

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

Home-made bread basket

Selection of breads with ancient grains, accompanied by malga herb butter.

3

STARTERS

Octopus

Roasted low temperature cooked octopus with peaty aioli and tomato drops

[1-3-10] (GF - LF)

22

Beetroot crudité

Beetroot crudité, Roman mint, poached egg, tzatziki sauce and sprouts

[9-11] (GF - LF)

20

Cod tempura*

Cod tempura with minced chicory and apricot chutney [1-4] (GF - LF)

20

Veal with tuna sauce

Veal with soft truffle flavoured tuna sauce, capers and anchovies

[1-3-9] (GF - LF)

22

Fassona tartar

Fassona tartar with carbonara mousse, mango and pork cheek wafer

[9-11-13] (GF)

26

Sea bass ceviche

Sea bass ceviche with papaya, stracciatella cheese and tropical salad

[1-3] (GF)

26

Mixed platter

Selection of cured meats and aged cheeses with seasonal compotes

[3-5] (GF)

25

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

FIRST COURSES

Risotto with scampi*

Scampi risotto with roasted peppers and almonds [1-3-5-6] (GF)

28

Sea bass cappelletti

Sea bass stuffed cappelletti pasta with a curcuma flavoured tomato reduction, sweet garlic and basil [1-3-4-9] (LF)

29

Mezzi paccheri

Mezzi paccheri pasta with a cherry tomato blend and 24 months aged parmesan [3-9-14] (LF)

22

Lamb fettuccelle

Fettuccelle pasta with lamb, mint, cannellini beans and PDO pecorino romano cheese [3-9-14] (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 [3-4-9]

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

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

19

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

SECOND COURSES

Glazed duck

Honey and pink pepper glazed duck with a thyme base, broccoli flan and basil puree [4] (GF - LF)

29

Salmon

Roasted salmon with herb vegetables, potato gateaux, supreme wine and chives sauce [1-3-10] (GF - LF)

26

Deep sea amberjack

Cacciatora style deep sea amberjack with turnip tops and rice wafer [1-3-4-14] (GF)

28

Meatball

Meatball with tomato sauce, tomatoes, spinach and PDO pecorino romano cheese [3-9-14] (LF)

23

Parmigiana

Aubergine parmigiana sphere with centrifuged basil flavoured tomato sauce and PDO buffalo cheese mousse [3-4-9-14]

22

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

SIDE ORDERS

Spinach

Butter and parmesan/oil, salt and lemon [3] (GF)

6

Chicory

Sauteed chicory (garlic, oil and chili pepper) (GF - LF)

6

Potatoes

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

8

Salad

Fruit and vegetable salad with vinaigrette dressing (GF - LF)

9

DESSERT

Sacher variation

Chocolate sponge cake with chocolate ganache and various textures of apricot
[5-9] (GF - LF)
13

Tiramisu

Mascarpone cream, coffee, “Osvego” Gentilini biscuits [3-4-5-9]
13

Tartlet

Soft tartlet with lemon custard, yogurt ice cream and pineapple [9] (GF - LF)
12

“I Sofà” surprise dessert

[9] (GF - LF)
15

Sliced season and exotic fruit platter with banana sauce

(GF - LF)
12

Ice cream

Vanilla/Chocolate/Strawberry/Cream
(GF - LF)
7

Sorbet

Lemon/Mango
(GF - LF)
10

Selection of aged cheeses served with compotes

[3]
18

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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