

# ROÏA

## Lunch Menu a la Carte

Prix Fixe

2 Course \$21/3Course \$26

### STARTERS

Soupe du Jour \$ 7/9

Lettuces from our Local Farmers \$9

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*

Homemade Pork Sausage and Egg Sandwich \$14

*with spicy aioli and arugula*

Moules Frites Marinière \$14

*mussels tossed with onions, garlic, parsley and white wine*

Fried Cauliflower \$16

*with vadouvan curry, herb salad and sautéed pea leaves*

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

Chocolate Pot de Crème  
*with luxardo cherries and  
roasted pistachios*

10

Coconut Rice Pudding  
*with coconut caramel and  
toasted coconut flakes*

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.190416*

*Executive Chef: Avi Szapiro*