

ROÏA

Dinner

APPETIZERS

Grilled Octopus	13
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Moules with Cured Meyer Lemon and Bay Leaf	13
<i>steamed PEI mussels with garlic, shallots, thyme and bay leaf oil</i>	
Grilled Carrot & Fennel	12
<i>with marcona almond purée and pickled cherries</i>	
Soupe du Jour	7/9

SALADS

Burrata	13
<i>with heirloom tomatoes, grilled peaches and basil</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Turnip and Leek Salad	12
<i>with robiolina cheese, hakurei turnips, cured egg yolk and white poppy seeds</i>	

PASTA

all of our pasta is homemade

Gnocchi	24
<i>thyme flavored potato dumplings, sautéed chanterelles and brown butter</i>	
Corzetti	23
<i>squid ink coin shaped pasta with sautéed calamari, white wine and tarragon</i>	
Fettuccine	22
<i>egg-yolk ribbon pasta with orange zest, pistachios and bottarga</i>	
Tajarin Cacio e Pepe	20
<i>thin egg-yolk ribbon pasta with parmigiano and black pepper</i>	

ENTREES

Eggplant Three Ways: Smoked, Roasted and Grilled	23
<i>with heirloom tomatoes and purée of toasted pepitas</i>	
Grilled Chicken Breast	23
<i>organic chicken with romesco sauce and succotash of corn and summer squash</i>	
Pesce Di Giorno	mp
<i>with seasonal vegetables from our local farmers</i>	
Steak Frites	28
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	
ROÏA's Organic Burger	15
<i>served on challah bun with lettuce, tomato, onions and pommes frites</i>	
<i>add cheese \$2 add bacon \$3</i>	

CRUDO/RAW

Carpaccio di Funghi
<i>shaved parisian mushrooms, fennel, parmigiano with sea salt and truffle oil vinaigrette</i>
10

Summer Squash Carpaccio
<i>shaved summer squash, marinated mussels, toasted almonds and pickled ramp vinaigrette</i>
10

CURED/PRESERVED

Cheese Plate
<i>chef's selection of cheeses and seasonal accompaniments</i>
14

Salumi Plate
<i>chef's selection of cured meats and seasonal accompaniments</i>
12

Chicken Liver Mousse
<i>served with grilled bread and red onion marmalade</i>
9

SIDES

Pommes Frites 6

Corn Calabrese 8

Executive Chef: Avi Szapiro

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