

## 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, 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 with aubergine chips  
Seafood salad on a garden of vegetables  
Julienne of grilled calamari with rocket sauce  
Smoked salmon cube with poppy seeds on a fennel, orange and green apple salad  
Prawn and vegetable spring roll with tomato mayonnaise  
Cured Parma ham with buffalo mozzarella from the Campania region and Casale del Giglio extra virgin olive oil  
Aubergine carpaccio with primo sale cheese and balsamic vinegar  
Duck carpaccio with raspberry salad and cappuccino sauce  
Seared veal carpaccio with mustard mayonnaise and honey mushrooms

### First Courses

Risotto with cheese, pepper and prawns  
Risotto with courgette, robiola cheese and saffron  
Risotto with a cream of datterino tomato, seafood and parsley sauce  
Rigatoni pasta *all'Amatriciana* with cured pig's cheek bacon, tomato and pecorino romano cheese  
Tortello filled with Carbonara *alla Gricia*  
Mezza manica pasta with monkfish and a Sicilian broccoli sauce  
Open mini lasagna with salmon and datterino tomato sauce  
Paccheri pasta with scottona beef ragù and demi glacé  
Red potato gnocchi on a bed of finely chopped taggiasche olives, datterino tomato and mussels

# i Sofà

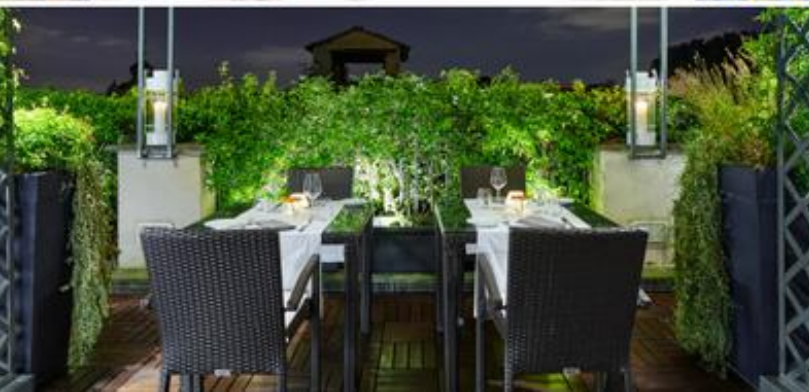
BAR ▪ RESTAURANT ▪ ROOF TERRACE

## Second Courses

Gilt head sea bream with red prawn and citrus sauce on a bed of spinach  
Fish soup in a bag  
Sea bass roll filled with aubergine in a herb crust  
Salmon in a couscous crust on a bed of smoked potatoes  
Fillet of beef with an organic beer demi glacé  
Revisited veal saltimbocca with potato purée  
Beef entrecôte with a white wine sauce on a bed of spinach salad  
Fillet of veal in a herby potato crust with datterino tomato sauce  
Chicken roll in savoury breadcrumbs and lime with a catalogna chicory salad  
Vegetable garden of cooked and raw vegetables and chips

## Desserts

Yoghurt semifreddo with strawberries  
Mango cream with chocolate crumble  
Coffee tiramisù with Gentilini biscuits  
Platter of fresh seasonal and exotic fruit  
Lemon curd open tart  
Deconstructed chocolate millefeuille  
Cereal crumble with zabaione mousse  
Red fruit cheesecake



## 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.