

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

Cover

Per person

3

STARTERS

Roman style street food

Traditional rice croquette, Roman pecorino cheese cream and mint

Fried zucchini flower stuffed with mozzarella and anchovies, on spinach and pomegranate

Fried cod fillet, chicory and chickpeas

Fried mozzarella sandwich, lemon and tonka bean

[1-4-9-14] (LF)

21

Langoustine tartare

Langoustine tartare with avocado, mango, raspberry caviar [1-6] (GF-LF)

24

Croaker caprese

CBT croaker, buffalo mozzarella, tomatoes [1-14] (GF)

23

Fassona tartare

Beef tartare, donut peach, marinated egg, zucchini flower salad [9-13] (GF-LF)

22

Eggplant "Parmigiana"

Eggplant, mozzarella, tomato, Parmigiano Reggiano [3-4-9-14]

20

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

FIRST COURSES

Spaghettone with red shrimp from Mazara

Thick spaghetti from Gragnano, garlic, oil and chili pepper, chopped red shrimp from Mazara [4-6] (LF)

24

Tubetti with purple shrimp from Mazara

Short tube pasta from Gragnano stuffed with purple shrimp, with pescatora style sauce [1-2-4-6-8-9-14] (LF)

25

Risotto with summer truffle

DOP Sant'Andrea rice, chianina beef, summer truffle [12-14] (GF-LF)

25

Tagliolini with sea urchins

Hand-made tagliolini pasta, sea urchins, basil flavoured butter, DOP parmigiano [1-2-4-6] (LF)

25

Soup

Soup with tomato and basil, croutons, parmigiano [14] (GF-LF)

18

Ravioli cacio e pepe

Hand-pinched ravioli stuffed with cheese and pepper, zucchini flower sauce, peas, wild mint [4-9-14]

19

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 [4-9] (LF)

Gricia: pork cheek, pecorino cheese, pepper [4] (LF)

Cacio e pepe: pecorino cheese, pepper [4-9] (LF) 

18

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

SECOND COURSES

Fillet of beef

Italian beef fillet, gravy, crunchy potatoes [14] (GF-LF)

31

Salmon Wellington

Salmon roll, spinach, mushrooms, yuzu sauce, Swiss chard raviolo [1-4-9]

26

Rabbit Royale

Roast rabbit, carrot juice, chicken gravy [14] (GF - LF)

24

Amberjack cooked in oil

CBT amberjack, braised escarole, shallot with raspberries [1-5] (GF - LF)

26

Fried seafood

Fried calamari, shrimps, small fish [1-2-4-6] (LF)

28

Vegetable millefeuille

Millefeuille of sweet potatoes, beetroot, potatoes, celeriacm saffron sauce [11-14] (GF - LF)

20

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

SIDE ORDERS

Chicory

Sautéed chicory

7

Potatoes

Roast potatoes with Caesar dressing [1-9-13] (GF-LF)

8

Salad

Mixed salad with iceberg lettuce, carrots, cherry tomatoes, cucumber (GF-LF)

7

Spinach

Pan-fried spinach, oil, lemon (GF-LF)

7

DESSERT

“I Sofà” Tiramisu

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

15

Tropical chocolate

Chocolate bavarian cream, mango, mint & rum coulis, Gavotte crunch, cherries

[4-5-9]

15

Lemon delice

Vanilla biscuit, camomille ice cream, yuzu, almond panna cotta, meringue [9] (LF)

15

Black forest strawberries and coconut

Soft rolled biscuit, coconut namelaka, fresh strawberries, dark chocolate crunch

[4-5] (LF)

14

Cubed hazelnut

Hazelnut rocher cream puff, gianduia mousse, hazelnut praline [3-4-5-9]

14

Ice cream

Chocolate, hazelnut, cream, fior di latte, strawberry, lemon sorbet [3-4-5-9]

10

Sliced exotic and season fruit

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
Andrea Galati

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