

i Sofà

BAR ▪ RESTAURANT

### **Home-made bread basket**

Home-made bread obtained through a careful selection of local flours and 30 hours of leavening

3

## **STARTERS**

### **Egg**

Egg cooked at 63° on a pumpkin cream with truffle brittle 

[3-4-5-9]

20

### **Sweet potato**

Smoked sweet potato stuffed with steamed vegetables and creamed topinambur 

[11-14] (LF-GF)

18

### **Pork fillet**

Pork fillet with herbs cooked at low temperature with Belgian endive salad, pear and plum mustard marinated in balsamic vinegar

[10-11-13-14]

22

### **Tuna**

Tuna (\*\*) tataki with chicory salad and buffalo cream cheese

[1-2-3-10-11-12-13]

24

### **Cheeses and cold cuts**

Cheeses and cold cuts from Lazio region with pickled fruit, jam and honey

[3-5] (GF)

25

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

# FIRST COURSES

## Soup

Cannellini beans cream with legumes and chili flavored croutons 

[4-5-8-14] (LF)

20

## Risotto

Risotto with pumpkin cream, scallops (\*) and pomegranate drops

[1-2-3-6-14] (GF)

29

## Gnocchi

Artisanal chestnut gnocchi with pork reduction, cave pecorino cheese and Cesanese wine reduction

[3-4-5-9-10-14]

26

## Ravioli

Cheese and pepper ravioli on artichoke cream and crispy pork cheek

[3-4-7-9]

25

## 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 [3-4-9]

**Gricia:** pork cheek, pecorino cheese, pepper [3-4]

**Cacio e pepe:** pecorino cheese, pepper [3-4] 

19

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

# SECOND COURSES

## **Patty**

Red turnip, quinoa and lentil patty, with crunchy celery salad and guacamole 

[4-5-11-12-13-14] (LF)

20

## **Cod**

Tempura salted cod (\*\*) with pine nuts cream, caramelized onion and olive powder

[1-2-3-4-5-11]

28

## **Salmon**

Salmon (\*\*) encrusted with honey and pink pepper flavoured chives served with gratinated fennel and citrus mayonnaise

[1-2-3-4-7-9]

26

## **Duck**

Rosemary smoked duck breast with potatoes and carrots terrine

[3-7-10] (GF)

31

## **Beef**

Beef cheek with hazelnuts served with broccoli and polenta crouton

[3-5-10-14] (GF)

33

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

# SIDE ORDERS

## Chicory

Traditional chicory 

[1-2-3-10-14]

8

## Broccoli

Sautéed broccoli 

8

## Potatoes

Baked hazelnut potatoes flavored with herbs 

8

# DESSERT

## Zabaione

Marsala zabaione foam with red fruit crumble 

[3-4-5-9-10]

12

## Mousse

Chestnut mousse with persimmon jelly and cocoa tuille 

[3-4-5-9]

12

## Tiramisu

Mascarpone cream, coffee, “Osvego” Gentilini biscuit 

[3-4-5-9]

12

## Tartlet

Tartlet with rum flavoured mandarin centre and 75% dark chocolate mousse 

[3-4-5-9-10]

12

## Season fruit platter

(GF)

12

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  
Giuseppe Fiorella

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