

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

STARTERS

Raw seafood mirror with diced salmon, scallop carpaccio, red prawn (*) Norway lobster (*), tartare of sea bass, tartare of tuna and white prawn with radish chips, oyster leaf, wasabi eggs and salmon eggs

26

Gin & tonic salmon with beetroot and a raspberry and lime sauce on a green apple and red fruit salad

17

Scallops seared in cocoa butter with mango cream and a chocolate rice wafer

18

Beef tartare with courgette bronuise, confit tomatoes, fried capers on a brioche crostino and burrata cheese sauce

18

"I Sofà" salad with feta cheese, datterino tomatoes, Gaeta olives, avocado and mango (v)

15

FIRST COURSES

Chitarra spaghetti with lobster and datterino tomatoes
24

Arborio rice risotto with parsley stock, carpaccio of red prawn (*) and lime and a cream of red and yellow datterino tomato
19

Mezze maniche pasta with cacio cheese and pepper sauce with scampi (*) and lime
18

Rigatoni pasta *all'amatriciana* with crispy Amatrice pig's cheek, Pachino tomatoes and pecorino romano cheese
17

Vegetarian tagliolino pasta with beetroot cream and a julienne of cabbage, courgette and carrot (v)
16

SECOND COURSES

Catch of the day...

28

Smoked salmon roll filled with courgettes, tomato puree and a mix of herbs accompanied by a yoghurt sauce

27

Strawberry and basil gazpacho and steamed lobster with vanilla flavoured black salt and potato sticks.

29

Fillet of beef with rosemary demi-glacé and a summer vegetable brunoise

28

Fillet of veal with herbs flambéed in chardonnay with olive sauce and cream of black salsify and pak choi

27

My Vegetable Garden with carrot puree, cooked and raw vegetables and vegetable crisps (vv)

23

DESSERTS

Coffee Tiramisù with Osvego Gentilini biscuits
12

Red fruit and cocoa cheesecake
12

Crème brûlée with charred exotic fruit
12

Shortcrust pastry tart with lemon curd and mini meringues
12

Seasonal exotic and fresh fruit platter
12

A selection of ice cream and sorbets
11

TEMPTATIONS

Buffalo mozzarella, vine tomato and basil caprese salad dressed with salt and organic oil (v)

15

Caesar salad with cubes of sautéed chicken, iceberg lettuce, savoury croutons, shavings of DOP Parmigiano Reggiano cheese and Caesar dressing

16

Platter of cheeses and salamis with buffalo mozzarella cheese

17

Italian Classic with DOP cured parma ham (24 months) and DOP buffalo mozzarella from the Campania region

17

Seafood Clubhouse Sandwich with ciabatta bread, steamed lobster, salt and pepper, iceberg lettuce, tomato and wasabi mayonnaise

17

I Sofa cheeseburger with sesame bread, 160g beef burger, lettuce, tomato, onion, cucumber, bacon and Cheddar cheese

17

Vsandwich with sesame bread, olive pâté, grilled vegetables (courgettes and aubergines), lettuce, tomato and tomato mayonnaise (vv)

17

Executive Chef
Filly Mossucca

isofadiviagiulia.com

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 pinterest.com/isofaristorante

(v) Vegetarian dish.

(vv) Vegan dish.

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

We inform patrons with food allergies or intolerances that a list of the allergens in our dishes is available. For further information please ask a member of our staff.