

# ROÏA

*New Haven Restaurant Week*

*Dinner Prix Fixe \$34*

## Appetizer

**Grilled Calamari and Black Risotto**

*with preserved meyer lemon, parsley and calabrian chili oil*

**Arctic Char Tartare**

*shaved fennel, parsnip purée, pickled mustard seeds*

**Carrot and Marcona Almond Soup**

*with almond oil and nasturtiums*

## Entrée

**Braised Smoked Pork Belly au Vin Rouge**

*with carrot purée, roasted mushrooms, pickled pearl onions*

**Salt Roasted Beets**

*with quinoa salad and lemon-honey emulsion  
add goat cheese \$3*

**Apple and Ricotta Ravioli**

*homemade pillow pasta with honeycrisp apple butter, fried rosemary and pepitas*

**Pan Seared Striped Bass**

*with grilled broccoli rabe, glazed carrots, garlic purée and chamomile consommé*

## Dessert

**Ginger Torta with Goat-Milk Gelato**

*almond flour sponge, candied ginger, homemade gelato*

**Bergamot Panna Cotta**

*with extra virgin olive oil, quinoa crumble and sea salt*

**Tarte au Chocolat**

*with raspberry sorbet*

**Trio of Sorbet**

*Executive Chef: Avi Szapiro*

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