

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

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

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

Turmeric Poached Heirloom Carrots \$16

with borlotti bean ragu, radicchio treviso and pistachio gremolata

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

Chocolate Panna Cotta

with puffed rice and blood orange marmalade

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.181102

Executive Chef: Avi Szapiro