

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

Grilled Asparagus \$12

with crispy fingerling potatoes, pickled ramps and parmesan

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

Grilled Avocado \$16

with chickpea salad, pickled red onion and harissa vinaigrette

Tajarin Cacio e Pepe \$16

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

Wild Ramp Risotto \$16

with stracciatella and pine nuts

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

Vanilla Panna Cotta

*with blackberry coulis,
fresh blackberries and lemon
fennel seed crumble*

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.190605

Executive Chef: Avi Szapiro

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