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SOFIA'S MORNING CUCINA

Saturday & Sunday | 9.00am - 11.45am

Breakfast & Brunch

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PORRIDGE (V) (GF) (VG) 4

GREEK YOGHURT (V) 7

With granola, fresh berries & honey

SMASHED AVOCADO (V) (GF) 14

With sourdough toast, chilli flakes, fresh heritage tomatoes, crumbled feta & a balsamic glaze
+poached egg 2Glass of Laurent-Perrier
Champagne 16

All 7.5

Mimosa

Peach Bellini

Spritz: Sarti, Aperol, Hugo
Sparkling Italian Wine

BREAKFAST SANDWICH

Served on white or granary bread, toasted or soft, with a choice of ketchup or brown sauce

Italian Herbed Sausage (GF) 8

Thick Cut Bacon (GF) 8

Halloumi & Chilli Jam (V) (GF) 8

Grande Stack (GF) 13

Italian herbed sausage, thick cut bacon, hash brown & a fried egg

LA PASTICCERIA

SOURDOUGH TOAST (V) (GF) (VG) 5

With salted butter & preserves

TEACAKE (V) (VG) 3.5

With salted butter & preserves

RASPBERRY PASTRY PUFF (V) 9

With vanilla cream, raspberry jam & fresh raspberries

FAT & FLUFFY FRENCH TOAST

Three pillow-soft slices with your perfect pairing

Melted butter (V) 14

Fresh strawberries & maple syrup or nutella (V) 16

Sweet lemon ricotta, blueberry compote & fresh blueberries (V) 18

Scrambled egg, pancetta, truffle oil & chives 20

CROISSANT COLLECTION

SICILIAN PISTACHIO CREAM (V) 9

With a pistachio crumb

CLAUDIA'S 14

With Parma ham, pure bufala burrata, sundried tomatoes & fresh rocket leaves - my sister Claudia's favourite!

SALMONE 12

With fresh smoked salmon, cream cheese, lemon, capers & dill

ROCCOS BIG BREAKFAST (GF) 16.5

Italian herbed sausage, fried egg, black pudding, thick cut bacon, hash brown, sautéed mushrooms, roast plum tomato & baked beans. Served with white or granary toast

ROCCOS VEGETARIAN BREAKFAST (V) (GF) 16.5

Grilled halloumi, sliced avocado, fried egg, sautéed mushrooms, hash brown, roast plum tomato, asparagus, baby spinach & baked beans or hollandaise sauce. Served with white or granary toast

HOUSE OF YOLK

EGGS BENEDICT (GF) 14

Toasted muffin, slow-roasted pulled ham hock, poached eggs & hollandaise sauce

EGGS ROYALE (GF) 16

Toasted muffin, fresh smoked salmon, poached eggs & hollandaise sauce

EGGS FLORENTINE (V) (GF) 13

Toasted muffin, baby spinach, poached eggs & hollandaise sauce

SMOKED SALMON &
SCRAMBLED EGGS (GF) 16

With sourdough toast, crème fraîche & chives

FOR YOUR LITTLE ONES...

TEDDY STACK (V) 6

Fluffy buttermilk bear pancakes topped with nutella & strawberries or sliced banana

BAMBINI BREAKFAST (GF) 9

Italian herbed sausage, fried egg, bacon, hash brown & baked beans. Served with white or granary toast

BAMBINI VEGETARIAN
BREAKFAST (V) (GF) 8

Grilled halloumi, fried egg, roast plum tomato, hash brown & baked beans. Served with white or granary toast

PORRIDGE (V) (VG) (GF) 3

TOAST (V) (VG) (GF) 3

With salted butter & strawberry jam

COCCO BELLO BOWLS

Refreshing & nutrient-packed,
perfect for our glow-getters!
Frozen superfruit smoothie
served in a coconut bowl,
with a bamboo spoon

ACAI BOWL (VG) (GF) 12

Topped with wild berries, crunchy granola, peanut butter & chia seeds

MANGO BOWL (VG) (GF) 14

Topped with pineapple, blueberries, banana, coconut flakes & raspberries

SUPERGREEN MATCHA (VG) (GF) 12

Topped with strawberries, blueberries & mint

SIDES

HASH BROWNS (VG) 5

FRIES (VG) 5

BEANS (VG) 2

BECOME A SOFIA'S
BRUNCH CLUB MEMBERA DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED
TO YOUR BILL, 100% OF THIS GOES TO OUR TEAM.

ALLERGY & DIETARY INFORMATION

All our dishes are freshly prepared & we are happy to cater them to any special requirements where possible. Please always inform your server of any allergies or intolerances before placing your order, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes. Detailed information is available upon request.



(V) vegetarian (VG) vegan (GF) gluten free

(V) vegetarian option available (VG) vegan option available (GF) gluten free option available

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DRINKS MENU

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COLD DRINKS

Aqua Panna Still Water 4

San Pellegrino Sparkling Water 4

Fever Tree Tonic 3
Indian, light, mediterranean,
elderflower, ginger aleSan Pellegrino 3.5
Lemon, blood orange, grapefruit

Coca-Cola Bottle 3.3

Diet Coke Bottle 3.3

Coca-Cola, Diet Coke,
Lemonade
2 Half | 4 PintCordial
1.2 Half | 2.4 Pint
Orange, blackcurrant,
lime, elderflower

ICED DRINKS

Iced Latte 4.2

Iced Americano 3.7

Iced Mocha 4.7

Iced Matcha Latte 4.7

Glass of Laurent-Perrier
Champagne 16

All 7.5

Mimosa

Peach Bellini

Spritz: Sarti, Aperol, Hugo
Sparkling Italian Wine

MOCKTAILS

All 6.2

Virgin Bellini

Elderflower Fizz

Virgin Pornstar Martini

Apple & Elderflower Mojito

Baby Candy Floss Cloud

JUICE

2 Half | 4 Pint

Orange Juice

Apple Juice

Cranberry Juice

Pineapple Juice

Grapefruit Juice

HOT DRINKS

My Dad has carefully chosen
this coffee blend by working
with a local artisan supplier to
bring to you what he feels is the
closest flavour to the coffee that
we enjoy when at home in Italy

*All served with Cantuccini,
Italian almond biscotti*

Cappuccino 4.2

Latte 4.2

Matcha Latte 4.7

Espresso 3.2

Double Espresso 4.2

Macchiato 3.7

Mocha 4.7

Flat White 3.7

Americano 3.7

Babycino 2.5

Tea 3.2

Hot Chocolate 4.2

Deluxe Hot Chocolate 6.3

Syrups 0.5

Vanilla, caramel, hazelnut
or gingerbread

PLEASE SEE OUR DRINKS MENU FOR OUR FULL SELECTION

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