

# ROÏA

## Dinner

### APPETIZERS

- Grilled Octopus..... 14  
*fried fingerling potatoes, pickled carrots, green onion and black garlic butter*
- Moules with Tarragon, Dijon and Pastis ..... 13  
*steamed PEI mussels with garlic, shallots and fennel*
- Soupe du Jour ..... 7/9

### SALADS

- Bruléed Pear Salad..... 11  
*with humboldt fog goat cheese, watercress and sherry-brown-butter vinaigrette*
- Lettuces from our Local Farmers ..... 9  
*hand-picked lettuces with red wine shallot vinaigrette*
- Raw Endive Salad ..... 11  
*with bagna cauda, roasted garlic croûtons and parmesan*
- Beets Three Ways..... 12  
*pickled beets, salt roasted beets, beet vinaigrette, arugula and quinoa crusted honey goat cheese*

### PASTA

*all of our pasta is homemade*

- Tjarin al Tartufi..... 25  
*thin egg-yolk ribbon pasta with truffle butter and parmesan*
- Rye and Ricotta Cavatelli ..... 24  
*shell shaped pasta with venison ragù*
- Tortellini di Zucca en Brodo ..... 22  
*burnt flour tortellini with rosemary and squash broth*
- Fettuccine and Lobster..... 28  
*tarragon egg-yolk ribbon pasta with lobster, garlic and peperoncino*

### ENTREES

- Marcona Almond Mousse ..... 23  
*with braised and roasted celeriac, golden raisin vinaigrette and celery seeds*
- Pollo alla Siciliana e Risotto ..... 23  
*pan seared chicken breast, sicilian style risotto and radicchio treviso*
- 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 ..... 16  
*served on challah bun with lettuce, tomato, onions and pommes frites*  
add cheese \$2    add bacon \$3

*Executive Chef: Avi Szapiro*

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

No. 180107

### CRUDO/RAW

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

10

### 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

Brussels Sprouts 8