

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

Cover

Per person

3

STARTERS

Roman style street food

Traditional supplì, Roman pecorino cheese cream, mint

Fried zucchini flower stuffed with mozzarella and anchovies on spinach and pomegranate

Cod fillet in tempura, chicory

Fried mozzarella sandwich, lemon and tonka bean

Fried bread and lemon

[1-4-9-14](LF)

23

Cheese platter with compotes and raw ham from Bassiano Riserva

Buffalo blue

Cacio cheese from Rome

The good one from Tuscia

Roman pecorino cheese DPO “Coccia Nera”

Served with season compotes

[3](GF)

25

Roast lamb bites

Lamb bites with sautéed chicory, grape sauce and bread sponge

[10] (LF-GF)

22

Snapper carpaccio

Snapper carpaccio served with Roman panzanella and capers**

[1-4-10] (LF)

24

Chestnuts flan and poached egg🌿

Soft chestnut flan, poached egg, winter truffle sauce and chickpeas grains

[9] (GF-LF)

21

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

FIRST COURSES

Stuffed triangles and Parmigiano 24 months

Beef and Parma ham stuffed ravioli with Parmigiano Reggiano DPO sauce

[3-9-10-14]

22

Tubetti fish soup

Tubetti short pasta from Gragnano, cooked in fish soup, served with croaker sashimi**

[1-2-4-6-8-10-14] (LF)

28

Pumkin risotto, Castelmagno cheese and duck speck

Risotto S. Andrea, creamed with Mantuan pumpkin soup, Castelmagno cheese sauce, poplar mushrooms and home-made duck speck [3-10-14] (GF-LF)

25

Spaghettone with Chianina ragout

Spaghettone from Gragnano, with Chianina beef ragout and Parmigiano Reggiano

DPO [4-10-14]

23

Stuffed fettuccine, lentils and Tuscan cabbage

Pasta swirl stuffed with Genoese, served on lentils with sautéed Tuscan cabbage and pecorino sauce [3-9-10-14] (LF)

24

Tomato soup 🍅

Tomato and basil soup served with croutons and parmesan (GF-LF)

21

(Variation with shrimp upon request**) [1-6] (GF-LF)

26

Pasta from the Roman tradition

To choose amongst:

Amatriciana: bucatini, pork cheek, tomato, pepper, chili pepper, pecorino cheese [3-4]

Carbonara: home-made spaghetti, pork cheek, eggs, pecorino cheese, pepper [4-9] (LF)

Gricia: mezze maniche short pasta, pork cheek, pecorino cheese, pepper [4] (LF)

Cacio e pepe: squared spaghetti, pecorino cheese, pepper [4-9] (LF) 🌿

19

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

SECOND COURSES

Roman style cod

Breaded and fried cod fillet served on a datterino tomato sauce and puntarelle salad*

[1-2-4-9-10-14] (LF)

26

Fillet of beef and balsamic eggplant

Fillet of Italian beef, served on eggplant with balsamic vinegar and mustard sauce

[10-11-14] (GF-LF)

32

Chicken cacciatora style with king trumpet mushrooms

Cacciatora style chicken bites, roasted king trumpet mushrooms and mashed potatoes

[10-11-14] (GF - LF)

25

Vegetable ratatouille 🌿

Zucchini stuffed with season vegetables served on cauliflower cream and vegetable sauce

[14] (GF-LF)

21

Boiled meat Picchiapò style and artichoke

Boiled Italian beef cheek, tomato, basil, pepper and marjoram sauce served with Roman roasted artichoke

[10-14] (GF - LF)

28

Roasted veal with chestnuts and Barbera wine

Veal roulade stuffed with chestnuts served with seared polenta and spinach

[9-10-14] (GF - LF)

27

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

SIDE ORDERS

Potatoes🌿

New potatoes and Caesar dressing
(GF-LF)

8

Spinach🌿

Sautéed spinach with raisins and pine nuts
(GF-LF)

8

Chicory

Braised chicory with balsamic vinegar and lard from Colonnata
[10](GF-LF)

9

Artichokes🌿

Roman or Jewish style
(GF-LF)

9

DESSERT

“I Sofà” Tiramisu 🌿

Mascarpone cream, coffee, “Osvego” Gentilini biscuits

[3-4-5-9]

15

Chocolate and orange cake 🌿

Chocolate brownie, chocolate namelaka, hazelnuts brittle, orange coulis

[5-9](GF-LF)

15

Apple strudel and custard 🌿

Traditional shortcrust strudel stuffed with apples, cinnamon, pine nuts and raisins served with custard sauce

[3-4-5-9]

15

New York style cheesecake 🌿

Traditional New York cheesecake served with wild berries

[3-4-5-9]

14

Assorted mini pastries 🌿

Mini pastries treasure box served with a glass of wine

[4-5-9](LF)

12

Sliced season fruit 🌿

10

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
Andrea Galati

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