

# ROÏA

## Lunch

### APPETIZERS



Grilled Asparagus ...	13
<i>with meyer lemon, peperoncino, parsley and pecorino di fossa cheese</i>	
Lettuces from our Local Farmers.....	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Grilled Octopus.....	14
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Charred Spigarello Salad.....	12
<i>with grapefruit supreme and mustard green vinaigrette</i>	
Soupe du Jour .....	7/9

### Prix Fixe

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

#### Appetizer

##### Spring Bean Salad

*with house made ricotta and meyer lemon jam*

#### Soupe du Jour

#### Entrée

##### Grilled Arctic Char

*with watercress salad, pistachio and ramp vinaigrette*

##### Tajarin Aglio e Olio

*with parsley and peperoncino*

#### Dessert

##### Raspberry Gelato

### ENTREES

Roasted Chicken Salad 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>	
Du Puy Lentils and Lentil Crackers .....	23
<i>with caramelized onion, ras el hanout, carrot purée, parsley and mint</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>	
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*