

Served Menus – Be Creative!

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

Each menu includes:

A **Welcome from our Chef** with flutes of Spumante, warm mini pizzas and savoury pastries

Homemade tomato, black olive, walnut and white **bread**s

San Benedetto **still and sparkling water** and lightly sparkling Nepi water

White and red wines from the Casale del Giglio winery

Coffee



Starters

- Anchovies au gratin on an aubergine alla norma mousse and aubergine chips
- Cacciatora style octopus salad with creamy potatoes
- Calamari with Roman artichokes and a seafood sauce
- Smoked salmon in a clementine effusion with dehydrated apple
- Prawn and vegetable spring roll with tomato mayonnaise
- Cured Parma ham with buffalo mozzarella from Campania and Casale del Giglio extra virgin olive oil
- Platter of salamis and cheeses with citrus mustard and acacia honey with bread crostoni
- Beef millefeuille with tomato confit, parmesan flakes and chicory
- Seared veal carpaccio with a cream of Jerusalem artichoke and honey mushrooms
- Terrine of chicken filled with mortadella on a bed of salad with vinaigrette and a balsamic vinegar reduction
- Courgette parmigiana with mushrooms and taleggio cheese

First Courses

- Risotto with cacio cheese, pepper and prawns
- Barolo risotto with a parmesan and chocolate cream
- Risotto with a cream of datterino tomatoes, seafood and a parsley sauce
- Rigatoni pasta all'Amatriciana with pig's cheek bacon, tomato and Roman pecorino cheese
- Rigatoni pasta alla Gricia with pig's cheek bacon, pepper, Roman pecorino cheese and artichokes
- Pumpkin tortello with truffle demi-glacé and a red wine reduction
- Fusilli pasta with red pesto and courgettes
- Mini lasagna with scottona beef ragout and taleggio cheese
- Paccheri pasta with mushroom and veal ragù
- Red potato gnocchi on a bed of finely chopped taggiasche olives, datterino tomatoes and mussels

i Sofà

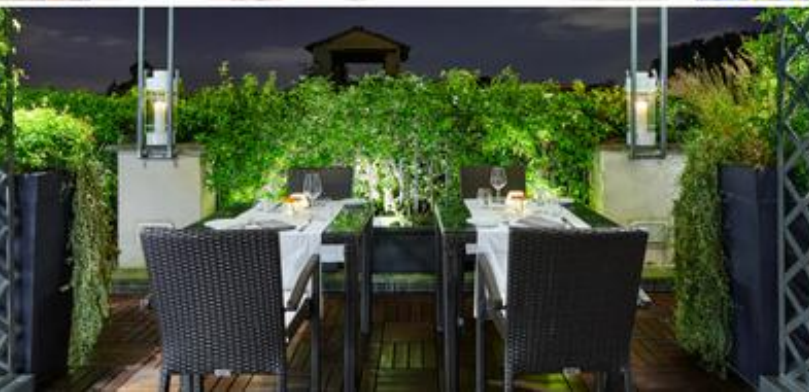
BAR ▪ RESTAURANT ▪ ROOF TERRACE

Second Courses

Gilthead bream turban with red prawn and citrus sauce on a bed of spinach
Fish soup in *Carta Fata*
Sea bass roll filled with aubergines in a herb crust
Salmon in a couscous crust with smoked potatoes
Fillet of beef with a Barolo demi-glacé, crispy sage and a millefeuille of potatoes and herbs
Revisited veal saltimbocca *alla romana* with mashed potatoes
Beef entrecôte with rubbed chicory
Lamb cutlets in a breadcrumb and pecorino cheese crust with rocket sauce and Roman artichoke
Sliced chicken tagliata with paprika sauce and potato dippers
Vegetable millefeuille with stracciatella and tomato cream

Desserts

Chocolate "Sanpietrino" pudding with a soft centre
Pear, chocolate and cinnamon parcel
Malaga apple triangle with its own sauce
Whiskey semifreddo with spiced plums
Open cannolo with chestnut and hazelnut cream and a vincotto sauce
Coffee tiramisù with Gentilini biscuits
Fresh seasonal and exotic fruit
Open tart with lemon cream and red fruit drops
Deconstructed chocolate millefeuille
Grain crumble with zabaione mousse



Roof Terrace

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

Restaurant

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