassia, Cardamom, Ginger, Lemongrass, Clove)

Récolte d'Hiver 7 €
(Star anise, Cardamom, Cinnamon, Rosehip, Sweet orange, Licorice, Linden)

La Radieuse 7 €
(Lemongrass, Orange, Apple, Lemon, Bergamot)

Élancée 7 €
(Red vine, Ash, Linden, Chamomile, Ginger, Bergamot, Marshmallow root)

DAROCO

italianità, the french way

Italianità
is that mysterious alchemy between emotion and elegance,
refinement and simplicity, tradition and avant-garde,
the balance that gives Italian cuisine, design, and fashion
their extraordinary power of attraction.
A seductive potential that transcends borders,
allowing Italian specialties to conquer the world
while constantly reinventing themselves through local inspiration.
Daroco embodies italianità in all its modernity,
through a distinctly Parisian interpretation of the *bella vita*.

COCKTAILS

St-Germain Spritz 15 €
St-Germain, Perrier, Prosecco

Aperol Spritz 14 €
Aperol, Perrier, Prosecco

Limoncello Spritz 14 €
Limoncello, Perrier, Prosecco

Belle de Brilliet Spritz 15 €
Pear liqueur, Perrier, Prosecco

Negroni 15 €
Gin, red Vermouth, Campari

Glass of Prosecco 13 €
Extra Dry DOC, San Martino

BEERS

Blonde, La Lucienne
25cl. 7 € *50cl.* 12 €

IPA, Paillette
25cl. 7 € *50cl.* 12 €

Blanche, La Rebelle
25cl. 7 € *50cl.* 12 €

Blonde, Noam
Bouteille 33cl. 8 €

NON-ALCOHOLIC

Nooh Rosé, La Coste 10 €

Nooh Sparkling Rosé, La Coste 16 €

ANTIPASTI

(v) Parmesan & rosemary focaccia 10 €

Burratina, pappa al pomodoro 14 €

Mozzarella in carrozza, spicy ketchup 14 €

Bluefin tuna crudo, buffalo ricotta & strawberries 18 €

Italian-style beef fillet tartare, capers & parmesan 19 €

Vitello tonnato & fried capers 19 €

PIZZE

(v) Margherita 13 €
Tomato sauce, fior di latte & basil

Parigi 15 €
Tomato sauce, fior di latte, cooked ham, mushroom shavings, spring onion

(v) The Green Thumb 16 €
Zucchini pesto, fior di latte, marinated zucchini from Nice, ricotta, salsa coco verde

Apricot Inferno 18 €
Datterini tomato sauce, fior di latte, spianata, 'nduja, roasted apricot, lemon stracciatella, chives

A Little Pea in an Elevator 21 €
Yellow tomato sauce, fior di latte, bresaola, peas with shallots, burnt lemon

Parma show 25 €
Tomato sauce, Parma ham, buffalo mozzarella & basil

PASTASCIUTTA

Linguine, datterini tomato sauce & basil 18 €

Paccheri cacio e pepe, mint & lime 19 €

Ricotta ravioli, peas & shallot, sage butter, ham crisps 21 €

Linguine, lemon butter sauce, sea bass tartare & basil 23 €

Linguine alle vongole & bottarga 26 €

SECONDI

Bluefin tuna panzanella 26 €

Red mullet fillet, baby spinach & apricot 34 €

Veal chop alla milanese, thyme-roasted potatoes 59 €

CONTORNI

(v) Green salad 6 €

(v) Thyme-roasted potatoes 6 €