

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

STARTERS

Magatello of Angus

Roastbeef, honey mustard, flat beans, turmeric potatoes and sweet pecorino cheese [3-13] (GF)

19

“I Sofà” salad

Mixed leaves, aromatic herbs, black rice, spelt, barley, exotic fruit, pistachio, avocado cream and lime [4-5] (VV)

15

Grilled octopus

Curly endive, red coral, chick peas and sesame mousse, taggiasche olives sauce [1-2-3-4-12-14]

18

Amberjack tartare

Mango, fennel, buckwheat flakes, citrus fruits sauce and cantaloupe [1-3-4] (GF)

21

Burrata cheese

Roman style artichoke, zaffron potato cream, mint oil and tomato powder [3-14] (V GF)

18

Home-made smoked tuna and salmon

Poached egg, avocado toast and pink pepper sauce [1-3-4-9-10] (V GF)

21

FIRST COURSES

Risotto

Cuttlefish ink, lemon scented raw shrimps, stracciatella cheese and pistachio brittle [1-2-3-4-5-6-10-14]

21

Scialatielli pasta

Chopped calamari, glasswort and bottarga of marinated yolk [3-4] (V)

20

Fusillone pasta

Roman zucchini cream, oven baked datterino tomato, provolone del Monaco cheese and basil brittle [3-4] (V)

19

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 [3-4] (V)

19

SECOND COURSES

Entrecote

Pavè of potatoes, asparagus with bacon, Maldon salt, cinnamon mayonnaise

[3-9] (GF)

29

Fillet of pork

Larded, dried fruit, peas sauce, thyme scented creamy potatoes and pop pork

[3-5-9-13-14] (GF)

22

Salmon

Ginger spinach, almonds, yellow piccadilly tomatoes with lemongrass and

puffed wild rice [1-4] (GF LF)

25

Sea bream

Disassembled gazpacho, tomato vinegar, vegetables and

crunchy potatoes [1-10-14] (LF)

23

Vegetarian carré

Cereals brittle, aromatic salad, Greek yoghurt dressing and

cucumbers [3-4-5-9-14] (V)

19

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

Ricotta cheese

Sambuca, pear and dark chocolate [1-3-4-5-9] (V)

12

Bavarese

Bourbon vanilla, red cocoa butter, strawberries gelée and prosecco [1-3-4-5-9]

12

Tiramisù

Mascarpone cream, coffee, “Osvego” Gentilini biscuit [3-4-5-9] (V)

12

Season fruit platter (VV)

11

Selection of ice cream [3-4-9] (V) (*)

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

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

Chef
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isofa.it

 facebook.com/isofarome

 instagram.com/isofarestaurant

 pinterest.com/isofaristorante