

ROÏA

Dinner a la Carte



APPETIZERS AND SALADS

Shaved Fennel Salad	10
<i>with candied hazelnuts, blood orange and olive oil tuile</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Shaved Brussel Sprouts.....	12
<i>with crispy speck, pickled mustard seed and parmesan vinaigrette</i>	
Soupe du Jour	7/9

PASTA

all of our pasta is homemade

Pumpkin Spaghetti	25
<i>with nutmeg stracciatella and toasted pepitas</i>	
Braised Chicken Thigh Agnolotti.....	26
<i>with roasted maitake mushrooms, chicken jus, brown butter and hazelnuts</i>	

ENTREES

Grilled Octopus Billi Bi	27
<i>with mussels, clams, crispy risotto cracker and a saffron mussel cream</i>	
Pesce di Giorno	mp
<i>with seasonal vegetables from our local farmers</i>	
Turmeric Poached Heirloom Carrots.....	23
<i>with borlotti bean ragu, raddichio treviso and pistachio gremolata</i>	
ROÏA's Organic Burger	16
<i>served on challah bun with lettuce, tomato, onions and pommes frites</i>	
<i>add cheese \$2 add bacon \$3</i>	
Steak Frites	42
<i>8 oz. 21 day aged prime rib eye with breadcrumbs, peppercorn and jus</i>	

CRUDO/RAW

Carpaccio di Funghi
<i>shaved parisian mushrooms, fennel, parmigiano, sea salt and truffle 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
Crispy Balsamic Brussel Sprouts 6

Executive Chef: Avi Szapiro

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

No. 181102

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