

## Be creative!

I Sofà Bar Restaurant & Roof Terrace offers guests the opportunity to create their own customized **served menu** with the help of our Chef Marco Petroni. Below you will find a rich selection of **starters, first and second courses, side dishes and desserts** from which you can choose your favourite dishes to compose your own menu.

Each menu includes:

A **Welcome from our chef** with sparkling wine, mini pizzas and warm savoury pastries  
**Homemade** tomato, potato and poppy seed breads  
**Water** San Benedetto still and sparkling water and lightly sparkling Nepi  
**White and red wines** from the **Casale del Giglio** winery  
**Coffee**



### Starters

Octopus and cuttlefish salad with smoked potatoes, pesto and pine nuts  
 Soft and crunchy Grana Padano cheese on a bed of pumpkin and truffle sauce \*\*  
 Cured bresaola beef cones with Grana Padano cheese and a black olive sauce  
 Cured Amatricano ham with buffalo mozzarella and olive oil from Lazio  
 Carpaccio of beef marinated in a red Casale del Giglio merlot  
 Smoked salmon, swordfish and tuna on a salad of shoots with coffee butter  
 Aubergine parmigiana with a San Marzano tomato and basil cream  
 Marinated anchovies with orange and lemon with stewed aubergines  
 Home smoked salmon with rocket and lime sauce  
 Salt cod mousse with croutons and a black olive sauce  
 Cold couscous salad with seasonal vegetables and basil pesto  
 Barley salad with cherry tomatoes, buffalo mozzarella and a caper and anchovy sauce  
 Courgette and smoked provola cheese timbale with a spicy tomato sauce

### First Courses

Ricotta and lime ravioli with a porcini mushroom and vine tomato sauce  
 Barley with aubergines and smoked provola cheese \*\*  
 Risotto with asparagus and clams  
 Homemade ricotta cheese and potato-filled raviolo with salted mullet roe and black Itri olives  
 Mezze maniche pasta "all'Amatriciana" with bacon, tomato and pecorino romano cheese  
 Rigatoni pasta "alla Carbonara" with bacon, eggs and pecorino romano cheese  
 Rigatoni pasta "alla Gricia" with bacon, pepper and pecorino romano cheese  
 Schiaffoni pasta with seafood, vine tomatoes and mint  
 Orecchiette pasta with salmon, capers and rosemary  
 Paccheri pasta with a scampi and courgette cream  
 Bombolotti pasta with musky octopus, prawns, vine tomatoes, black Gaeta olives and capers  
 Pennette pasta with squid ink sauce  
 Ricotta and vegetable crêpe with a Parmesan cream sauce  
 Mezze penne pasta with porcini pasta and lemon zest  
 Saffron and cheese tagliolini timbale with truffle cream  
 Homemade potato gnocchi with baked tomatoes and ricotta cheese  
 Mushroom crêpe with a creamy Grana Padano cheese and milk sauce  
 Trofie pasta with a rocket and walnut pesto  
 Ham and cheese tortelli with cream and Trevigiano chicory  
 Egg pasta lasagna with Bolognese sauce and Buffalo mozzarella

## Second Courses

Fillet of gilthead bream with red prawn and citrus sauce  
 Fillet of beef in Barolo wine with pine nuts and thyme  
 Vegetable millefeuille with goat's cheese and cream of tomato  
 Fillet of sea bass in a potato and courgette crust  
 Braised veal with a porcini mushroom sauce  
 Roman ham, sage and veal Saltimbocca in a white wine sauce  
 Salt cod stew with capers, black olives and vine tomatoes  
 Fillet of bass with a prawn and poppy seed cream  
 Stewed calamari with peas and artichokes  
 Salmon with a creamy caper and parsley sauce  
 Grilled swordfish on a citrus and fennel sauce  
 Braised baby octopus with olives, vine tomatoes and oregano  
 Slivers of veal with an artichoke cream and shavings of pecorino romano cheese  
 Pork medallions with a red Casale del Giglio merlot sauce  
 Sliced, spicy beef with tomatoes and Grana Padano cheese  
 Turkey bites in lemon with courgettes and poppy seeds  
 Spicy chicken with noisette potatoes and Madras curry  
 Lamb cutlets stewed with bay leaves and chard  
 Breaded lamb cutlets with a soft herb polenta  
 Beef battonet with minced sage and ginger on a truffle cream

## Side Dishes

Soft parsley potatoes  
 Baked new potatoes  
 Potatoes with red pepper  
 Potato gratin  
 Boulangère potatoes  
 Potato puree  
 Creamed potatoes  
 Mixed salad  
 Buttered spinach  
 Pan-fried chard with garlic  
 Pan-fried chicory  
 Green beans with mint  
 Buttered peas and carrots  
 Grilled vegetables with parsley  
 Tomato gratin  
 Jewish-style artichokes

## Desserts

Double chocolate cake with strawberries and mint  
 Ricotta tart  
 Apple and cinnamon cake with vanilla sauce  
 Cheesecake with a wild berry sauce  
 Crème Caramel with cantucci biscuits  
 Chocolate pudding with caramel sauce  
 Platter of fresh, seasonal fruit  
 Coffee tiramisu with Gentilini biscuits  
 Lemon cake with cream and strawberries  
 Mint cream pudding with peach salad  
 Crème brûlée with a wild berry sauce  
 Double chocolate mousse with hazelnut crumble  
 Fresh fruit and Chantilly cream tartlets  
 Bignè with zabaione cream  
 Almond crunch with pear cream  
 Pineapple and red wine tartlet  
 Meringues with blackcurrant cream  
 Millefeuille with chocolate and strawberries



## Roof Terrace

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



## Restaurant

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

## Need some inspiration?

Below you will find some sample menus created by our Chef Marco Petroni featuring meat, fish, vegetarian or Roman cuisine.

### MEAT-BASED MENU

4 courses

#### Chef's Welcome

A glass of Spumante, mini pizzas and savoury pastries

Cured Amatricano ham with buffalo mozzarella and olive oil from Lazio

Ricotta and lime ravioli with a porcini mushroom and vine tomato sauce

Sliced, spicy beef with tomatoes and Grana Padano cheese

Baked new potatoes  
Buttered spinach

Apple and cinnamon cake with vanilla sauce  
Coffee

#### From our wine cellars

White wine: A Hotel Indigo Rome – St. George selection

Red wine: A Hotel Indigo Rome – St. George selection  
San Benedetto mineral water

Nepi lightly sparkling mineral water  
San Benedetto sparkling mineral water

Homemade tomato, potato and poppy seed breads

### SEAFOOD MENU

4 courses

#### Chef's Welcome

A glass of Spumante, mini pizzas and savoury pastries

Smoked salmon, swordfish and tuna on a salad of shoots with coffee butter

Schiaffoni pasta with seafood, vine tomatoes and mint

Fillet of sea bass in a potato and courgette crust

Mixed aromatic salad  
Soft parsley potatoes

Lemon cake with cream and strawberries  
Coffee

#### From our wine cellars

White wine: A Hotel Indigo Rome – St. George selection

Red wine: A Hotel Indigo Rome – St. George selection  
San Benedetto mineral water

Nepi lightly sparkling mineral water  
San Benedetto sparkling mineral water

Homemade tomato, potato and poppy seed breads

## VEGETARIAN MENU

4 courses

### Chef's Welcome

A glass of Spumante, mini pizzas and savoury vegetarian pastries

Aubergine parmigiana with a San Marzano tomato and basil cream

Ricotta and lime ravioli with a porcini mushroom and vine tomato sauce

Vegetable millefeuille with goat's cheese and cream of tomato

Green beans with mint  
Boulangère potatoes

Fresh, seasonal fruit platter  
Coffee

### From our wine cellars

White wine: A Hotel Indigo Rome – St. George selection

Red wine: A Hotel Indigo Rome – St. George selection

San Benedetto mineral water

Nepi lightly sparkling mineral water

San Benedetto sparkling mineral water

Homemade tomato, potato and poppy seed breads

## ROMAN MENU

4 courses

### Chef's Welcome

A glass of Spumante, tomato bruschetta and vegetables in batter

Sliced cured meats with tomato bruschetta

Mezze maniche pasta "all'Amatriciana" with bacon, tomato and pecorino romano cheese

Roman ham, sage and veal Saltimbocca in a white wine sauce

Boulangère potatoes  
Pan-fried chicory

Ricotta tart  
Coffee

### From our wine cellars

White wine: A Hotel Indigo Rome – St. George selection

Red wine: A Hotel Indigo Rome – St. George selection

San Benedetto mineral water

Nepi lightly sparkling mineral water

San Benedetto sparkling mineral water

Homemade tomato, potato and poppy seed breads