

# i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

# APPETIZERS

Tartare of beef with artichoke salad, slivers of pecorino cheese and lemon mousse  
18

Platter of cheeses and salamis with bread crostoni  
16

Cubes of marinated salmon on a salad of fennel, orange and apple with raspberry sauce  
17

Mixed leaf salad with apple, walnuts, orange honey and buffalo cheese (v)  
16

Cream of chickpeas with seared squid, crunchy artichoke and rosemary croutons  
17

Carpaccio of seared veal with honey mushrooms, mustard sauce and Jerusalem artichoke chips  
18

## FIRST COURSES

Linguine pasta with clams, Sicilian broccoli cream and breadcrumbs  
19

Paccheri pasta with Apulian burrata cheese, prawns and shellfish bisque \*  
19

*Cacio e Pepe* risotto with pecorino cheese, black pepper and prawns \*  
19

Rigatoni pasta *all'Amatriciana* with crispy pig's cheek bacon and PDO Pecorino Romano cheese  
17

Mezze maniche pasta *alla Gricia* with Roman style artichokes  
17

Pumpkin tortello with truffle demi-glace and PDO Parmesan cream (v)  
18

Barolo risotto with PDO Parmesan cream and chocolate flakes (v)  
17

Chef's creamy soup (v)  
16

## MAIN COURSES

Catch of the day  
28

Sea bass turban filled with caponata in herb breadcrumbs and datterino tomato sauce  
27

Roman style saltimbocca roll with mashed potatoes  
25

Lamb cutlets with crispy PDO Pecorino Romano cheese bread and rocket sauce \*  
26

Fillet of beef smoked with peaty whisky on a bed of pan-fried chicory  
28

Courgette parmigiana with honey mushrooms and Valsassina Taleggio cheese (v)  
23

# DESSERT

Coffee tiramisu with Osvego Gentilini biscuits

12

Chocolate “Sanpietrino” pudding with a soft centre

12

Pear, chocolate and cinnamon parcel

12

Crème brûlée with hazelnut crunch and cocoa

12

Deconstructed Malaga apple millefeuille with custard sauce

12

Platter of exotic and fresh seasonal fruit

12

## TEMPTATIONS

Caprese salad with buffalo mozzarella, vine tomatoes and basil, seasoned with salt and organic extra virgin olive oil

15

Chicken Caesar Salad with cubes of sautéed chicken, iceberg lettuce, savoury croutons, shavings of Parmigiano Reggiano PDO cheese and Caesar dressing

16

Italian Classic with cured PDO Parma ham (24 months) and buffalo mozzarella

17

Clubhouse Sandwich with sesame bread, carpaccio of seared veal, rocket, Taleggio cheese and mustard

17

I Sofa Gourmet Cheese Burger with sesame bread, 160g beef hamburger, lettuce, tomato, onion, cucumber, bacon and Cheddar cheese

17

Vburger with sesame bread, 160g soya burger, lettuce, tomato, onion and cucumber (vv)

17

Queen Margherita Pizza with tomato, buffalo mozzarella and basil (v)

14

Executive Chef  
Filly Mossucca

Sous Chef  
Fabiana Loreti

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Vegetarian dish (v). Vegan dish (vv).

\* Some products may be frozen depending on availability and season.

We inform patrons with food allergies or intolerances that a list of the allergens in our dishes is available. For further information please ask a member of our staff.