

# 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

## **Tiramisù**

Mascarpone cream, coffee, home-made Savoirdi biscuits [5-9] (GF - LF)

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

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