ROÌA

Dinner

APPETIZERS AND SALADS

Shaved Fennel Salad 10
with candied hazelnuts, blood orange and olive oil tuile

Lettuces from our Local Farmers 9
hand-picked lettuces with red wine shallot vinaigrette

Shaved Brussel Sprouts.. 12
with crispy speck, pickled mustard seed and parmesan vinaigrette

Ricotta Toast 12
with homemade ricotta, pickled plums and shiso

Roasted Fig and Humboldt Fog Cheese............................14
with marcona almonds, sourdough crostini and aged balsamic

Soupe du Jour 7/9

PASTA

all of our pasta is homemade

Squid Ink Pappardelle 30
with braised lamb ragu, salsa verde and pistachio

Pumpkin Spaghetti 25
with nutmeg stracciatella and toasted pepitas

Braised Chicken Thigh Agnolotti................................... 26
with roasted maitake mushrooms, chicken jus, brown butter and hazelnuts

ENTREES

Grilled Octopus Billi Bi 27
*with mussels, clams, crispy risotto cracker
and a saffron mussel cream*

Pan Seared Chicken Breast................................ 25
with salsify purée, spinach, sunflower seeds, orange suprême and natural jus

Pesce di Giorno ....mp
with seasonal vegetables from our local farmers

Charred and Pickled Cabbage 23
with a sweet pepper coconut milk emulsion and togarashi toasted quinoa

ROÌA's Organic Burger 16
*served on challah bun with lettuce, tomato, onions and pommes frites
add cheese $2   add bacon $3*

Steak Frites 42
8 oz. 21 day aged prime rib eye with breadcrumbs, peppercorn and jus

Executive Chef: Avi Szapiro

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

No. 180925

CRUDO/RAW

Carpaccio di Funghi
*shaved parisian mushrooms,
fennel, parmigiano, sea salt and
truffle 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
Crispy Balsamic Brussel Sprouts 6
Harissa Cauliflower 6

*Dietary restrictions or allergies?
No problem.
Please ask your server to help you
with menu selections*