

ROÏA

Dinner a la Carte



APPETIZERS AND SALADS

Fried Panisse	12
<i>with copa, olive tapenade, arugula, parmesan and pinenuts</i>	
Lettuces from our Local Farmers	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
Cured Arctic Char.....	13
<i>with beet, crème fraîche, smoked apple vinaigrette, radish and poppy seeds</i>	
Grilled, Roasted and Pickled Beets.....	12
<i>with homemade ricotta and beet vinaigrette</i>	
Soupe du Jour	7/9

PASTA

all of our pasta is homemade

Tajarin Cacio e Pepe	19
<i>egg-yolk ribbon pasta with parmigiano and black pepper</i>	
Squash 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>	
Pan Seared Chicken Breast.....	24
<i>with black cardamom jus, delicata squash purée, roasted turnips and herb salad</i>	
Turmeric Poached Heirloom Carrots.....	23
<i>with borlotti bean ragu, raddichio treviso - pistachio gremolata and crispy shallots</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	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	
Apple Crudo	
<i>with shaved rutabaga, candied pecans, gorgonzola vinaigrette and thyme</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
Roasted Heirloom Carrots with Chili Vinaigrette 6

Executive Chef: Avi Szapiro

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

No. 181218

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