

# ROÏA

## Dinner



### APPETIZERS AND SALADS

|  |     |
|--|-----|
| Grilled Octopus.....   | 14  |
| <i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i> |     |
| Soupe du Jour .....  | 7/9 |
| 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> |    |
| Tajarin Cacio e Pepe .....   | 20 |
| <i>thin egg-yolk ribbon pasta with parmigiano and black pepper</i>                 |    |
| Lamb Belly Tortellini.....   | 23 |
| <i>with salsa verde and breadcrumbs</i>  |    |

### ENTREES

|  |    |
|--|----|
| Du Puy Lentils and Lentil Crackers .....                                       | 23 |
| <i>with caramelized onion, ras el hanout, carrot purée, parsley and mint</i>   |    |
| Pan Seared Duck Breast.....  | 26 |
| <i>with kale, fermented green garlic pesto and roasted maitake mushroom</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>   |    |

### CRUDO/RAW

|  |
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| Carpaccio di Funghi  |
| <i>shaved parisian mushrooms, fennel, parmigiano with sea salt and truffle oil vinaigrette</i> |
| 10   |

### CURED/ PRESERVED

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|--|
| Cheese Plate   |
| <i>chef's selection of cheeses and seasonal accompaniments</i> |
| 14   |

|  |
|--|
| Salumi Plate   |
| <i>chef's selection of cured meats and seasonal accompaniments</i> |
| 12   |

|  |
|--|
| Chicken Liver Mousse                                     |
| <i>served with grilled bread and red onion marmalade</i> |
| 9  |

### SIDES

|                |   |
|----------------|---|
| Pommes Frites  | 6 |
| Crispy Maitake | 9 |

Executive Chef: Avi Szapiro

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