

Dolci. **Daffy's** *COFFEES*

Homemade

Tiramisù £9
Banoffee Pie £9
Espresso Affogato £9
Cakes of the day £8
Cannoli £3
Sfogliatella £3

Soft Drinks

Zuegg Fruit Juices £4
75cl Water Still/Sparkling £5
Coke/Coke Zero/Diet Coke £3.50
S. Pellegrino
**Lemonade/Aranciata/
Rossa/Chinotto £3.50**
Mocktails £8

Espresso

Single £2.20/Double £2.60

Macchiato £2.60

Cortado £2.80

Flat White £3.30

Cappuccino £3.50

Latte £3.50

Mocha £3.70

Matcha Latte £3.70

Iced Latte £4.00

Iced Americano £4.00

Hot Chocolate £3.50

Black Americano £3.30

Tea £2.50

£2

ALL COFFEE
8AM-12PM

Cocktails Daffy's

APEROL SPRITZ £12

(APEROL, PROSECCO, SODA)

CAMPARI SPRITZ £12

(CAMPARI, PROSECCO, SODA)

SELECT SPRITZ £14

(SELECT APERITIVO, PROSECCO, SODA)

LIMONCELLO SPRITZ £12

(LIMONCELLO, PROSECCO, SODA)

HUGO SPRITZ £14

(ST GERMAIN LIQUEUR, PROSECCO, SODA)

NEGRONI £14

(CAMPARI, SWEET VERMOUTH, GIN)

AMERICANO £14

(CAMPARI, SWEET VERMOUTH, SODA)

MOSCOW MULE £14

(GINGER BEER, LIME JUICE, VODKA)

ESPRESSO MARTINI £14

(FRESH ESPRESSO, COFFEE LIQUEUR, VODKA)

MARGARITA (SPICY/NORMAL) £14

(TEQUILA, COINTREAU, LIME JUICE)

DIRTY MARTINI/REGULAR £14

(VODKA/GIN, DRY VERMOUTH AND NOCELLARA OLIVE BRINE)

JOHN'S FAVOURITE £14 (VODKA, COINTREAU, DRAGON FRUIT MANGO PURÉE AND FRESH LIME JUICE)

ASK STAFF ABOUT LIVE MUSIC EVENINGS!

BOOK YOUR NEXT EVENT WITH US!

BEERS:

PERONI RED £6.00

ICHNUSA NON-FILTRATA £7.00

ICHNUSA FILTRATA £6.00

MESSINA £8.00

ARTISANAL BEER £9

SHOTS:

LIMONCELLO £7

GRAPPA £10

AMARETTO £7

AMARO MONTENEGRO (50ML) £10

VECCHIO ROMAGNA (50ML) £10

AMARO DEL CAPO (50ML) £10

TEQUILA £7

*Cocktails
of the day*
£14.95



Red Wine ^{Wine} Daffy's

House Red (Montepulciano Abbruzzo)

Glass (175ml) £9.50, Bottle £34.95

{Region: Abbruzzo, Mountainous Region} {Grape: Montepulciano}

Primitivo £42

{Region: Puglia, South Italy} {Grape: Primitivo}

Nero d'Avola d.o.c £38.95

{Region: Sicily, South Italy} {Grape: Nero d'Avola}

Negroamaro £40.95

{Region: Salento, Southern Italy} {Grape: Negroamaro}

Chianti Classico £45.95

{Region: Tuscany, Central Italy} {Grape: Sangiovese}

Valpolicella Ripasso £48.95

{Region: Veneto, Northeast Italy} {Grape: Corvina,
Corvinone, and Rondinell}

Corvina £38.95

{Region: Veneto, Northeast Italy} {Grape: Corvina}

Barolo £80

{Region: Piedmont, Northwest Italy} {Grape: Nebbiolo}

Brunello di Montalcino £80

{Region: Tuscany, Central Italy, Town 'Montalcino'}

{Grape: 100% Sangiovese}

Amarone Della Valpolicella £80

{Region: Veneto, Northeast Italy} {Grape: Corvina}

White Wine

House White (Pinot Grigio)

Glass (175ml) £9.50, Bottle £34.95

{Region: Northeast Italy} {Grape: Pinot Gris}

Trebbiano I.G.T

Glass (175ml) £10.50, Bottle £38.95

{Region: Abruzzo, Mountainous Region} {Grape: Trebbiano}

Grillo D.O.C – Bottle £42

{Region: Sicily, South Italy} {Grape: Grillo}

Falanghina – Bottle £40.95

{Region: Campagnia, Southern Italy} {Grape: Falanghina}

Grecanico – Bottle £42

{Region: Sicily, Southern Italy} {Grape: Grecanico}

Rose Wines

House Rose – Glass (175ml)- £11.95, Bottle - £35.95

Prosecco & Champagne

Prosecco – Glass (175ml) £10, Bottle - £34.95

Champagne Premier Cru Brut Ellner - Bottle -£80

**TRIED OUR WINES OF
THE DAY YET?**



Cestino di Pane w/butter £5

Zucchini Fritti £9.50 V

(Crispy, fried courgette topped with parmesan, served with garlic aioli)

(NEW) Fritto Misto £15.95

(Lightly fried Squid, Whitebait w/ a garlic aioli)

(NEW) Prosciutto di Parma (DOP) con mozzarella di Bufala £15.95

(DOP Prosciutto di Parma served with fresh buffalo mozzarella)

(NEW) Polpette Fatte in Casa £13.95

(Hearty, baked beef meatballs in a rich tomato sauce with mozzarella)

Bruschetta Tradizionale £10.95

(Classic Bruschetta s/w our homemade bread, and tomato dressing)

(NEW) Insalata Mista con Finocchio fresco e Arancia rossa £12.95

(Finely chopped fennel, red onion, cabbage and blood orange mixed seasonal salad, topped with taggiasche olives)

Insalata Caprese £11.50

(Buffalo Mozzarella, Tomato, Basil and Pesto drizzled on top)

(NEW) Burrata con verdure grigliate £15 V

(Burrata cheese served with grilled Aubergines and Courgettes marinated in olive oil and garlic)

(NEW) Arancini al ragù di Bolognese e piselli £10.50

(Traditional Italian fried rice balls stuffed with slow cooked beef ragù and peas)

(NEW) Arancini ai Funghi e Mozzarella £10.50 V

(Traditional Italian fried rice balls stuffed with sautéed mushrooms and fresh mozzarella)

(NEW) Gamberi aglio e pepperoncino £16

(Argentinian Prawns head on, butter, parsley, chilli and garlic, white wine and cherry tomatoes)

Parmigiana di Melanzane £14.95 V GF

(Pan fried Aubergines thinly cut, layered with parmesan, mozzarella and house tomato sauce, slowly oven baked)

Taglieri Daffy £20.95

(Selection of Italian meats s/w italian cheeses and mixed grilled vegetables)

ANTIPASTI

Cucina
Daffy's

TAPAS

Olives £5

Artichokes £5

Sundried Tomatoes £5



Tag us @lacucinadidaffy2
to get featured on our story!

www.lacucinadidaffy2.com

PRIMI *'Pssst, we have new pasta types!'*

Rigatoni all'Arrabbiata £16.95 V

(Rigatoni in a spicy tomato sauce with garlic, parmesan, chili flakes, and olive oil. Bold, zesty, and full of heat)

Bigoli con Pomodoro Classico E Burrata £19.50 V

(Thick bigoli pasta in a classic tomato sauce, parmesan, with basil, and a touch of olive oil, topped with creamy Burrata on top)

Bigoli al ragù di Bolognese £19.95

(Delicate tagliatelle topped with a rich Bolognese sauce, slow cooked for hours to bring out the deep flavours)

Lasagna di Manzo fatta in casa £20.95

(Layers of tender pasta, seasoned beef, tomato sauce, and creamy béchamel, all topped with melted cheese and baked)

Linguine Chicken Alfredo £18.95

(Fresh linguine pasta with chicken breast, garlic, parmesan, cream, mushroom and parsley)

Linguine Allo Scoglio £22.95

(King prawns, mussels, squid, clams, garlic, olive oil and parsley all cooked together in a white wine and olive oil house sauce)

Rigatoni Salsiccia e Friarelli £19.95

(Our new rigatoni pasta with Italian pork sausage with fennel seeds, wild broccoli, cherry tomatoes, cooked with a dash of white wine)

Rigatoni all'Amatriciana £18.95

(Our new rigatoni tossed in our house tomato sauce, cooked with crispy guanciale, white onions and paired with pecorino cheese)

Rigatoni Carbonara £18.95

(Fresh Rigatoni tossed in a creamy sauce of egg, Pecorino Romano, and crispy guanciale, creating the perfect balance of flavours)

Risotto

Risotto ai Frutti di mare £23.95 GF

(Creamy risotto with a medley of fresh seafood, including prawns, mussels, and calamari, perfectly cooked in a savory white wine and garlic sauce)

(NEW) Risotto Con Asparago e Taleggio £21.90 V GF

(Creamy risotto with tender asparagus and rich Taleggio cheese, perfectly blended to create a smooth, flavourful dish)

**Please Communicate with staff if you have any food allergies or dietary requirements.*

Ask staff for any Daily Specials on the blackboard

Cucina **NEW** Daffy's

(NEW) Gnocchi Sorrentino con Burrata e pesto £19.95 V

(Tender gnocchi in rich tomato sauce, topped with creamy burrata and fresh basil pesto)

Linguine Donnie Special £22.95

(King prawns, cherry tomatoes, spinach, garlic, and a touch of chilli in a creamy white wine sauce – a house favourite bursting with flavour and a little kick)

Tortelloni (New Signature Dishes)

(NEW) Tortelloni di Manzo con ragù e vino rosso £24.95

(Delicate handmade tortelloni filled with slow-cooked beef shin, beef ragù, simmered in red wine)

(NEW) Tortelloni ai Funghi Porcini £24.50 V GF

(Handmade vegan tortelloni filled with wild mushrooms and porcini)

Secondi

(NEW) Pollo alla Milanese £25.95

(Fried Butterflied chicken breast served with Bigoli con Pomodoro)

(NEW) Branzino alla griglia con Insalata £26.95

(Grilled Mediterranean seabass served with a refreshing house salad of fennel, onion, and blood orange)

Petto di Pollo con funghi e panna £24.95

(Butterflied chicken breast, lightly pan fried with flour, in a creamy mushroom sauce, served with crispy fries)

Sides

Fries £6

Sweet Potato Fries £6

Truffle & Parmesan Fries £6.95