

Hot Drinks

Espresso	3
American Coffee	4
Decaffeinated	3
Barley Coffee	4
Ginseng	4
Cappuccino	4
Milk	3
Soy Milk	3
Lactose-free Milk	3
Hot Chocolate	6
Chamomile Tea	5
Tea and Infusions	5
Irish Coffee	15



Soft Drinks

Fruit Juices	6
Fresh Orange Juice	8
Orange Soda	6
Coca Cola	6
Coca Cola Zero	6
Sprite	6
Lemon Soda	6
Peach Iced Tea	6
Lemon Iced Tea	6
Crodino	6
Cedrata Tassoni	6
Tomato Juice	6
Ginger Ale Cortese	6
Ginger Beer Cortese	6

Beer

Nastro Azzurro	8
Heineken	8
Ichnusa unfiltered	8
Menabrea	8
Corona	8
'Na Biretta CHIARA craft beer	10
'Na Biretta IPA craft beer	10
'Na Biretta BIO craft beer	10

Water

San Benedetto (still and sparkling)	5
Nepi (lightly sparkling)	5
San Pellegrino (sparkling)	5
Panna (still)	5

Tonic Water

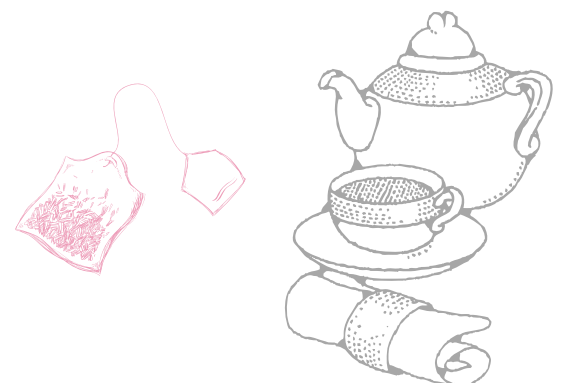
Fever Tree Mediterranean	6
Fever Tree Indian	6
Cortese	6

Roman Afternoon Tea

Dammann teas and infusions* 10
Choose from 8 different blends, served with a sweet and savory selection of delights:

- ° **sweet selection:** tea pastries, mignon pastries, muffins and cakes
- ° **savory selection:** mini sandwiches and gua bao.

* **Dammann teas and infusions:** Dammann Frères is today one of the most important producers of French tea at an international level. The first company to produce teas with natural flavors, its exclusive tea blends, of unique origins, are recognized among the most valuable.



Cocktails

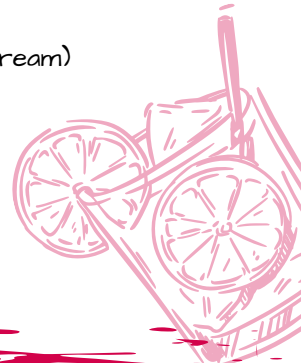
- Aperol Spritz**
(Aperol, Prosecco, Soda)
- Americano**
(Campari, Punt e Mes and Soda)
- Negroni**
(Bombay Gin, Punt e Mes, Bitter Campari)
- Manhattan**
(Maker's Mark, Punt e Mes, Angostura)
- Dry Martini**
(Gin Elephant Navy Strength, Noilly Prat)
- Espresso Martini**
(Vodka Stolichnaya, Kahlua, Espresso)
- Daiquiri**
(Rum Veritas, Lime juice, cane sugar syrup)
- Margarita**
(Tequila Jose Cuervo Silver, Lime juice, Cointreau)
- Old Fashioned**
(Maker's Mark, Knob Creek Rye, Lump sugar, Angostura)
- Zubrowka Mule**
(Zubrowka Vodka, Lime juice, Ginger beer)

Non-alcoholic Cocktails

- 13 **Esotico** 13
(Pineapple juice, Passion Fruit, Coconut syrup)
- 14 **Agrumato** 13
(Pink Grapefruit syrup, Cranberries Juice, Ginger Ale, Lime)
- 15 **Invernale** 13
(Cinnamon syrup, Orange juice, Grenadine, Lemon juice)
- 15 **Floreale** 13
(Rose Syrup, Grapefruit Juice, Schweppes Lemon)

Winter Specials

- 15 **Hot Espresso Martini Angelico** 16
(Vodka Zubrowka, Frangelico, Double Espresso, Cardamom-infused vodka)
- 15 **Hot Cinnamon Toddy** 16
(Brandy, Blanded Scotch Whisky, Honey mix, Cinnamon syrup, Lemon)
- 15 **Hot Spicy Chocolate** 16
(Rum Veritas, Habanero syrup, Chocolate mix and Cointreau cream)



Special Cocktails

- 16 **Indigo Spritz** 16
(Mirto, Franciacorta)
- 16 **White Lady From Rome** 16
(Malfy Gin, Lime juice, Elder-flower liqueur)
- 16 **Pink Fizz** 16
(Gin Tanqueray n. 10, Pink Grapefruit syrup, Lime juice, Elephant Sloe Gin)
- 17 **Irish Boulevardier** 17
(Teeling Single Grain, Carpano Antica Formula, Bitter Gagliardo)
- 17 **Yellow Parrot** 17
(Rum Clairin Sajous, Havana 3, Cointreau, Galliano, Lemon juice)
- 17 **Smokey Habanero** 17
(Mezcal Momento Verde, Tequila Jose Cuervo Silver, Lime, Habanero syrup, Ginger Beer, Maldon Salt)
- 16 **Green Sour** 16
(Zubrowka, Green Apple Liqueur, Green Apple Juice, Lime, Rose Syrup)
- 18 **Zombie** 18
(Plantation overproof, Appleton estate, Veritas, Pernod, Falernum, Lime, Grenadine, Cinnamon syrup, Grapefruit juice and Angostura)

i Sofà

BAR • RESTAURANT • ROOF TERRACE

BAR MENU

from 12pm to 12am

Cognac, Brandy, Calvados

Torres 15	12
Stravecchio Branca	12
Lepanto	14
Remy Martin VSOP	18
Courvasier VSOP	18
Courvasier VS	15
Hennessy	18
Calvados Morin	12

Tequila and Mezcal

Patron Anejo	18
Jose Cuervo Silver	12
Mezcal Momento Verde	13
Don Julio Reposado	15



Gin & Tonic

Tanqueray N° 10	15
Vii Hills	15
Elephant Gin	18
Gin Mare	15
Gin Arte	15
Hendrick's	15
Sabatini	15
Elephant Navy Strength	18
Martin Miller's	15
Whitley Neill	15
Plymouth Navy Strength	15
Bombay Sapphire	15
Gordon's	15
Malfy	15
Monkey 47	18



Amari

Amaro del Capo	8
Jefferson	10
Mirto	8
Di Saronno	8
Formidabile	10
Brancamenta	8
Fernet Branca	8
Rabarbaro Zucca	8
Cynar	8
Unicum	8
Jägermeister	8
Montenegro	8
Lucano	8
Averna	8

Rum

Abuelo 7	15
Abuelo 12	20
Diplomatico Reserva	20
Appleton 12	18
Zacapa 23	20
Zacapa XO	30
Don Q Vermouth cask finish	17
Doorly's XO	15
Appleton Reserve	12
Kraken Spiced Rum	12
Damoiseau VSOP	18
Clairin Sajous	18
Veritas	12
J. Bally	15



Single Malt Scotch Whisky

Talisker Skye	15
Lagavulin 16	18
Oban 14	17
Caol Ila 12	17
Laphroaig 10	15
Glenfiddich 15	18
Ardbeg	18



Tennessee Whiskey

Jack Daniel's	13
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Irish Whiskey

Jameson	12
Teeling Single Grain	15

Indian Whisky

Paul John Brilliance	18
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Japanese Whisky

Nikka From the Barrel	20
Nikka Yoichi	25
Nikka Coffey Malt	20

Rye Whiskey

Knob Creek Rye	17
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Bourbon Whiskey

Bulleit	14
Woodford Reserve	18
Maker's Mark	16
Jim Beam	12

Blended Scotch Whisky

Johnnie Walker Black Label	14
Chivas Regal 12	12

Vodka

Belvedere	14
Beluga Noble	18
Grey Goose	14
Stolichnaya	12
Zubrowka	14

Vermouth & Porto

Martini Ambrato	8
Carpano Antica Formula	10
Bitter Gagliardo	8
Punt e Mes	8
Noilly Prat Original Dry	8
Porto Sandeman	8

Liqueurs

Frangelico	8
Genziana	8
Kahlúa	8
Galliano	8
Passoã	8
Pernod	8
Cointreau	8
Benedictine	8
Maraschino Luxardo	8
Baileys	8
Sambuca	8
Limoncello	8



Grappe

Shiraz Casale del Giglio	10
Prosecco Castagner Leon	10
Moscato Poli	12
Amarone Marolo	14
Castagner Leon Riserva	10
Petit Verdot Casale del Giglio	12
Berta Bric del Gaian invecchiata 2010	20

i Sofà

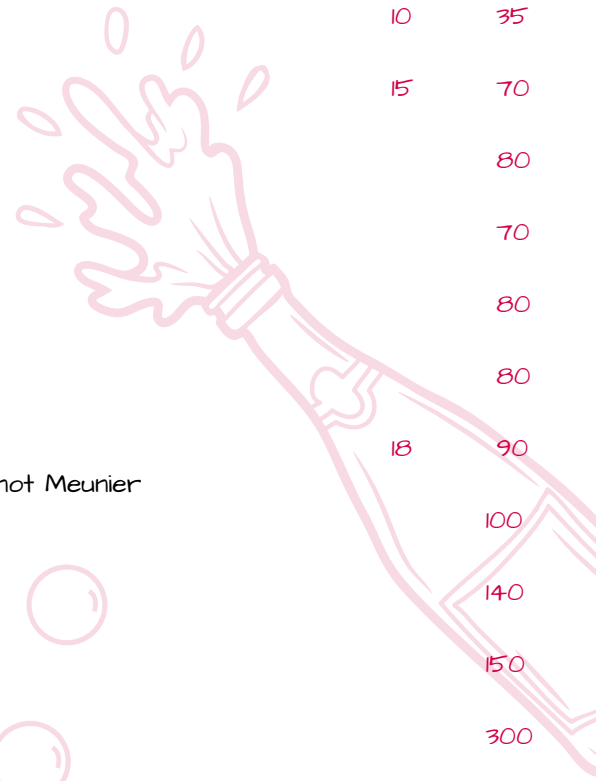
BAR • RESTAURANT • ROOF TERRACE

BAR MENU

from 12pm to 12am

Bubble

	Glass	Bottle
<i>Prosecco DOCG Tenuta Sant'Anna</i>	10	35
Region: Veneto. Grape variety: Glera		
<i>Spumante Duca Rosè Brut</i>	10	35
Region: Sicily. Grape variety: Frappato		
<i>Franciacorta Brut Barone Pizzini</i>	15	70
Region: Lombardia. Grape variety: Chardonnay/Pinot Nero		
<i>Franciacorta Brut Rosè Barone Pizzini</i>		80
Region: Lombardia. Grape variety: Chardonnay/Pinot Nero		
<i>Franciacorta Satèn Barone Pizzini</i>		70
Region: Lombardia. Grape variety: Chardonnay/Pinot Nero		
<i>Franciacorta Cuvée Prestige Ca' del Bosco</i>		80
Region: Lombardia. Grape variety: Chardonnay/Pinot Nero/Pinot Bianco		
<i>Ferrari Perlè Trento DOC</i>		80
Region: Trentino. Grape variety: Chardonnay		
<i>Champagne Philippe Gonet Brut</i>	18	90
Region: France. Grape variety: 60% Pinot Nero, 30% Chardonnay, 10% Pinot Meunier		
<i>Champagne Lanson Black Label Brut</i>		100
Region: France. Grape variety: Pinot Nero/Chardonnay/Pinot Meunier		
<i>Champagne Veuve Cliquot Ponsardin</i>		140
Region: France. Grape variety: Chardonnay/Pinot Nero/Pinot Meunier		
<i>Champagne B. Pitois Brut Rosè</i>		150
Region: France. Grape variety: Pinot Nero/Chardonnay		
<i>Champagne Cristal Louis Roederer</i>		300
Region: France. Grape variety: Chardonnay/Pinot Nero		
<i>Champagne Dom Perignon Vintage</i>		300
Region: France. Grape variety: Pinot Nero/Chardonnay		



White Wines

	Glass	Bottle
<i>Anthium Bellone Casale del Giglio</i>	12	40
Region: Lazio. Grape variety: Bellone		
<i>Chardonnay Terre del Barolo</i>	10	30
Region: Piemonte. Grape variety: Chardonnay		
<i>Sauvignon Alturis</i>	10	30
Region: Friuli. Grape variety: Sauvignon Blanc		

Red Wines

	Glass	Bottle
<i>Cesanese di Olevano sup. "Silene" Ciolli</i>	10	30
Region: Lazio. Grape variety: Cesanese.		
<i>Valpolicella Classico Bonacosta Masi</i>	10	35
Region: Veneto.		
Grape variety: Corvina/Rondinella/Molinara		
<i>Rosso di Montalcino Campogiovanni</i>	12	45
Region: Tuscany. Grape variety: Sangiovese grosso		

Rosè Wines

	Glass	Bottle
<i>Tellus rosato Falesco</i>	10	30
Region: Lazio. Grape variety: Sirah		

Dessert Wines

	Glass
<i>Aphrodisium Casale del Giglio</i>	10
Region: Lazio.	
Grape variety: Petit Manseng/ Vignier/ Greco/Fiano	
<i>Zibibbo Florio</i>	10
Region: Sicily. Grape variety: Uva Zibibbo	
<i>Passito di Pantelleria Florio</i>	10
Region: Sicily.	
Grape variety: Moscato d'Alessandria	



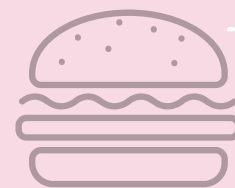
The Classics

Caprese (3-V-GF)	16
Buffalo mozzarella, yellow and red datterino tomatoes	
I Sofà" salad (4-5-VV)	16
Mixed leaves, aromatic herbs, black rice, spelt, barley, exotic fruit, pistachio, avocado cream and lime	
Caesar salad (3-4-9-10)	16
Browned chicken dice, iceberg salad, croutons, crunchy bacon, Parmigiano Reggiano flakes and its dressing	
Raw ham and mozzarella (3-GF)	18
Raw ham and buffalo mozzarella	
Roman Pinsa (1-3-4)	15
Mixed flours dough, leavened for 72 hours, served with rocket, mozzarella, smoked salmon	
Mixed flours dough, leavened for 72 hours, served with tomato and mozzarella	12
Platter (3-5-GF)	23
Gastronomic specialties from the Lazio region	
Cold cuts and cheeses from Lazio region with chutney, jam and honey	
Smoked salmon with croutons (1-3-4-13)	19
Lasagna with meat sauce (3-4-9-14)	16
Artisanal rough dough, meat sauce, bechamel, Parmigiano Reggiano cheese.	
Aubergine Parmigiana (3-4-V)	16
Local aubergines, tomato and fresh basil sauce, Italian mozzarella, Parmigiano Reggiano	
Mezze maniche pasta from our tradition	19
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)	
Fillet of beef (GF-LF)	32
with sautéed spinach, herbed new potatoes	
Sea bream (1-GF-LF)	25
with grilled vegetables	



The Sandwiches

Club Sandwich (3-4-9-10)	20
White bread, grilled chicken, smoked bacon, egg, tomato, lettuce, mayo. Served with french fries (*).	
Classic Beef Burger (3-4-5-9-10-12)	19
Sesame bread, beef burger, lettuce, tomato, red onion, mayo. Served with french fries (*).	
Cheese Burger (3-4-5-9-10-12)	20
Sesame bread, beef burger, cheddar cheese, lettuce, tomato, red onion, cucumber. Served with french fries (*).	
Tramezzino - Soft white loaf (1-3-4)	9
Ham and Cheese Tuna and Tomatoes	



SNACK BAR MENU

from 12.30pm to 10.30pm

The Aperitif

The Tasty (3-4-9-V)

Choice of one drink from the menu served with:

Crisps, nuts, olives, mini pizzas, puff pastries, nachos with Guacamole sauce, sauce De Queso and Mexican sauce

The Delicious (3-4-5-9)

Choice of one drink from the menu served with:

2 pc spicy chicken wings, 2 pc fried cheese croquettes, 2 pc vegetable stuffed puff pastry, crisps, nuts, olives

Spicy chicken wings (5pc) (3-4-5-9)

Vegetable stuffed puff pastry (5pc) (3-4-5-9-11-12-14-V)

Fried cheese croquettes (6pc) (3-4-5-9-V)

HAPPY HOUR

20

22



8

7

7

The Desserts and the Fruit

Tiramisù (3-4-5-9-V)

Mascarpone cream, coffee, Osvego Gentilini biscuit

Brownies with vanilla ice cream (3-4-5-9-11-V)

Apple tart (1-3-4-5-9-V)

Fresh season fruit platter (VV)

Ice cream (3-4-5-9-V) Three scoops of your choice...

Chocolate | Strawberry | Hazelnut | Lemon | Vanilla | Pistachio

Sorbet (3-4-9-V)

Strawberry | Lemon



10

10

12

10

9

9

Vegetarian dish (V). Vegan dish (VV). Gluten free dish (GF).

Some products may be frozen depending on the availability and season.

The dishes served in this menu may contain one or more allergens pertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as:

- | | | | |
|---|--|----|-----------------------------------|
| 1 | Fish and products thereof | 8 | Lupin and products thereof |
| 2 | Molluscs and products thereof | 9 | Eggs and egg-based products |
| 3 | Milk and products thereof (including lactose) | 10 | Sulphur dioxide and sulphites |
| 4 | Cereals containing gluten or derivatives thereof | 11 | Soybeans and products thereof |
| 5 | Nuts and products thereof | 12 | Sesame seeds and products thereof |
| 6 | Crustaceans and products thereof | 13 | Mustard and products thereof |
| 7 | Peanuts and products thereof | 14 | Celery or celery based products |