

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

APPETIZERS

Tartare of beef with artichoke salad, slivers of pecorino cheese and lemon mousse
18

Platter of cheeses and salamis with bread crostoni
16

Cubes of marinated salmon on a salad of fennel, orange and apple with raspberry sauce
17

Mixed leaf salad with apple, walnuts, orange honey and buffalo cheese (v)
16

Cream of chickpeas with seared squid, crunchy artichoke and rosemary croutons
17

Carpaccio of seared veal with honey mushrooms, mustard sauce and Jerusalem artichoke chips
18

FIRST COURSES

Linguine pasta with clams, Sicilian broccoli cream and breadcrumbs
19

Paccheri pasta with Apulian burrata cheese, prawns and shellfish bisque
19

Cacio e Pepe risotto with pecorino cheese, black pepper and prawns
19

Rigatoni pasta *all'Amatriciana* with crispy pig's cheek bacon and PDO Pecorino Romano cheese
17

Mezze maniche pasta *alla Gricia* with Roman style artichokes
17

Pumpkin tortello with truffle demi-glace and PDO Parmesan cream (v)
18

Barolo risotto with PDO Parmesan cream and chocolate flakes (v)
17

Chef's creamy soup (v)
16

MAIN COURSES

Catch of the day
28

Sea bass turban filled with caponata in herb breadcrumbs and datterino tomato sauce
27

Roman style saltimbocca roll with mashed potatoes
25

Lamb cutlets with crispy PDO Pecorino Romano cheese bread and rocket sauce
26

Fillet of beef smoked with peaty whisky on a bed of pan-fried chicory
28

Courgette parmigiana with honey mushrooms and Valsassina Taleggio cheese (v)
23

DESSERT

Coffee tiramisu with Osvego Gentilini biscuits

12

Chocolate “Sanpietrino” pudding with a soft centre

12

Pear, chocolate and cinnamon parcel

12

Crème brûlée with hazelnut crunch and cocoa

12

Deconstructed Malaga apple millefeuille with custard sauce

12

Platter of exotic and fresh seasonal fruit

12

TEMPTATIONS

Caprese salad with buffalo mozzarella, vine tomatoes and basil, seasoned with salt and organic extra virgin olive oil

15

Chicken Caesar Salad with cubes of sautéed chicken, iceberg lettuce, savoury croutons, shavings of Parmigiano Reggiano PDO cheese and Caesar dressing

16

Italian Classic with cured PDO Parma ham (24 months) and buffalo mozzarella

17

Clubhouse Sandwich with sesame bread, carpaccio of seared veal, rocket, Taleggio cheese and mustard

17

I Sofa Gourmet Cheese Burger with sesame bread, 160g beef hamburger, lettuce, tomato, onion, cucumber, bacon and Cheddar cheese

17

Vburger with sesame bread, 160g soya burger, lettuce, tomato, onion and cucumber (vv)

17

Queen Margherita Pizza with tomato, buffalo mozzarella and basil (v)

14

Executive Chef
Filly Mossucca

Sous Chef
Fabiana Loreti

isofadiviagiulia.com

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 pinterest.com/isofaristorante

Vegetarian dish (v). Vegan dish (vv).

Some products may be frozen depending on availability and season.

We inform patrons with food allergies or intolerances that a list of the allergens in our dishes is available. For further information please ask a member of our staff.