

ROÏA

Lunch Menu a la Carte

Prix Fixe

2 Course \$21/3 Course \$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

Ricotta Cheesecake

with persimmon gelée

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