

ROÏA

Dinner



APPETIZERS AND SALADS

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>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Shaved Asparagus Salad	13
<i>with homemade duck prosciutto, aged balsamic and shaved piave</i>	
Carciofi alla Giudea	13
<i>with pecorino di fossa, meyer lemon, parsley and pickled chilies</i>	
Soupe du Jour	7/9

PASTA

all of our pasta is homemade

Tajarin and Clams	24
<i>thin egg-yolk ribbon pasta with littleneck clams, spring onion, 'nduja, garlic and white wine</i>	
Fettuccine	20
<i>homemade egg-yolk ribbon pasta with nettle pesto</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 Chicken 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

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

CURED/PRESERVED

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
Grilled Asparagus	11
Haricots Verts with Red Wine Vinaigrette	8

Executive Chef: Avi Szapiro

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