

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 Amatriciano 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