

ROIA

Dinner



APPETIZERS AND SALADS

Grilled Octopus.....	14
<i>fried fingerling potatoes, pickled carrots, green onion and black garlic butter</i>	
Shaved Asparagus Salad	13
<i>with homemade duck prosciutto, aged balsamic and shaved piave</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Ricotta and Morels Toast	18
<i>grilled sour-dough, smoked house-made ricotta and pickled ramps</i>	
Haricots Verts, New Potato and Maitake Mushroom Salad	13
<i>with tarragon, red wine vinaigrette, confit garlic and almonds</i>	
Soupe du Jour	7/9

PASTA

all of our pasta is homemade

Fettuccine with Nettle Pesto.....	24
<i>egg-yolk ribbon pasta with charred asparagus and asparagus jus</i>	
Spinach and Ricotta Ravioli	30
<i>with morels and brown butter</i>	
Tajarin	26
<i>thin egg-yolk ribbon pasta with manila clams, fermented green garlic and 'nduja</i>	

ENTREES

Pan Roasted White Asparagus	23
<i>with cashew and dijon foam, fresh peas and quinoa</i>	
Pan Seared Duck Breast.....	28
<i>with grilled garlic scapes, fava beans and garlic scape pesto</i>	
Pesce Di Giorno	mp
<i>with seasonal vegetables from our local farmers</i>	
Steak Frites	30
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	
Grilled Lamb Loin.....	32
<i>with spring bean, artichoke salad, yogurt and harissa jus</i>	

GRUDO/RAW

Carpaccio di Funghi
<i>shaved parisian mushrooms, fennel, parmigiano, 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

Executive Chef: Avi Szapiro

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

No. 180601