

# ROÏA

## Dinner

### APPETIZERS

- Grilled Octopus..... 13  
*fried fingerling potatoes, pickled carrots, green onion and black garlic butter*
- Moules with Cured Meyer Lemon and Bay Leaf..... 13  
*steamed PEI mussels with garlic, shallots, thyme and bay leaf oil*
- Soupe du Jour ..... 7/9

### SALADS

- Heirloom Tomato Salad..... 13  
*with Pecorino di Fossa, pistachios and basil*
- Lettuces from our Local Farmers ..... 9  
*hand-picked lettuces with red wine shallot vinaigrette*
- Salad of Dragon's Tongue Bean and Celery ..... 11  
*with charred bean pesto, toasted caraway powder and celery vinaigrette*

### PASTA

*all of our pasta is homemade*

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

### ENTREES

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

### CRUDO/RAW

Carpaccio di Funghi  
*shaved parisian mushrooms, fennel, parmigiano with sea salt and truffle oil vinaigrette*

10

Peach Carpaccio  
*sliced summer peaches, charred purslane, lemon-thyme robiolina and aged balsamic*

12

### CURED/ PRESERVED

Cheese Plate  
*chef's selection of cheeses and seasonal accompaniments*

14

Salumi Plate  
*chef's selection of cured meats and seasonal accompaniments*

12

Chicken Liver  
Mousse  
*served with grilled bread and red onion marmalade*

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*