

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

Home-made bread basket

Home-made bread obtained through a careful selection of local flours and 30 hours of leavening

3

STARTERS

Tartarozzo

Beef tartar, sweet milk bread, pecorino mousse, marinated egg yolk and zucchini with summer truffle [1-3-4-9-13]

23

Cheeses and cold cuts

Cheeses and cold cuts from Lazio region with pickled fruit, jam and honey [3-5]

25

Salmon

Smoked salmon marinated with beetroot, vinegar scented crunchy vegetables, quinoa wafer and mustard and dill sauce [1-9-10-13-14] (LF)

23

Paper cone

Fried fish and vegetables with soy sauce and honey [1-4-7-9-11] (LF)

22

I Sofà salad

Mixed leaves, aromatic herbs, black rice, exotic fruit, pistachios, avocado cream and buckwheat wafers [5] (VV-LF)

17

Shared courses: For shares courses, a surcharge of € 6 per course will be applied.

FIRST COURSES

Risotto

Risotto with pecorino from Sabina aged 6 months, almond cream, pink shrimp with currant butter and dehydrated Amalfi lemon grains [1-3-5-6-10-14]

23

Tagliolini

Home-made tagliolini fresh pasta with lobster, tomatoes from Vesuvius and Bronte pistachio [1-3-4-5-6-9-10-14]

30

Fusillone

Large fusilli pasta, pesto of datterini tomatoes and sheep's milk ricotta cheese, basil cream with pine nuts and DPO Roman pecorino wafer [3-4-5] (V)

20

Mezza Maniche from our tradition

Mezze maniche short pasta from the Roman 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

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SECOND COURSES

Cuttlefish

Shredded cuttlefish and vegetables, peas tuiles with cucumber sauce, yoghurt and vegetable coal [1-2-3-4-9-10-14]

25

Sea bream

Fillet of sea bream on fennel, orange and green beans salad with lemon pepper, Taggiasche olives crumble and citrus fruit mayonnaise [1-9-10] (LF)

28

Beef

Fillet of beef with lard of Colonnata in balsamic vinegar sauce, potatoes and spinach with Tuscia zaffron cream and steamed snow peas [3-10-13-14]

35

Lamb

Lamb chops breaded with puffed corn, herbs scented potatoes millefeuille, valerian leaves and sour cherries salad with capers sauce [3-4-5-7-9-10]

29

Eggplant

Eggplant sphere in kataifi pastry with provola cheese heart and Mediterranean sauce [1-3-4-9] (V)

20

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SIDE ORDERS

Chicory

(VV-LF)

8

Spinach

(VV-LF)

8

Potatoes with herbs

(VV-LF)

8

Green or mixed salad

(VV-LF)

7

DESSERT

Millefeuille

Millefeuille with muscovado sugar, chantilly and hazelnuts cream [1-3-4-5-9] (V)
12

Tiramisù

Mascarpone cream, coffee, “Osvego” Gentilini biscuit [3-4-5-9] (V)
12

Parfait

Milk cream and coconut parfait with mojito jelly and passion fruit sauce
[1-3-4-5-9-10] (V)
12

Mousse

Strawberry and vanilla Bourbon mousse, meringue, almond brittle and
limoncello cream [1-3-4-5-9-10] (V)
12

Season fruit platter (VV-V)

12

Selection of ice cream

Chocolate, cream, pistachio, hazelnut, strawberry, lemon [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). 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.

Gluten free

We serve gluten free dishes without ingredients and products containing gluten. However, we cannot guarantee that preparations will respect the limit of 20ppm (20 mg of gluten per kg). Please ask the restaurant staff in case of allergies or strong intolerances.

Chef
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