

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

- Tajarin Maryland Crab**..... 28
thin egg-yolk ribbon pasta with lump crab meat, uni butter, lime and chives
- Sweet Potato Gnocchi and Pork Ragù** 24
sweet potato dumplings with braised pork shoulder and rye breadcrumbs
- Tortellini di Zucca en Brodo** 22
burnt flour tortellini with rosemary and squash broth
- Beef Cheek Agnolotti**..... 26
braised beef cheek, roasted mushrooms, toasted hazelnuts 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 onlet, 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*

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