

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

STARTERS

Tomato panzanella, warm salt cod, PDO Pecorino Romano cheese sauce and mint [1-3-4-10]

20

Foie gras, pan brioche, pears in wine in osmosis, pear jam [3-4-10]

28

Beef tartare, salted peanut mousse, quinoa wafer (GF) [7]

23

Citrus marinated Sea Bass and courgette carpaccio, clam sauce, rice chips, garlic, oil and chilli pepper (GF) [2-10]

22

Carbonara mousse, Roman-style artichokes, mint, crispy pig's cheek bacon (GF) [3-9-10]

16

Platter of cured meats and cheeses, POD cured Parma ham, coralline salami, Milano salami, speck smoked ham, caciocavallo cheese, caciotta cheese with pear and honey, red wine caciotta cheese, toasted bread with lard [3-4-10]

20

Parmigiana, aubergine, grill-cooked cherry tomatoes, buffalo mozzarella (V) [3]

16

FIRST COURSES

Risotto truffle, hazelnut's grains, POD Parmesan cheese (GF) [3-5]
24

Tortello pasta filled with Roman veal saltimbocca, butter, sage, PDO Parmesan cheese, raw ham powder [3-4-9]
22

Egg pasta fettuccine, artichoke, mint, seared squid* [1-3-4-9-10]
20

Vegetable and legume soup (VV - GF)
16

Spaghettoni pasta carbonara, crispy pig's cheek bacon, PDO Pecorino Romano cheese [3-4-9]
18

Potato gnocchi, scottona beef ragu, PDO Parmesan cheese fondue [3-4-9-10]
18

SECOND COURSES

Mixed fish grill (GF) [1-6]

29

Lamb with herbs, Roman-style artichokes, mint, hollandaise sauce, taggiasche olive powder (GF) [3-9-10]

28

Fillet of beef, infusion of soya and basil, winter root vegetables (potato, black salsify, Jerusalem artichoke and carrot) (GF) [10-11]

28

Young pig's belly in its own gravy, Tropea jam, raspberry flavored onions (GF)

[10]

24

Grilled drum fish, seasonal herb smoke, sautéed chicory (SG) [1]

26

Parmentier cream, poached egg, porcini mushrooms (V – GF) [3-9]

22

DESSERTS

A SELECTION OF DESSERTS BY MAESTRO SAL DE RISO

Aubergine and chocolate millefeuille, aubergines, Concerto liqueur flavoured chocolate [3-4-5-7-9-10-11]
12

Profumo di bosco, lavender flower biscuit, forest fruit mousse [3-4-5-6-9-10-11]
12

Ricotta, pear and chocolate, dark chocolate mousse [3-4-6-7-9-11]
12

Cheesecake, cheese, forest fruits [3-4-5-6-7-9-10-11]
12

CHEF I SOFA'S SELECTION

Tiramisù, Osvego Gentilini biscuits [3-4-9]
12

Carpaccio of fresh seasonal fruit (GF)
12

TEMPTATIONS

Caprese salad, buffalo mozzarella, vine tomatoes, basil sauce (V-GF) [3]
17

Caesar salad, diced sautéed chicken, crispy bacon, iceberg lettuce, savoury croutons, Caesar dressing, slivers of PDO Parmesan cheese [1-3-4-9-10]
18

Clubhouse Sandwich, chicken breast, white bread, bacon, egg, lettuce, tomato, mayonnaise [4-9]
18

I Sofa Cheeseburger, sesame bread*, beef hamburger, Cheddar cheese, lettuce, tomato, onion, cucumber, bacon [3-4-10-12]
19

Vsandwich, sesame bread*, olive pâte, grilled vegetables, lettuce, tomato, tomato mayonnaise (VV) [4-12]
18

Vegetarian dish (V). Vegan dish (VV). Gluten free dish (SG)

* Some products may have been frozen at the source or on site.

Other gluten free options are available on request.

We inform guests with food allergies or intolerances that a list of the allergens included in our dishes is available for consultation.

The dishes administered may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Reg. 1169/2011, including:

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof (including lactose)
- 4 Cereals containing gluten and products thereof
- 5 Nuts
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupin and products thereof
- 9 Eggs and products thereof
- 10 Sulphur dioxide and sulphites
- 11 Soybeans and products thereof
- 12 Sesame seeds and products thereof
- 13 Mustard and products thereof
- 14 Celery and products thereof

For further information guests are invited to speak to a member of staff.

Executive Chef
Filly Mossucca

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