

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

Cover

Per person

3

STARTERS

Mixed platter

DPO cold cuts and aged cheeses platter from the Lazio region [3] (GF)

24

Roman style street food

Traditional rice croquette, Roman pecorino cheese cream and mint

Fried zucchini flower stuffed with mozzarella and anchovies, on spinach and pomegranate

Tempura-battered cod fillet, chicory and chickpeas

Fried mozzarella sandwich, lemon and tonka bean

[1-4-9-14] (LF)

23

Octopus

Roasted octopus, Luciana style sauce and lavender [2-4-14] (LF)

23

Pumpkin flan

Pumpkin, red chicory, lemongrass and parmesan flan [9] (LF)

22

Carpaccio of fassona

Carpaccio of fassona, chicory salad and balsamic vinegar with buffalo stracciatella cheese [1] (GF-LF)

24

Fried artichoke

Fried artichoke, topinambur and pennyroyal (GF-LF)

20

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

FIRST COURSES

Lamb fettuccelle

Fettuccelle with lamb, cannellini beans, Roman pennyroyal and DPO
Roman pecorino cheese [4-14] (LF)
24

Ravioli

Mini ravioli with cheese and pepper, zucchini flowers and lemon julienne
[4-9-14]
22

Fagottelli

Fresh pasta parcels stuffed with amberjack, clams and tomato sauce
[1-8-9-14] (LF)
26

Risotto

Risotto with scampi, oysters, champagne and lime [1-2-6-8-10] (GF-LF)
28

Cappellotti

Cappellotti stuffed with chestnuts, ricotta cheese and parmesan, with hare sauce and clementines [3-4-9-14]
26

Gnocchi

Potato gnocchi with wild boar ragout [4-14] (LF)
24

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 [4-9] (LF)

Gricia: pork cheek, pecorino cheese, pepper [4] (LF)

Cacio e pepe: pecorino cheese, pepper [4-9] (LF) 

Vegan carbonara: smoked tofu, turmeric cream, almonds [4-5] (LF) 
19

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

SECOND COURSES

Duck

Duck with potatoes millefeuille (GF - LF)

29

Sea bream

Sea bream saltimbocca, chards, tapioca and seaweed [1-14] (GF - LF)

27

Parmigiana sphere

Eggplant parmigiana sphere, tomato reduction and buffalo mozzarella [3-4-9-14]

22

Fillet of beef

Cardinal style fillet of beef, roasted porcini mushrooms and aromatic

herbs [10] (GF-LF)

32

Meatball

Beef meatball with chardonnay, Roman broccoli and their sauce [3-9] (LF)

25

Beef cheek

Beef cheek, amarasche cherries and Barbera wine with chips and

mashed potatoes [14] (LF)

28

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

SIDE ORDERS

Chicory

Sautéed chicory

7

Potatoes

Double cooked potatoes with Caesar dressing [1-3-9] (GF)

7

Salad

Winter salad with spinach, champignon, walnuts and parmesan [5]

7

Caponata

Caponata of eggplant and basil [14]

7

DESSERT

“I Sofà” Tiramisu

Mascarpone cream, coffee, “Osvego” Gentilini biscuits [3-5-9]

13

Bavarese

Three chocolate bavarese, mango and almonds [5-9] (GF - LF)

13

Tartlet

White chocolate tartlet with wild berries [4-9] (LF)

12

Millefeuille

Millefeuille with pistachio cream, coulis of raspberries and basil

[4-5-9] (LF)

13

Sliced season fruit platter with banana and rum

12

Ice cream

Vanilla ice cream, yoghurt, strawberries from Nemi and chocolate [3-5] (GF)

10

Sorbet

Lemon sorbet, fiordilatte ice cream, streusel with almonds [3-4-5] (GF)

10

Selection of aged cheeses served with compotes

[3]

18

Sweet wine biscuits

Sweet wine and hazelnuts biscuits, zabaglione, orange compote [4-5] (LF)

12

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  Vegan dish  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.

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
Andrea Galati

isofa.it

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