

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

Octopus

Low temperature cooked octopus, roasted and served with crunchy asparagus, licorice mayonnaise and tomato drops [1-3-10]

22

Roman style artichoke

Roman style artichoke with mint and shallot sauce, fried artichokes and raspberry [4] 

18

Dumplings

Dumplings filled with lemon sauteed cod on a rosemary scented potato cream, garlic flavoured croutons with pine nuts and raisins [1-4-5]

24

Three style beef tartare

Three style beef tartare [10]

(Oil and lemon - Ketchup and onion - capers and mustard)

26

Cheeses and cold cuts

Platter of local cold cuts and cheeses served with chutneys and jams [3-10]

(SG)

25

Sea bass and red shrimp carpaccio

Sea bass and red shrimp carpaccio with strawberry, orange and fennel salad with mint [1]

28

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

FIRST COURSES

Risotto with scampi

Risotto with scampi cream and parsley chlorophyll [1-6]

28

Ravioli

Crab stuffed ravioli with French bisque, cherry tomato with shallot, stracciatella cheese and pistachio crumble [1-5-6]

32

Mezze Maniche

Mezze maniche pasta with juniper and orange flavoured farmyard ragù [4-10]

26

Spaghetti

Spaghetti with three style tomatoes [4] 

(San Marzano sauce - yellow and red datterini confit - sauteed cherry tomatoes)

24

Risotto

Risotto with spring onions, fava beans, pomegranate and pecorino cheese cream [3]

( option without pecorino cheese and butter)

22

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] 

18

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

SECOND COURSES

Sliced duck

Sliced glazed duck breast with honey and pink pepper, broccoli flan and thyme scented jus [4]

30

Salmon

Salmon with white wine and chive cream, anise flavoured vegetables and potato gâteaux [1-3-10]

26

Prime rib

Italian prime rib with café de Paris butter on a bed of green beans with whole grain mustard [10]

28

Tuna tataki

Dill flavored tuna tataki, Roman panzanella, crunchy purple potatoes and hollandaise sauce [1-4-10]

26

Stuffed pepper

Stuffed pepper with tomato cream and fennel au gratin [4] 

18

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

SIDE ORDERS

Carrots

Carrots with butter [3] 

8

Chicory

Sauteed chicory 

8

Potatoes

Roasted and herb flavoured hazelnut potatoes 

8

Escarole

Escarole with pine nuts and raisins [5] 

8


DESSERT

Cheesecake

Deconstructed orange cheesecake, meringue and mint coulis [3] 

15

Sticky toffee

Sticky toffee pudding, caramel sauce, glazed banana, caramelized walnuts and whipped cream [3-5] 

15

Classic tiramisù

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


12

Strawberry tiramisù

Mascarpone cream, strawberries, “Osvego” Gentilini biscuit [3-4-5-9] 

12

Babà

Encore of babà with chocolate and with lemon cream with white chocolate pearls and raspberry [3-4] 

15

Sliced season and exotic fruit platter (SG)

18

Ice cream

Vanilla/Chocolate/Strawberry/Cream (1 scoop)

5

Sorbet

Lemon/Mango

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  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
Matteo Vitiello

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