

# ROÏA

## Lunch Menu

Prix Fixe

2 Course \$21/3Course \$26



### STARTERS

Soupe du Jour \$ 7/9

Lettuces from our Local Farmers \$9

Summer Macédoine \$8

*medley of summer vegetables served with bagna cauda aioli*

Grilled Peaches \$11

*with black pepper ricotta, charred bread and lemon thyme*

Watermelon Salad with Ajo Blanco \$10

*with gazpacho of almonds and grapes*

Carpaccio di Funghi \$10

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

### DESSERT

Coconut and Blueberry  
Panna Cotta

*with quinoa crumble*  
10

Beignets

*with seasonal compote*  
10

Olive Oil Cake

*with tomato jam,  
vanilla ricotta  
and basil gelato*  
10

Homemade Gelato  
& Sorbeto

*ask your server for daily  
selections and price*

### ENTREES

Roasted Chicken Salad Sandwich \$14

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

Sausage, Egg and Cheese \$14

*homemade sausage, two eggs, gruyère, served on a challah bun  
with salad of hand-picked local lettuces*

Moules Frites \$14

*with shallots, garlic, cherry tomatoes and white wine*

Roasted Summer Squash \$16

*with romesco, wax beans, garlic chips and basil*

Tajarin Cacio e Pepe \$16

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

Spaghetti alla Chitarra \$16

*homemade spaghetti, heirloom cherry tomatoes, stracciatella  
and fresh basil*

Pesce di Giorno mp

*with seasonal vegetables from our local farmers*

ROÏA's Organic Burger \$16

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

*add cheese \$2    add bacon \$3*

Executive Chef: Avi Szapiro

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

No.180821