

Served Menus – Be Creative!

I Sofà Bar Restaurant & Roof Terrace offers its guests the opportunity to create their own customized **served menu** with the help of our Chef. Below you will find a rich selection of **starters, first courses, second courses and desserts** from which you can choose your favourite dishes to compose your own menu. **Each menu includes:** a **Welcome from our chef** with flutes of Spumante, mini pizzas and savoury pastries; **homemade breads**; San Benedetto **still and sparkling water** and lightly sparkling Nepi water, **white and red wines** from the Casale del Giglio winery; **coffee**.



Starters

Anchovies au gratin on an aubergine *alla norma* mousse with aubergine chips
Seafood salad on a garden of vegetables
Julienne of grilled calamari with rocket sauce
Smoked salmon cube with poppy seeds on a fennel, orange and green apple salad
Prawn and vegetable spring roll with tomato mayonnaise
Cured Parma ham with buffalo mozzarella from the Campania region and Casale del Giglio extra virgin olive oil
Aubergine carpaccio with primo sale cheese and balsamic vinegar
Duck carpaccio with raspberry salad and cappuccino sauce
Seared veal carpaccio with mustard mayonnaise and honey mushrooms
Potato millefeuille of zucchini with mint and prawns

First Courses

Risotto with cheese, pepper and prawns
Risotto with courgette, robiola cheese and saffron
Risotto with a cream of datterino tomato, seafood and parsley sauce
Rigatoni pasta *all'Amatriciana* with cured pig's cheek bacon, tomato and pecorino romano cheese
Tortello filled with Carbonara *alla Gricia*
Mezza manica pasta with monkfish and a Sicilian broccoli sauce
Open mini lasagna with salmon and datterino tomato sauce
Paccheri pasta with scottona beef ragù and demi glacé
Red potato gnocchi on a bed of finely chopped taggiasche olives, datterino tomato and mussels

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

Second Courses

Gilt head sea bream turban with red prawn and citrus sauce on a bed of spinach
Fish soup in a bag
Sea bass roll filled with aubergine in a herb crust
Salmon in a couscous crust on a bed of smoked potatoes
Fillet of beef with rosemary demi-glacé and a summer vegetable brunoise
Revisited veal saltimbocca with potato purée
Beef entrecôte with a white wine sauce on a bed of spinach salad
Fillet of veal in a herby potato crust with datterino tomato sauce
Chicken roll in savoury breadcrumbs and lime with salad
Vegetable garden of cooked and raw vegetables and chips

Desserts

Yoghurt semifreddo with strawberries
Mango cream with chocolate crumble
Coffee tiramisù with Gentilini biscuits
Platter of fresh seasonal and exotic fruit
Lemon curd open tart
Deconstructed chocolate millefeuille
Cereal crumble with zabaione mousse
Red fruit cheesecake



Roof Terrace

During the summer season, weather conditions permitting, the Roof Terrace can accommodate up to 80 people for a buffet menu with support tables or 40 people for a served menu.

Restaurant

During the winter season the restaurant can accommodate up to 60 people for either a buffet or a served menu.