

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

STARTERS

Beef carpaccio, hazelnuts from Viterbo, fried bread, celeriac sauce
[3-4-5-14]
19

Burrata cheese, tomato cream, raw pink shrimps, buckwheat waffle
[3-4-6-10]
19

Home made smoked salmon, poached egg, chive sauce
[1-3-4-9-10]
18

Creamed cod, crunchy polenta, confit tomatoes, balsamic sauce (GF)
[1-3-4-10]
18

Topinambur pie, violet potato cream, spheres of crunchy ricotta cheese (V)
[3-4-9]
15

FIRST COURSES

Risotto with Cesanese wine, pumpkin cream, chestnuts, truffle (GF) (V)
[3-4-10-14]
19

Neapolitan paccheri pasta with amberjack, lemon marinated tomatoes,
eggplant cream, olives crumble
[1-3-4-5]
19

Pappardelle with wild boar ragu, juniper, brie cheese
[3-4-9-14]
18

Squared spaghetti from our tradition

To choose amongst:

Amatriciana: pork cheek, tomato, pepper, chili pepper, pecorino cheese [3-4]

Carbonara: pork cheek, eggs, pecorino cheese, pepper [3-4-9]

Gricia: pork cheek, pecorino cheese, pepper [3-4]

Cacio e pepe: pecorino cheese, pepper (V) [3-4]

18

SECOND COURSES

Fillet of beef, blueberry and thyme sauce, porcini mushrooms, soft potatoes with pork cheek, sauteed spinach

[3-4-9-14]

29

Lamb loin in dried fruit crust, leek and saffron cream, artichokes, pomegranate juice (GF)

[3-4-5-13-14]

24

Fillet of sea bass, sweet and sour vegetables, potato and almond rosti, black olives from the Riviera (GF)

[1-5-9-10-14]

22

Fish and seafood soup, Roman and purple cabbage, bread crusts with butter and anchovies

[1-2-3-4-6-10-14]

24

Vegetables medallion, black sesame, ricotta cheese, honey, walnuts, broccoli cream, crunchy wheat waffle (V)

[3-4-5-9-14]

18

SIDE ORDERS

Chicory

(GF) (VV) (LF)

8

Spinach

(GF) (VV) (LF)

8

Potatoes with herbs

(GF) (VV) (LF)

7

Green or mixed salad

(GF) (VV) (LF)

7

DESSERT

Chocolate Soufflé, chantilly cream, raspberries (V)

[3-4-5-9]

12

Vanilla tarte brulé, wild berries (V)

[3-4-5-9]

12

Tiramisù with biscotto “Osvego” Gentilini (V)

[3-4-5-9]

12

Selection of cheeses

[3-4-5-12]

12

Season fruit platter (VV)

[5]

11

Selection of ice cream (V) (*)

[3-4-5-9]

10

The dishes served in this menu may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as:

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

Chef
Biagio Maiuri

isofa.it

 facebook.com/isofarome

 instagram.com/isofarestaurant

 pinterest.com/isofaristorante

Vegetarian dish (V). Vegan dish (VV). Gluten free (GF). Lactose free (LF).
Frozen at the source or on site (*).
Contains blast chilled foods (**).

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

For further information please contact a member of staff.