

# i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

## STARTERS

**Beef tartare**, cucumber and Moscow Mule brunoise and tzatziki [3-10]

23

**Raw seafood**, prawn(\*), salmon, tuna, sea bass, elderberry and lime gel, apricot and vanilla sauce (GF) [1-6-10]

27

**Anchovy gratin**, aubergine *alla Norma* mousse [1-3-4]

20

**Prawn tartare**, candied lemon zest, strawberry Caipiroska [6-10]

22

**Goat's cheese panna cotta**, tomato variations (grilled, steamed and raw) (V GF) [3]

17

## FIRST COURSES

**Mezze maniche pasta**, cacio cheese, pepper, prawns(\*), lime [3-4-6]  
20

**Bottoncini pasta** filled with clam cream, parsley sauce, clams,  
salted mullet roe [1-2-4-9-10]  
23

**Spaghettone pasta** with seafood amatriciana, crispy pig's cheek bacon,  
octopus(\*) cooked in red Shiraz wine, PDO Pecorino Romano cheese [1-3-4-10]  
20

**Childhood memories:** rice, potatoes and mussels (GF) [2-3-10]  
20

**Tonnarello pasta** with pesto, dried tomatoes, buffalo mozzarella, hazelnut  
powder (V) [3-4-5-9]  
20

## SECOND COURSES

**Catch of the day** (grilled or foil baked) (GF) [1-6]

29

**Turbot wings**, pepper cream, smoked ham, grains of savoury bread [1-4]

27

**Fillet of veal**, mortadella, pistachios, cream of Jerusalem artichoke (GF) [3-10]

29

**Fillet of beef**, yellow cherry tomatoes, basil sauce (GF) [10]

28

**The vegetable garden:** peas cream, potato bubbles, sautéed vegetables (zucchini, carrots, lettuce, Jerusalem artichokes) and chips (V-GF)

23

## DESSERTS

**Tiramisù**, Osvego Gentilini biscuits [3-4-9]

12

**Cheesecake**, lime and coconut biscuit, red fruit gel, meringue powder [3-4-5-9]

12

**Sangria soup**, tartare of peaches, green apple ice cream, apple smoked pepper (GF) [3-10]

13

**Creme brûlée**, strawberry, basil, ginger (GF) [3-9]

12

**Sorbets and ice cream** [3-4-5-9]

12

**Platter** of fresh seasonal fruit (GF)

12

## TEMPTATIONS

**The “I Sofà” salad** with feta cheese, vine tomatoes, Gaeta olives, avocado and mango (V) [3]

17

**Caprese salad**, buffalo mozzarella, vine tomatoes, basil sauce (V- GF) [3]

17

**Caesar salad**, diced sautéed chicken, crispy bacon, iceberg lettuce, savoury croutons, slivers of PDO Parmesan cheese [1-3-4-9-10]

18

**Platter of cured meats and cheeses** (GF) [3]

19

**Italian Classic**, cured PDO Parma ham, PDO buffalo mozzarella from Campania (GF) [3]

20

**Clubhouse Sandwich**, chicken breast, white bread, bacon, egg, lettuce, tomato mayonnaise [4-9]

18

**I Sofa Cheese Burger**, sesame bread, beef hamburger, Cheddar cheese, lettuce, tomato, onion, cucumber, bacon [3-4-10-12]

19

**Vsandwich**, sesame bread, olive pâte, grilled vegetables, lettuce, tomato, tomato mayonnaise (VV) [4-12]

18

Vegetarian dish (V). Vegan dish (VV). Gluten free dish (GF)

\* Some products may have been frozen at the source or on site.

The dishes administered may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Reg. 1169/2011, including:

- 1 Fish and products thereof
- 2 Molluscs and products thereof
- 3 Milk and products thereof (including lactose)
- 4 Cereals containing gluten and products thereof
- 5 Nuts
- 6 Crustaceans and products thereof
- 7 Peanuts and products thereof
- 8 Lupin and products thereof
- 9 Eggs and products thereof
- 10 Sulphur dioxide and sulphites
- 11 Soybeans and products thereof
- 12 Sesame seeds and products thereof
- 13 Mustard and products thereof
- 14 Celery and products thereof

For further information guests are invited to speak to a member of staff.

Executive Chef  
Filly Mossucca

isofa.it

 [facebook.com/isofarome](https://facebook.com/isofarome)

 [instagram.com/isofarestaurant](https://instagram.com/isofarestaurant)

 [pinterest.com/isofaristorante](https://pinterest.com/isofaristorante)