

ROÏA

APPETIZERS

Grilled Octopus.....	14
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Chili Prawns	20
<i>with white wine, pancetta, garlic and smoked paprika</i>	
Roasted Heirloom Carrots.....	12
<i>with duck fat aioli, duck chicharones and lime zest</i>	
Soupe du Jour	7/9

SALADS

Charred Leek and Cauliflower Salad.....	12
<i>with leek emulsion and cured egg yolk</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Salad of Chicories	13
<i>with gorgonzola picante, aged balsamic and marcona almonds</i>	
Squash Panzanella.....	12
<i>with garlic confit, sourdough and sherry vinaigrette</i>	

PASTA

all of our pasta is homemade

Tajarin Maryland Crab.....	28
<i>thin egg-yolk ribbon pasta with lump crab meat, uni butter, lime and chives</i>	
Carrot Fettuccine	22
<i>with carrot top pesto, leeks, pinenuts and parmigiano</i>	
Gnocchi alla Romana	22
<i>with braised organic chicken, castelvetrano olives, capers, golden raisins and hazelnuts</i>	
Beef Cheek Agnolotti.....	26
<i>braised beef cheek, roasted mushrooms, toasted hazelnuts and peperoncino</i>	

ENTREES

Purple Cauliflower Steak	23
<i>with fried sunchokes, vegetable demi glace, hazelnuts and herbs</i>	
Grilled Harissa Chicken.....	24
<i>with mint yogurt, puffed farro and roasted heirloom carrots</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	16
<i>served on challah bun with lettuce, onions and pommes frites</i>	
<i>add cheese \$2 add bacon \$3</i>	

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
Harissa Carrots 8
Fried Sunchokes 8