

# ROÏA

## Lunch

### APPETIZERS

Heirloom Tomato Salad.....	13
<i>with Pecorino di Fossa, pistachios and basil</i>	
Lettuces from our Local Farmers.....	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Grilled Octopus.....	13
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Soupe du Jour .....	7/9

### Prix Fixe

\$19 Two-Course Menu/ \$25 Three-Course Menu

#### Appetizer

##### Caprese Salad

*with heirloom tomatoes, fresh mozzarella, basil and olive oil*

#### Soupe du Jour

#### Entrée

##### Pan Seared Branzino

*with grilled corn purée, sautéed swiss chard and salsa verde*

##### Tjarin Aglio e Olio

*thin homemade egg-yolk ribbon pasta with garlic, peperoncino, parsley and olive oil*

#### Dessert

##### Coconut Rum Sorbet

### ENTREES

Roasted Chicken Sandwich .....	12
<i>dijon mustard and herbs, arugula with salad of hand-picked local lettuces</i>	
Duck Confit Sandwich .....	13
<i>garlic aioli, cucumber pickles, gruyère cheese with salad of hand-picked local lettuces</i>	
Moules Frites .....	14
<i>steamed PEI mussels with garlic, shallots, thyme, cured meyer lemon and bay leaf oil</i>	
Eggplant Three Ways: Smoked, Roasted and Grilled.....	23
<i>with heirloom tomatoes and purée of toasted pepitas</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>	
Steak Frites .....	28
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	

### SIDES

#### Homemade Pommes Frites 6

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