

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

Carpaccio di Funghi \$10

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

Ricotta Toast \$12

*homemade ricotta on sourdough with eggplant agrodolce
and basil*

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 greens

Moules Frites Marinière \$14

mussels tossed with onions, garlic, parsley and white wine

Stuffed Eggplant \$16

with summer vegetables and piperade

Tajarin Cacio e Pepe \$16

thin egg yolk ribbon pasta with cracked black pepper and parmesan

Pesto Genovese Risotto \$16

with parmesan 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
local tomato jam and pommes frites
add cheese \$2 add bacon \$3*

DESSERT

Blueberry Buckle

with whipped crème fraîche

12

Chocolate-Dipped Smoked
Marshmallow

*with nut brittle, graham
cracker crumb and fresh
raspberries*

12

Honey and Chamomile
Sablée

with strawberries and cream

12

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.190728*

Executive Chef: Avi Szapiro

*[We are required to inform you that thoroughly cooking meats, fish, poultry and dairy products
reduces the risk of food-borne illnesses]*