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

**INSPIRED BY THE SEASONS, PART FRENCH, PART ITALIAN.**

**SHARED PLATES**

- **MARINATED OLIVES** $6
  Citrus, Chili, Garlic

- **CHICKEN LIVER MOUSSE** $6
  Red Onion Marmalade, Crostini

- **BAKED BRANDADE** $7
  Whipped Salt Cod, Potato Crisps

- **PORK ROULADE** $7
  Cornichons, Pickled Mustard Seeds

- **MARINATED MUSSELS** $8
  Crostini, Garlic Aioli, Herb Salad

- **CARPACCIO DI FUNGHI** $9
  Parisian Mushrooms, Shaved Fennel, Parmigiano, Truffle Vinaigrette

- **PICKLED BEETS** $9
  Fine Nut Gremolata, Whipped Sheep’s Cheese, Citrus

- **LOCAL LETTUCES** $9
  Red Wine Shallot Vinaigrette, Mixed Herbs

- **MARINATED MUSSELS** $8
  Crostini, Garlic Aioli, Herb Salad

- **CHARRED BROCCOLINI** $9
  Calabrian Chili Vinaigrette, Garlic Chips

- **CRISPY BRUSSELS SPROUTS** $10
  Black Garlic Vinaigrette, Pickled Cipollini Onion

- **LEeks VINAIGRETTE** $12
  Pancetta Lardons

- **GRILLED OCTOPUS** $25
  Stewed Chickpeas, Cippolini Onion, Green Harissa

- **PICKLED BEETS** $9
  Pine Nut Gremolata, Whipped Sheep’s Cheese, Citrus

- **LOCAL LETTUCES** $9
  Red Wine Shallot Vinaigrette, Mixed Herbs

**PASTA**

- **GNOCCHI** $12
  Short Rib Ragu, Melted Leeks, Parmigiano

- **PAPPARDELLE** $12
  Winter Truffle Butter, Parmigiano

- **TAGLIATELLE** $10
  Carbonara, Pancetta Lardons, Parmigiano

- **SPAGHETTI** $10
  Carbonara, Pancetta Lardons, Parmigiano

- **RAVIOLI** $9
  Butternut Squash, Trumpet Mushroom, Hazelnut Brown Butter

**ENTREES**

- **WHOLE DORADE** $29
  Fennel Salad, Grilled Lemon, Chermoula

- **CALABRIAN CHICKEN AL MATTONE** $22
  Mushrooms, Calabrian Chili Gremolata

- **STEAK FRITES** $29
  8oz Hanger Steak, Black Garlic Butter, Watercress Salad

- **KING TRUMPET MUSHROOMS** $18
  Beluga Lentils, Butternut Puree, Hazelnuts

- **ROIA BURGER** $16
  Challah Bun, Lettuce, Onion, Fumées Frites
  ADD: BACON $3 CHEESE $2

- **GRILLED OCTOPUS** $25
  Stewed Chickpeas, Cippolini Onion, Green Harissa

**PLANNING AN EVENT? LET US BE PART OF IT.**

**EVENTS@ROIARESTAURANT.COM / PHONE: 203.200.7045**

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