

# ROÏA

## Dinner

### APPETIZERS

<b>Fava Bean &amp; Haricot Vert Salad</b> .....	12
<i>with ricotta tartinette</i>	
<b>Grilled Octopus</b> .....	13
<i>fried fingerling potatoes, green onion butter and pickled carrots</i>	
<b>Moules with Cured Meyer Lemon and Bay Leaf</b> .....	13
<i>steamed PEI mussels with garlic, shallots, thyme and bay leaf oil</i>	
<b>Grilled Asparagus with Formaggio di Fossa</b> .....	13
<i>with grilled meyer lemon, peperoncino, Italian parsley and extra virgin olive oil</i>	
<b>Soupe du Jour</b> .....	7/9

### SALADS

<b>Lettuces from our Local Farmers</b> .....	9
<i>hand-picked lettuces with red wine shallot vinaigrette</i>	
<b>Salad of Chicories</b> .....	12
<i>castelfranco, trevisiano, tardivo radicchio with gorgonzola dolce and almonds with blue cheese and honey lemon dressing</i>	
<b>Arugula Salad with Hen of the Woods Beignettes</b> .....	12
<i>local arugula with crispy hen of the woods mushrooms, blood orange and spicy aioli</i>	

### PASTA

*all of our pasta is homemade*

<b>Fettucine Carbonara</b> .....	22
<i>egg-yolk ribbon pasta with house-cured pancetta, eggs and chives</i>	
<b>Tajarin Cacio e Pepe</b> .....	20
<i>thin egg-yolk ribbon pasta with parmigiano and black pepper</i>	
<b>Fava Bean &amp; Ricotta Ravioli</b> .....	21
<i>with mint, brown butter, peperoncino, meyer lemon and bread crumbs</i>	

### ENTREES

<b>Salt Roasted Beets</b> .....	23
<i>with quinoa salad and lemon-honey emulsion      add goat cheese \$3</i>	
<b>Pan Seared Chicken Breast</b> .....	23
<i>organic chicken with garlic purée, glazed radishes, baby carrots and natural jus</i>	
<b>Pesce Di Giorno</b> .....	mp
<i>with seasonal vegetables from our local farmers</i>	
<b>Steak Frites</b> .....	28
<i>8 oz. grass-fed beef onglet, tarragon-shallot butter with arugula salad</i>	
<b>ROÏA's Organic Burger</b> .....	15
<i>served on challah bun with lettuce, tomato, onions and pommes frites</i> <i>add cheese \$2    add bacon \$3</i>	

### CRUDO/RAW

<b>Carpaccio di Funghi</b>
<i>shaved parisian mushrooms, fennel, parmigiano with sea salt and truffle oil vinaigrette</i>
10

### CURED/ PRESERVED

<b>Cheese Plate</b>
<i>chef's selection of cheeses and seasonal accompaniments</i>
14

<b>Salumi Plate</b>
<i>chef's selection of cured meats and seasonal accompaniments</i>
12

<b>House-Cured Salmon</b>
<i>with sieved egg, capers, red onions, goat cheese and rye crisps</i>
14

<b>Chicken Liver Mousse</b>
<i>served with grilled bread and red onion marmalade</i>
9

### SIDES

<b>Pommes Frites</b> 6
<b>Caraway Roasted Carrots</b> 8
<b>Brussels Sprouts</b> 8
<b>Sauteed Broccoli Rabe</b> 8

Executive Chef: Avi Szapiro

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