

## Served Menus – Be Creative!

I Sofà Bar Restaurant & Roof Terrace offers its guests the opportunity to create their own customized **served menu** with the help of our Chef. Below you will find a rich selection of **starters, first courses, second courses and desserts** from which you can choose your favourite dishes to compose your own menu.

### Each menu includes:

A **Welcome from our Chef** with flutes of Spumante, warm mini pizzas and savoury pastries

**Homemade** tomato, black olive, walnut and white **bread**s

San Benedetto **still and sparkling water** and lightly sparkling Nepi water

**White and red wines** from the Casale del Giglio winery

**Coffee**



### Starters

Anchovies au gratin on an aubergine alla norma mousse and aubergine chips  
Cacciatora style octopus salad with creamy potatoes  
Calamari with Roman artichokes and a seafood sauce  
Smoked salmon in a clementine effusion with dehydrated apple  
Prawn and vegetable spring roll with tomato mayonnaise  
Cured Parma ham with buffalo mozzarella from Campania and Casale del Giglio extra virgin olive oil  
Platter of salamis and cheeses with citrus mustard and acacia honey with bread crostoni  
Beef millefeuille with tomato confit, parmesan flakes and chicory  
Seared veal carpaccio with a cream of Jerusalem artichoke and honey mushrooms  
Terrine of chicken filled with mortadella on a bed of salad with vinaigrette and a balsamic vinegar reduction  
Courgette parmigiana with mushrooms and taleggio cheese

### First Courses

Risotto with cacio cheese, pepper and prawns  
Barolo risotto with a parmesan and chocolate cream  
Risotto with a cream of datterino tomatoes, seafood and a parsley sauce  
Rigatoni pasta all'Amatriciana with pig's cheek bacon, tomato and Roman pecorino cheese  
Rigatoni pasta alla Gricia with pig's cheek bacon, pepper, Roman pecorino cheese and artichokes  
Pumpkin tortello with truffle demi-glacé and a red wine reduction  
Fusilli pasta with red pesto and courgettes  
Mini lasagna with scottona beef ragout and taleggio cheese  
Paccheri pasta with mushroom and veal ragù  
Red potato gnocchi on a bed of finely chopped taggiasche olives, datterino tomatoes and mussels

# i Sofà

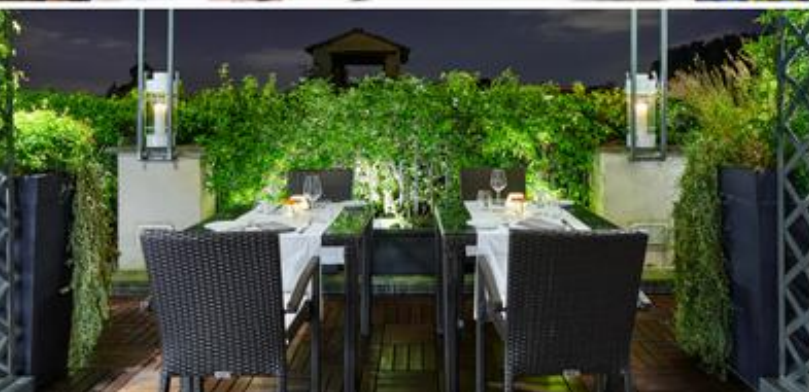
BAR ▪ RESTAURANT ▪ ROOF TERRACE

## Second Courses

Gilthead bream turban with red prawn and citrus sauce on a bed of spinach  
Fish soup in *Carta Fata*  
Sea bass roll filled with aubergines in a herb crust  
Salmon in a couscous crust with smoked potatoes  
Fillet of beef with a Barolo demi-glacé, crispy sage and a millefeuille of potatoes and herbs  
Revisited veal saltimbocca *alla romana* with mashed potatoes  
Beef entrecôte with rubbed chicory  
Lamb cutlets in a breadcrumb and pecorino cheese crust with rocket sauce and Roman artichoke  
Sliced chicken tagliata with paprika sauce and potato dippers  
Vegetable millefeuille with stracciatella and tomato cream

## Desserts

Chocolate "Sanpietrino" pudding with a soft centre  
Pear, chocolate and cinnamon parcel  
Malaga apple triangle with its own sauce  
Whiskey semifreddo with spiced plums  
Open cannolo with chestnut and hazelnut cream and a vincotto sauce  
Coffee tiramisù with Gentilini biscuits  
Fresh seasonal and exotic fruit  
Open tart with lemon cream and red fruit drops  
Deconstructed chocolate millefeuille  
Grain crumble with zabaione mousse



## Roof Terrace

During the summer season, weather conditions permitting, the Roof Terrace can accommodate up to 80 people for a buffet menu with support tables or 40 people for a served menu.

## Restaurant

During the winter season the restaurant can accommodate up to 60 people for either a buffet or a served menu.