

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

STARTERS

Caprese salad, buffalo mozzarella, vine tomatoes, basil sauce (V-GF)
15

Basil flavored bignè stuffed with salted cod* and blueberries
18

Beef tartare. zucchini, lemon zest, stracciatella
20

Avocado cheesecake, lime, citrus fruits flavoured sablé pastry, Scottish smoked salmon, sparkling lemon zest
18

FIRST COURSES

Squared spaghetti with San Marzano tomato, basil and stracciatella (V)
16

Mezze maniche cheese, pepper, shrimps*, lime
18

Casarecci sun-dried tomato, taggiasche olives, bacon,
chicory and pecorino cheese
17

Paccheri pasta with monkfish dices, lemon thyme, saffron, roasted peppers
18

SECOND COURSES

Battered salted cod*, potato chips, green mayo and tzatziki
22

Filet of beef, whisky, aromatic herbs, summer vegetable ratatouille
26

Fillo pastry dumpling filled with season vegetables (V)
18

Veal Saltimbocca Roman style, Parma ham, sage tempura, saffron
23

DESSERTS

Cheesecake, cheese, wild berries
12

Tiramisù, Osvego Gentilini biscuits
12

Seasonal fresh fruit platter (GF)
10

A selection of sorbets, lemon and sage, lemon, green apple,
blueberry, mango
12

A selection of ice creams, hazelnut, cream, pistachio, coffee, chocolate
12

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

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

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

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

isofa.it

 facebook.com/isofarome

 instagram.com/isofarestaurant

 pinterest.com/isofaristorante