

# i Sofà

BAR ■ RESTAURANT ■ ROOF TERRACE

## COCKTAILS / APERITIFS

**Aperol Soda**  
**Campari Soda**  
**Vermentino**  
**Cynar Soda**  
**Tandem** (Biancosarti liqueur, Crodino)

## PRE-DINNER DRINKS

**Americanotto**  
(Carpano Antica Formula Vermouth, Bitter Campari, Chinotto)  
**Twinkle 2.0**  
(Belvedere Vodka, Camomilla Liqueur, Sparkling Cornaleto Franciacorta Wine)  
**Il Negroni di Ilva**  
(VII Hills Gin, Bitter Campari, Zucca Rhubarb Liqueur, Rubino Martini, Velluto di Amaretto di Saronno)  
**San Isidro**  
(Abuelo 7 Rum, Passion Fruit Liqueur, Lime Juice, Ginger Beer)  
**Kentucky Mule**  
(Wild Turkey Bourbon, Lime Juice, Ginger Beer)  
**Spritz Veneziano**  
(Select Liqueur, White Wine, Soda Water)  
**Aperol Spritz**  
(Aperol, Prosecco, Soda Water)  
**Negroni**  
(Bombay Gin, Carpano Antica Formula Liqueur, Bitter Campari)

## CLASSICS

**French Connection**  
(Courvoisier VS Cognac, Amaretto di Saronno)  
**Panama Mule**  
(Abuelo 7 Rum, Lime Juice, Ginger Beer)  
**Eastern Sour**  
(Maker's Mark Bourbon, Lemon Juice, Orange Juice, Orzata Syrup)  
**Manhattan**  
(Wild Turkey Rye, Rubino Martini, Angostura Bitters)  
**Pornostar Martini**  
(Vanilla Absolut Vodka, Passoa Liqueur, Vanilla Syrup, Passion Fruit, Mumm Champagne)  
**Dirty Martini**  
(Grey Goose Vodka, Dolin Dry Vermouth, Olive Brine)  
**Tommy's Margarita**  
(Jose Cuervo Silver Tequila, Lime Juice, Agave Nectar)  
**Mojito**  
(Havana 3 Rum, Cane Sugar, Lime Juice, Mint, Soda Water)

## SUMMER COCKTAILS

**Tai Sofà**  
(Abuelo 7 Rum, Appleton 12 Rum, Dry Curacao, Angostura Bitters, Indigo Syrup, Lime Juice, Ginger Ale)  
**Jungle Bird**  
(Kraken Black Spiced Rum, Campari, Lime Juice, Sugar Syrup, Pineapple Juice)

## NON-ALCOHOLIC DRINKS

**Exotic**  
(Pineapple Juice, Passion Fruit, Coconut Syrup)  
**Red Passion**  
(Cranberry Juice, Blackcurrant, Strawberry Syrup, Lemon Juice, Ginger Ale)  
**Virgin Mojito**  
(Lime Juice, Cane Sugar, Mint, Ginger Ale)

## SPECIAL INDIGO RECIPES

**Spiced Irish Old Fashioned**  
(Tullamore Dew Irish Whiskey, Sugar Cube, Chilli Bitters, Chocolate Bitters)  
**Division Bell**  
(Mezcal Verde Momento, Aperol, Maraschino Liqueur, Lime Juice)  
**The Panamanian Count**  
(Abuelo 12 Rum, Rubino Martini, Bitter Campari, Chocolate Bitters)  
**Cucumber Fizz**  
(Hendrick's Gin, Cucumber Syrup, Lemon Juice, Soda Water)  
**Lady Beluga**  
(Beluga Noble Vodka, Maraschino Liqueur, Rose Syrup, Lime Juice, Pink Grapefruit Juice)

## GIN & TONIC CORNER

**GIN**  
Sabatini  
Berto  
VII Hills  
Professor Crocodile Gin  
Elephant Gin  
Gin Mare  
Tanqueray Ten  
Hendrick's  
Martin Miller's

## TONICHE

Schweppes  
Fever Tree  
Cortese

## LIQUEURS & DIGESTIFS

Amaretto di Saronno  
Mirto Liqueur  
Sambuca  
Grand Marnier  
Cointreau  
Camomile Liqueur  
Bailey's  
Limoncello  
Frangelico  
Genziana

## BITTERS

Lucano  
Jägermeister  
Fernet Branca  
Amaro del Capo  
Montenegro  
Amaro Quintessentia

## LIQUEUR WINES

Ruinello Moscato Dolce Spumante  
Casale del Giglio Aphrodisium  
Tenute Orestiadi Zibibbo Pacenzia

## DISTILLATES

### WHISKY

#### BLENDED SCOTCH WHISKY

Chivas Regal 12  
Johnnie Walker Red Label 12  
Johnnie Walker Black Label 14

#### SINGLE MALT SCOTCH WHISKY

Talisker Skye 15  
Oban 14 15  
Lagavulin 16 15  
Laphroaig 10 16  
Caol Ila 12 16

#### INDIAN WHISKY

Paul John Brilliance 18

#### IRISH WHISKEY

Jameson 14  
Tullamore Dew 14

#### BOURBON & RYE

Jim Beam 12  
Wild Turkey 14  
Maker's Mark 15  
Knob Creek 16  
Wild Turkey Rye 15

#### TENNESSEE WHISKEY

Jack Daniel's 13

#### JAPANESE WHISKY

Nikka From the Barrel 20  
Nikka Yoichi Single Malt 25

#### VODKA

Belvedere 12  
Grey Goose 12  
Beluga Noble 12

#### TEQUILA & MEZCAL

Tequila Jose Cuervo Silver 13  
Tequila Reposado Patron 15  
Mezcal Momento - Verde 13

#### RUM & CACHACA

Abuelo 7 14  
Abuelo 12 20  
Zacapa 23 20  
Diplomatico Reserva 20  
Appleton 12 15  
Don Q Cask Vermouth 16  
Doorly's XO 16  
J. Bally Agricole 13  
Damoiseau VO 16  
Cachaca Avua Prata 13

#### BRANDY & CALVADOS

Lepanto Gran Reserva 12  
Brandy Torres 15 12  
Calvados Morin 12

#### COGNAC & ARMAGNAC

Remy Martin VSOP 18  
Courvoisier VS 15  
Courvoisier VSOP 18  
Samalens Armagnac 15

#### GRAPPA & PISCO

Shiraz Casale del Giglio 10  
Petit Verdot Casale del Giglio 15  
Poli di Moscato 13  
Casta Castagner 13  
Amarone Masi 15  
Berta Bric del Gaian 15  
Pisco Acholado Tabernero 13

## WINES

### WHITE

Pinot Grigio DOC	9	30
Chardonnay	9	30
Sauvignon	9	30
Petit Manseng	10	35

### RED

Chianti DOCG	9	30
Shiraz	9	30
Cabernet Sauvignon	10	45

### ROSÈ

Albiola	9	30
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## BEER

### CRAFT BEERS

<b>Roma Bionda</b> (Italian Lager - 5.2% vol.)	9	
<b>Roma Ambrata</b> (Italian Lager - 5.5% vol.)		
<b>Dammenipa</b> (Pale Ale with Hops - 5.0% vol.)		
<b>'Na Bio</b> (Italian Lager - 4.5% vol.)		
<b>'Na Biretta Rossa</b> (Italian Lager - 5.5% vol.)		
<b>Essieweisse</b> (Wheat Beer - 4.8% vol.)		

### CLASSICS

(Bottled Beer - 33 cl)	8	
<b>Nastro Azzurro</b> (Italian Pilsner - 5.1% vol.)		
<b>Beck's</b> (Pilsner - 5.0% vol.)		
<b>Menabrea</b> (Lager - 4.8% vol.)		
<b>Heineken</b> (Pilsner - 5.0% vol.)		



## BUBBLES

### ITALY

Prosecco del Doge DOC	10	30
Sant'Anna DOCG Valdobbiadene Prosecco		35
Pinot Nero Extra Dry Spumante	10	35
Cornaleto DOCG Franciacorta Brut (Chardonnay, Pinot Nero, Pinot Bianco)	15	50
Barone Pizzini DOCG Franciacorta Brut (Chardonnay, Pinot Nero)		70
Barone Pizzini DOCG Franciacorta Brut Rosé (Chardonnay, Pinot Nero)		80
Cà del Bosco Franciacorta Cuvée Prestige (Chardonnay, Pinot Nero, Pinot Bianco)		80

### FRANCE

G.H. Mumm Brut Champagne (Chardonnay, Pinot Nero, Pinot Meunier)	15	90
Philippe Gonet Brut Champagne (Chardonnay, Pinot Nero, Pinot Meunier)		90
Veuve Clicquot Ponsardin Champagne (Chardonnay, Pinot Nero, Pinot Meunier)		140
Bernard Pitois Rosé Brut Champagne (Chardonnay, Pinot Nero)		150
Louis Roederer "Cristal" Champagne (Chardonnay, Pinot Nero)		300
Dom Perignon Vintage Champagne (Chardonnay, Pinot Nero)		300
Krug Grande Cuvée Brut Champagne (Chardonnay, Pinot Nero, Pinot Meunier)		350



## REFRESHMENTS

### SOFT DRINKS & JUICES

Natural Mineral Water	4
Effervescent Mineral Water	4
Sparkling Mineral Water	4
Orange Juice	8
Fruit Juice	6
Tomato Juice	6
Fanta	6
Coca Cola	6
Coca Cola Diet / Zero	6
Sprite	6
Schweppes Lemon	6
Ginger Ale	6
Ginger Beer	6
Iced Tea - Lemon	6
Iced Tea - Peach	6
Crodino	8
Tassoni Cedrata	6
Sanbitter Bianco	8
Chinotto	6

### TEA & COFFEE

Espresso	3
Americano	4
Decaffeinated Espresso	4
Barley Coffee	3
Cappuccino	4
Soya Cappuccino	5
Latte	3
Latte Macchiato	4
Chocolate	6
Teas & Infusions	5
Croissant	3
Slice of Jam Tart	4

### HOMEMADE DESSERTS

Coffee Tiramisù with Osvego Gentilini Biscuits	12
Exotic and Seasonal Fruit Platter	12

## DELICIOUS SNACKS & GOURMET SANDWICHES

From 12.30 pm to 2.30 pm and from 7.00 pm to 10.30 pm

<b>Caprese</b> Buffalo Mozzarella, Tomatoes, Basil Sauce (V. GF)	16
<b>Caesar Salad</b> Diced Sautéed Chicken Breast, Iceberg Lettuce, Tasty Bread Croutons, Crispy Bacon, Slivers of DOP Parmesan Cheese	17
<b>Selection of Cured Meats and Cheeses (GF)</b>	17
<b>Italian Classic</b> DOP Cured Parma Ham, DOP Buffalo Mozzarella from Campania (GF)	18
<b>Clubhouse Sandwich</b> Chicken Breast, White Bread, Bacon, Egg, Lettuce, Tomato, Mayonnaise	17
<b>I Sofa Cheeseburger</b> Sesame Bread, Beef Hamburger, Cheddar Cheese, Lettuce, Tomato, Onion, Cucumber, Bacon	18
<b>Vsandwich</b> Sesame Bread, Olive Pâté, Grilled Vegetables, Lettuce, Tomato, Tomato Mayonnaise (VV)	17
<b>Selection of Meet, Fish and Vegetarian Finger Food</b>	18

From 12.30 pm to 12.30 am

<b>Ham &amp; Cheese Maxi Toasted Sandwich</b> Potato Crisps	12
<b>Chicken Salad Sandwich</b> Hard Boiled Egg, Mayonnaise, Barbecue Sauce, Potato Crisps	15
<b>Tuna Sandwich</b> Lettuce, Tomato, Olive Oil from Lazio, Basil, Potato Crisps	16
<b>Smoked Salmon Sandwich</b> Rocket, Raspberry, Lime, Potato Crisps	17
<b>Grilled Vegetable Sandwich</b> Pesto, Mozzarella, Mint (V), Potato Crisps	14

(V) Vegetarian Dish | (VV) Vegan Dish | (GF) Gluten Free Dish

We inform customers with allergies and/or food intolerances that a list of products containing allergen information is available for consultation. For further information please contact a member of staff.

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