

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

STARTERS

Deer

Carpaccio of marinated deer, black mantou with chestnut cream, currant sauce and zaffron flavored coral [1-3-4-5-11]

23

Salmon

Home-made smoked salmon, purple beets and yoghurt cream, orange zests with brandy and honey, mixed seeds and pink pepper waffle [1-3-4-5-10-11-12] (GF)

22

Cod

Steamed cod with ginger flavoured pumpkin cream, parsley emulsion and crunchy buckweat flakes [1] (GF-LF)

20

Tomino

Tomino cheese, pears and walnuts bread in fillo pastry with aubergine sauce and sun-dried tomato [3-4-5] (V)

19

Platter of gastronomic specialties from the Lazio region

Cold cuts and cheeses with chutney, jam and honey [3-5] (GF)

23

Mixed fry

Mixed fry with lime mayonnaise (cod, breaded mozzarella, artichoke, Roman broccoli, zucchini, sage, apple) [1-3-4-7-9-10]

22

FIRST COURSES

Paccheri

Paccheri pasta with turmeric flavoured chickpeas cream, octopus, olive sauce and rosemary crumble [1-2-3-4-5-6-10-14]

21

Risotto

Carnaroli rice with Tempranijo wine, burrata cheese from Andria, blueberries and grain of San Daniele raw ham [3-10-14] (GF)

20

Tagliatelle

Egg pasta with wild boar ragout, chestnuts and fondue of Castelmagno cheese [3-4-5-9-10-11-14]

20

Mezza Maniche from our tradition

Mezze maniche short 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] (V)

19

SECOND COURSES

Piglet

Myrtle flavoured saddle of piglet, jacket potatoes with cardamom sour cream and chestnut puree [3-5-10-14] (GF)

26

Beef

Four peppers marinated filet of beef, corn chips, sautéed spinach, celeriac and apple cream [3-10-14] (GF)

32

Umbrine

Filet of umbrine with lard of Colonnata, red wine bisque, chive flavoured soft potatoes and crunchy kale [1-10-14] (GF LF)

26

Sea bream

Filet of sea bass on a topinambur cream and crunchy purple potato, fried lentils and green sauce [1-3-4-10]

25

Borage

Flan of borage, leek and potato on a cheese fondue and pepper brittle [3-4-9] (V)

20

SIDE ORDERS

Chicory

(GF) (VV) (LF)

8

Spinach

(GF) (VV) (LF)

8

Potatoes with herbs

(GF) (VV) (LF)

8

Green or mixed salad

(GF) (VV) (LF)

7

DESSERT

Millefeuille

Millefeuille with muscovado sugar, chantilly and hazelnuts cream [1-3-4-5-9] (V)
12

Cous Cous

Warm cous cous cake with white chocolate heart, almonds, wild berries and sour cherries juice [1-3-4-5-9]
12

Tiramisù

Mascarpone cream, coffee, “Osvego” Gentilini biscuit [3-4-5-9] (V)
12

Zabaione

Glass of sabayon with berries and bitter cocoa crumble [1-3-4-9-10] (V)
12

Season fruit platter (VV – V- GF)

11

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 (V). Vegan dish (VV). 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.

For further information please contact a member of staff

Chef
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isofa.it

 facebook.com/isofarome

 instagram.com/isofarestaurant

 pinterest.com/isofaristorante