

i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

À LA CARTE MENU

STARTERS

Tartare of sea bass, pistachio, Sorrento lemon cingrette
18

Filo pastry basket, buffalo mozzarella, smoked salmon,
balsamic vinegar reduction
16

King prawns (*) sautéed in Calvados, baby plum tomato coulis,
parsley and lemon sponge
18

Serrano ham, Testun cheese from Piedmont
18

FIRST COURSES

Ravioli filled with grouper, Beppino Ocelli butter, sage
18

Cheese and pepper thick spaghetti pasta, lime, raw red Mazara prawn
20

Tagliolino pasta with swordfish, aubergine, pecorino di fossa cheese
18

Pappardelle pasta with a white Danish beef ragù
16

SECOND COURSES

Nuggets of Shi Drum, courgettes cream, toasted almonds, shellfish sauce
22

Sea bass roll, lemon, courgettes, orange sauce
19

Sliced yellowfin tuna (*), Bronte pistachio crust
24

Two peppers beef fillet in natural gravy, potatoes
24

DESSERT

Zabaione chantilly cream, red fruits, cat's tongues biscuits
12

Tiramisù, Osvego Gentilini biscuits
11

Pineapple cream
11

Ricotta cheese mousse, chocolate crumble, Abate pear, red fruits
12

Vegetarian dish (V). Vegan dish (VV). Gluten free dish (SG).

* Some products may have been frozen at the source or on site.

We inform guests with food allergies or intolerances that a list of the allergens included in our dishes is available for consultation.

For further information guests are invited to speak to a member of staff.

isofa.it



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