DRINKS

We are required to inform you that thoroughly cooking meats, fish, poultry and dairy products reduces the risk of food-borne illnesses.

SUNDAY BRUNCH

EST 2013

ROÌÀ

RESTAURANT & BAR
New Haven, CT.

SUNDAY BRUNCH

YOUR LOCAL BISTRO

HOURS
10:30 TO 2PM

STARTERS

SLAB BACON $9
Thick Cut Bacon, Calabrian Chili Glaze

SOFT SCRAMBLED EGGS $8
2 Eggs, Prosciutto, Chives

CONFIT FINGERLING POTATOES $7
Black Garlic, Scallion

PUFFED RICE GRANOLA $10
Yogurt, Honey, Seasonal Fruit

BUTTERMILK BISCUITS $10
Orange Jam, Orange Blossom Diplomat

CURED SALMON $14
Homemade Creme Fraiche, Caper Berries, Potato Crisps

MARINATED CHICKPEA SALAD $12
Avocado, Sheep’s Cheese, Sumac

ENTRIES

EGG SANDWICH $12
Thick Cut Bacon, Gruyere Cheese, Garlic Aioli

CROQUE MADAME $14
Prosciutto, Egg, Gruyere, Bechamel

BUTTERMILK PANCAKES $11
Warm Maple Syrup, Whipped Butter

CHALLAH FRENCH TOAST $12
Poached Pears, Toasted Pecans, Cinnamon Chantilly

SMOKED SALMON BENEDICT $16
English Muffin, Hollandaise

PROSCIUTTO BENEDICT $14
English Muffin, Hollandaise

STEAK & EGGS $18
Crispy Potatoes, Over Easy Eggs, Chermoula Sauce

ROÌÀ BRUNCH BURGER $18
Slab Bacon, Egg, Gruyere, Calabrian Chili Aioli

COCKTAILS

SAN MARZANO BLOODY MARY $10
Vodka, San Marzano Tomato Juice, Spices

CLASSIC MIMOSA $10
Prosecco, Fresh Squeezed Orange Juice

BELLIINI FRANÇAIS $11
Sparkling Rosé, White Peach Purée

ROÌÀ’S CUP $11
Gin, Dimmi Liquore, Yellow Chartreuse, Cucumber, Tonic

DRINKS

FRESH SQUEEZED JUICE $5
ORANGE // GRAPEFRUIT

ESPRESSO $3.50
DOUBLE $6

CAPPUCCINO $5
LATTE $5
AMERICANO $4

FOLLOW US ON INSTAGRAM!
@ROIARESTAURANT

DIETARY RESTRICTIONS OR ALLERGIES? NO PROBLEM. PLEASE ASK YOUR SERVER TO HELP YOU WITH MENU SELECTIONS.