

# i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

À LA CARTE MENU

## STARTERS

**Tartare of sea bass**, pistachio, Sorrento lemon vinaigrette  
18

**Filo pastry parcel**, buffalo mozzarella, smoked salmon, balsamic vinegar  
reduction  
16

**King prawn (\*)** sautéed in Calvados, baby plum tomato  
18

**Serrano ham**, Testun cheese from Piedmont  
18

## FIRST COURSES

**Ravioli filled with grouper, Beppino Ocelli butter, sage**  
18

**Cheese and pepper spaghettoni pasta, lime, red Mazara prawn**  
20

**Tagliolino pasta with swordfish, aubergine, pecorino di fossa cheese**  
18

**Pappardelle pasta with a white Danish beef ragù**  
16

## SECOND COURSES

**Slice of Shi Drum**, courgettes, toasted almonds  
22

**Turban of sea bass**, lemon, courgettes, orange sauce  
19

**Sliced yellowfin tuna (\*)**, Bronte pistachio crust  
24

**Five pepper beef fillet**, finely sliced rosemary potatoes  
24

## DESSERT

**Zabaione Chantilly cream, red fruits**  
12

**Tiramisù, Osvego Gentilini biscuits**  
11

**Pineapple cream**  
11

**Ricotta cheese, chocolate, Abate pear**  
12

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

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

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

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

[isofa.it](http://isofa.it)

