

# ROÏA

## Lunch Menu a la Carte

Prix Fixe

2 Course \$21/3 Course \$26



### STARTERS

Soupe du Jour \$7/9

Lettuces from our Local Farmers \$9

Apple Crudo \$10

*with shaved rutabaga, candied pecans, gorgonzola vinaigrette and thyme*

Fried Panisse \$12

*with coppa, olive tapenade, arugula, parmesan and pinenuts*

Carpaccio di Funghi \$10

*shaved parisian mushrooms, fennel, parmigiano, sea salt and truffle vinaigrette*

### ENTREES

Roasted Chicken Salad Sandwich \$14

*with dijon mustard, herbs and greens with salad of hand-picked local lettuces*

Venison Sausage and Egg Sandwich \$14

*with spicy aioli and arugula*

Moules Frites Billi Bi \$14

*mussels tossed in a saffron cream sauce with pickled celery and tarragon*

Charred Broccoli \$16

*with warm farro salad, melted leeks and harissa*

Tajarin Cacio e Pepe \$16

*thin egg-yolk ribbon pasta with parmigiano and fresh cracked black pepper*

Wild Mushroom Risotto \$16

*maitake, oyster and beech mushrooms with parmesan cheese*

Pesce di Giorno mp

*with seasonal vegetables from our local farmers*

ROÏA's Organic Burger \$16

*served on challah bun with lettuce, onions and pommes frites*

*add cheese \$2    add bacon \$3*

### DESSERT

Sweet Potato Pot de Crème

*with smoked marshmallow and graham cookie crumble*

10

Chocolate Panna Cotta

*with puffed rice and blood orange marmalade*

10

Homemade Gelato  
& Sorbeto

*ask your server for daily selections and price*

*Dietary restrictions or allergies?*

*No problem.*

*Please ask your server to help you*

*with menu selections.*

*\*Thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses*

*No.190118*

*Executive Chef: Avi Szapiro*