

ROÏA

Lunch Menu

Prix Fixe

2 Course \$21/3Course \$26



STARTERS

Soupe du Jour \$ 7/9

Lettuces from our Local Farmers \$9

Fennel Salad \$10

with candied hazelnuts, blood orange and olive oil tuile

Shaved Brussel Sprouts \$12

with crispy speck, pickled mustard seed and parmesan vinaigrette

Homemade Ricotta Toast \$12

with pickled plums and shiso

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

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, fennel, dijon and pastis

Charred and Pickled Cabbage \$16

with pepper and coconut milk emulsion and togarashi toasted quinoa

Tajarin Cacio e Pepe \$16

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

Pumpkin Risotto \$16

with nutmeg stracciatella and pepitas

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

DESSERT

Sweet Potato Pot de Crème

with smoked marshmallow and graham cookie crumble

10

Crème Brûlée du Jour

seasonally inspired baked custard

10

Rice Pudding

with vanilla bean, salted caramel and roasted pistachios

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.180925

Executive Chef: Avi Szapiro