

# i Sofà

BAR ■ RESTAURANT ■ ROOF TERRACE

# Signature Cocktails

## EBONY AND IVORY

*Roku gin, white Luxardo bitter,  
Yuzu, Orange bitter.*  
Japanese reinterpretation of  
a legendary classic.

18



## PARALLEL 45

*Espolon silver, cranberry juice, Ferrari,  
lime wedges and mint.*

Let yourself be tempted by the  
seductive encounter of two worlds.

18

## ROXANE

*Hennessy vs cognac, Crème de  
Cassis, white vermouth,  
Marendry bitter.*

Let yourself be enchanted by the  
bohemian atmosphere of the  
Moulin Rouge.

18



## BLACK PEARL

*Gosling rum, Falernum, cinnamon, lime,  
orange, grapefruit, ginger syrup.*

Fresh and inebriating like the sound  
of the Caribbean sea.

18

## KANSAI MULE

*Umeshu, Jerry Thomas bitters,  
lime juice, Gosling ginger beer.*

Inspired by the "kick" of the mule  
with sweet fruit notes.

18



## DOCTOR'S REMEDY

*Bulleit bourbon, apple Calvados, ginger ale,  
honey syrup, lime and Angostura.*

From the 19th century to the present day,  
the doctor's remedy will quench your thirst.

18

# Classic Cocktails

<b>MARY PICKFORD</b>	15	<b>SAZERAC</b>	17
White rum, pineapple juice, grenadine, maraschino		Cognac, absinthe, sugar, Peychaud's bitter, soda	
<b>MAI TAI</b>	17	<b>APEROL SPRITZ</b>	15
Dark rum, white rum, orange curacao, lime juice, orgeat syrup		Aperol, prosecco, soda	
<b>DARK N' STORMY</b>	15	<b>CARDINALE</b>	15
Gosling rum, lime, ginger beer		London dry gin, vermouth dry, Campari	
<b>HORSE'S NECK</b>	15	<b>ROMAN TWIST</b>	16
Cognac, ginger ale, Angostura		Bourbon, Kahlua, orange juice, lemon juice, orgeat syrup	
<b>TOMMY'S MARGARITA</b>	15	<b>TRINIDAD SOUR</b>	17
Espolon Silver Tequila, agave syrup, lime		Angostura bitter, orgeat syrup, lime juice, rye whiskey	
<b>BEE'S KNEES</b>	15	<b>MARTINEZ</b>	16
Dry gin, honey syrup, lemon juice, orange juice		London dry gin, red vermouth, maraschino, orange bitter	

# Mocktails

<b>NEGRONI "0"</b>	13
Gin Tanqueray 0, Vibrant Martini, Monin bitter	
<b>GIN TONIC "0"</b>	13
Gin Tanqueray 0, tonic	
<b>NICE SUMMER</b>	13
Pineapple juice, lime, coconut, Monin bitter	



# Whiskey

## BOURBON & TENNESSEE

Bulleit	14
Bulleit Rye	14
Eagle Rare	18
Jack Daniel's	14
Knob Straight Bourbon	15
Knob Creek - Rye	17
Maker's Mark	16
Mitcher's	25
Woodford Reserve	17

## JAPANESE

Nikka Coffey	20
Nikka From The Barrel	17
Yoichi	25

## IRISH

Tullamore D.E.W.	14
Telling Single Grain	18

## SCOTCH

Black Label	15
Cardhu 12	16
The Dalmore 12	25
Glenfiddich 15	20
The Macallan 12	25

## PEATED

Ardberg	20
Caoil Ila 12	18
Lagavulin 16	20
Laphroaig	16
Oban 14	20
Talisker	17



# Distilled liqueurs and Beers

## GRAPPA

Amarone Marolo	14
Berta	20
Moscato Poli	14
Petit Verdot Casale del Giglio	10
Shiraz Casale del Giglio	10

## VODKA

Belvedere (Poland)	15
Grey Goose (France)	15
Ketel One (The Netherlands)	14
Tito's (United States)	16
42 Below (New Zealand)	13

## COGNAC & BRANDY

Courviser Vsop	18
Martell Cordon Bleu	35
Hennessy	15
Torres 15	13
Vecchia Romagna 3 Botti	14

## BITTER

Campari	8
E**X**R	10
Luxardo bianco	8
Marendry	8
Petrus blood	8

## FROM THE WORLD

Ancho Reyes	8
Aperol	8
Apricot Brandy	8
Absinthe	15
Bols Peach	8
Calvados	10
Cherry Heering	10
Cointreau	8
Creme de Cassis	8
Dom Benedictine	8
Frangelico	8
Galliano	8
Kahlua	8
Liquore alla violetta	8
Maraschino	8
Pernod	8
Umeshu	13
Yuzu Ginjo	13

## TEQUILA & MEZCAL

Don Julio Blanco	17
Don Julio Reserve	17
Espolòn Silver	13
Herradura Plata	17
Montelobos	16
Patron Reposado	17
Patron Silver	17

## AMARI

Amaro Milone	10
Amaro di Angostura	10
Baileys	8
Di Saronno	8
Formidabile	10
Genziana	8
Jefferson	10
La Valdôtaine	10
Limoncello di Capri	8
Montenegro	8
Sambuca Molinari	8
Zedda Piras	8
Zucca	8

## GIN AND GIN TONIC

	Glass	With Tonic
Bombay Sapphire	12	15
Beefeater	12	15
Boatyard Old Tom	15	18
Copperhead	15	18
Elephant	15	18
Elephant Sloe	15	18
Fabbri	13	16
Hayman's	13	16
Hendrick's	14	17
Mare	14	17
Monkey 47	15	18
Roby Marton	15	18
Roku	13	16
Tanqueray	12	15
Tanqueray 10	13	16

## RUM

Appleton estate	13
Bumbu	16
Clairin	18
Diplomatico	18
Doorly's XO	17
Gosling's	13
Hampden	20
J Bally	15
Matusalem 7	13
Matusalem Platino	13
Plantation Overproof	15
Zacapa	20

## VERMOUTH

Antica Formula Carpano	10
Carlo Alberto Riserva Rosso	10
Carpano	8
Mancino	10
Martini Ambrato	8
Noilly Prat Dry	8
Pilloni	10

## BEERS

Augustiner Pils	10
Guinness	10
Lisa - Birra del Borgo	10
Nastro Azzurro	8
Moretti Zero - analcolica	8
ReAle Extra - Birra del Borgo	10

# Wines

## RED WINES

	Glass	Bottle
Valpolicella Classico Bonacosta Masi	10	35
Region: Veneto Grape variety: Corvina/Rondinella/Molinara		
Rosso di Montalcino Campogiovanni	12	45
Region: Tuscany Grape variety: Sangiovese grosso		
Cesanese Casale della loira	12	30
Region: Lazio Grape variety: Cesanese		
Aglianico "Rubrato" Feudi di San Gregorio	12	35
Region: Campania Grape variety: Aglianico		

## WHITE WINES

	Glass	Bottle
Anthium Bellone Casale del Giglio	12	40
Region: Lazio Grape variety: Bellone		
Chardonnay Terre del Barolo	10	30
Region: Piemonte Grape variety: Chardonnay		
Sauvignon Alturis	10	30
Region: Friuli Grape variety: Sauvignon Blanc		
Fiano di Avellino Feudi di San Gregorio	12	40
Region: Campania Grape variety: Fiano		

## ROSÈ WINES

	Glass	Bottle
Tellus rosato Falesco	10	30
Region: Lazio Grape variety: Sirah		
Calanica Duca di Salaparuta	10	30
Region: Sicily Grape variety: Frappato/Nero d'Avola		

## DESSERT WINES

	Glass	Bottle
Aphrodisium Casale del Giglio	10	30
Region: Lazio Grape variety: Petit Manseng/Viognier/Greco/Fiano		
Zibibbo Florio	10	30
Region: Sicily Grape variety: Zibibbo		
Passito di Pantelleria Florio	10	30
Region: Sicily Grape variety: Moscato d'Alessandria		

# Bubbles

	Glass	Bottle
Prosecco DOCG Tenuta Sant'Anna Region: Veneto Grape variety: Glera	10	35
Spumante Duca Rosè Brut Region: Sicily Grape variety: Frappato	10	35
Franciacorta Brut Barone Pizzini Region: Lombardy Grape variety: Chardonnay/Pinot Nero	15	70
Franciacorta Brut Rosè Barone Pizzini Region: Lombardy Grape variety: Chardonnay/Pinot Nero		80
Franciacorta Saten Barone Pizzini Region: Lombardy Grape variety: Chardonnay/Pinot Nero		90
Franciacorta Cuvée Prestige Ca' del Bosco Region: Lombardy Grape variety: Chardonnay/Pinot Nero/Pinot Bianco		80
Ferrari Perlè Trento DOC Region: Trentino Grape variety: Chardonnay		80
Ferrari Maximun Brut Region: Trentino Grape variety: Chardonnay	13	60
Ferrari Demi-Sec Region: Trentino Grape variety: Chardonnay	13	50
Champagne Philippe Gonet Brut Region: France Grape variety: Pinot Nero/Chardonnay/Pinot Meunier	18	90
Champagne Lanson Black Label Brut Region: France Grape variety: Pinot Nero/Chardonnay/Pinot Meunier		100
Champagne Veuve Cliquot Ponsardin Region: France Grape variety: Chardonnay/Pinot Nero/Pinot Meunier		140
Champagne B. Pitois Brut Rosè Region: France Grape variety: Pinot Nero/Chardonnay		150
Champagne Cristal Louis Roederer Region: France Grape variety: Chardonnay/Pinot Nero		300
Champagne Dom Perignon Vintage Region: France Grape variety: Pinot Nero/Chardonnay		300

## Hot & Soft drinks

Espresso	3	Fruit juices	6
American coffee	4	Tomato juice	6
Decaffeinated	3	Orange juice	8
Barley coffee	4	Fanta	6
Ginseng	4	Coca Cola	6
Cappuccino	4	Coca Cola Zero	6
Skimmed or whole milk	3	Sprite	6
Soy milk	3	Schweppes Lemon	6
Lactose-free milk	3	Cortese peach iced tea	6
Hot chocolate	6	Cortese lemon iced tea	6
Chamomile	5	Crodino	6
Tea and infusions	5	Cedrata Tassoni	6
Irish Coffee	15	Cortese Ginger Ale	6
		Gosling Ginger Beer	6
		Chinotto	6

## Water

San Benedetto (still or sparkling)	5
Nepi (lightly sparkling)	5
San Pellegrino (sparkling)	5
Panna (still)	5

## Tonic Water

Cortese	6
Double Dutch Skinny	6
Fever Tree Indian	6



## Roman afternoon tea

**Dammann teas and infusions\*** 10

Choose from 8 different blends, served with a sweet and savory selection of delights:

**Sweet selection:** tea pastries, mignon pastries, muffins and cakes

**Savory selection:** mini sandwiches and gua bao




\* **Dammann Frères** is to this day one of the most important French tea producers at an international level. The first company to create teas with natural flavours; its exclusive tea blends with single origins and flavours, are recognized amongst the most valuable.

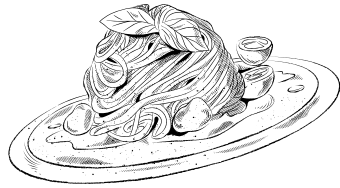


from 12pm to 10pm

# From the kitchen

## PASTA FROM THE ROMAN TRADITION


Amatriciana (3-4)	19
Pork cheek, tomato, pepper, chili pepper, pecorino cheese	
Carbonara (4-9) (LF)	19
Pork cheek, eggs, pecorino cheese, pepper	
Gricia (4) (LF)	19
Pork cheek, pecorino cheese, pepper	
Cacio e pepe (4-9) (LF) 	19
Pecorino cheese, pepper	
Carbonara vegana (4-5) (LF) 	19
Smoked tofu, turmeric cream, almonds	
Spaghetti with fresh tomato and basil (4) (LF) 	16




## SECOND COURSES

Fillet of beef	32
With sauteed spinach, new potatoes with herbs	
Fillet of sea bream	25
With grilled vegetables	

## SALADS

Caprese (3) 	16
Buffalo mozzarella, yellow and red datterino tomatoes	
Caesar salad (3-4-8-9-10-11-13)	16
Browned diced chicken, iceberg salad, croutons, crunchy bacon, Parmigiano Reggiano flakes and its dressing	

## SNACKS

Raw ham and mozzarella (3)	18
Raw Parma ham and buffalo mozzarella from Battipaglia	
Roman pinsa with mozzarella and salmon (1-2-3-4-6)	15
Mixed flours dough, leavened for 72 hours, served with rocket, mozzarella, smoked salmon	
Roman pinsa with tomato and mozzarella (3-4) 	12
Mixed flours dough, leavened for 72 hours, served with tomato and mozzarella	
Smoked salmon with croutons (1-2-3-4-6-8-11-13)	19


from 12pm to 10pm

# From the kitchen

## CLASSIC SANDWICHES

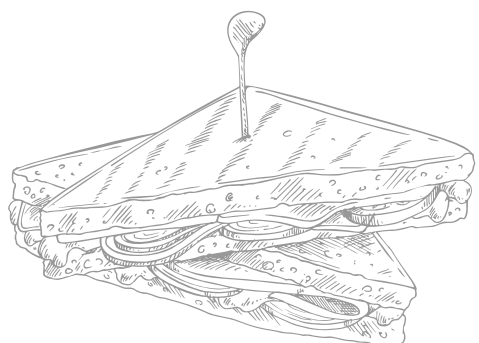
- Club Sandwich (3-4-8-9-10-11-13) 20  
White bread, grilled chicken, smoked bacon, egg, tomato, lettuce, mayo.  
Served with French fries (\*)
- Classic Beef Burger (3-4-5-9-10-12) 19  
Sesame bread, beef burger, lettuce, tomato, red onion, mayo.  
Served with French fries (\*)
- Cheeseburger (3-4-5-9-10-12) 20  
Sesame bread, beef burger, cheddar cheese, lettuce, tomato, red onion,  
cucumber. Served with French fries (\*)

## GOURMET SANDWICHES





- The Pulled Pork (4-5-10-11-12-13) 20  
Natural leavening bun with pulled pork, Belgian endive, barbecue sauce.  
Served with French fries (\*)
- The Vegetarian (3-4-5-11-12-14)  20  
Toasted bread with sun-dried tomatoes, aubergines, mozzarella and  
basil pesto. Served with French fries (\*)
- The Shrimp (1-2-3-4-5-6-9-10-12-13) 20  
Pita bread stuffed with lettuce salad, prawns and 1000 Island dressing.  
Served with French fries (\*)

## TRAMEZZINI - SOFT WHITE LOAF








- Ham and cheese (3-4-8-9-10-11-13) 9  
Served with crisps
- Tuna and tomato (1-3-4-8-9-11-13) 9  
Served with crisps



## APERITIF from 12pm to 7pm

- Healthy (4-5-10-11-12-14)  23  
Choice of a drink from the menu, served with:  
Crudités with vinaigrette dip, trio of hummus, homemade breadsticks and crackers
- Tasty (1-2-3-4-5-6-8-9-11-12-13) 23  
Choice of a drink from the menu, served with:  
Focaccia with stracciatella cheese and mortadella, olive muffin, colored soft mini bread rolls (salmon, avocado and goat cheese - bacon from the Lazio region - cheese mousse) and cheese and pepper sauce filled puffs
- Delicious (3-4-5-9-11-12-13-14) 23  
Choice of drink from the menu, served with:  
Fried cheese croquettes, mini spring rolls, red hot Jalapeños and spicy chicken wings
- Spicy chicken wings (5pc) (3-4-5-9) 8
- Vegetable stuffed puff pastry (5pc) (3-4-5-9-11-12-14)  7
- Fried cheese croquettes (6pc) (3-4-5-9)  7
- Red hot Jalapeños (3-4-5-9-12-13)  7

## DESSERTS AND FRUIT

- Tiramisu (5-9) (LF)   13  
Mascarpone cream, coffee, home-made Savoirdi biscuits
- Brownies (3-4-5-9-11)  10  
Served with vanilla ice cream
- Apple tart (1-3-4-5-9) 12  
Served with a scoop of vanilla ice cream
- Fresh season fruit platter  12
- Ice cream (3-4-5-9)  9  
Three scoops of your choice: Chocolate, Strawberry, Hazelnut, Lemon, Vanilla, Pistachio
- Lemon or Mango Sorbet (LF)   10



# Allergens

Vegetarian dish 🌱 Vegan dish 🌱 Lactose free (LF)

Gluten free 🚫

We serve gluten free dishes without ingredients and products containing gluten. However, we cannot guarantee that preparations will respect the limit of 20ppm (20 mg of gluten per kg).

Please ask the restaurant staff in case of allergies or strong intolerances.

(\*) Some products may be frozen depending on the availability and season.

The dishes served in this menu may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as:

1. Fish and products thereof
2. Molluscs and products thereof
3. Milk and products thereof
4. Cereals containing gluten
5. Nuts
6. Crustaceans and products thereof
7. Peanuts and products thereof
8. Lupine and products thereof
9. Eggs and products thereof
10. Sulfuric anhydrite and sulphites
11. Soy and products thereof
12. Sesame and products thereof
13. Mustard and products thereof
14. Celery and products thereof

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