

# ROÏA

## Dinner

### APPETIZERS

- Burrata Panzanella**..... 12  
*liuzzi buratta with fava bean, haricots verts, sourdough croûtons & red wine vinaigrette*
- Grilled Octopus**..... 13  
*fried fingerling potatoes, pickled carrots, green onion and black garlic butter*
- Moules with Cured Meyer Lemon and Bay Leaf**..... 13  
*steamed PEI mussels with garlic, shallots, thyme and bay leaf oil*
- Grilled Asparagus with Formaggio di Fossa** ..... 13  
*with grilled meyer lemon, peperoncino, Italian parsley and extra virgin olive oil*
- Soupe du Jour** ..... 7/9

### SALADS

- Lettuces from our Local Farmers** ..... 9  
*hand-picked lettuces with red wine shallot vinaigrette*
- Salad of Chicories** ..... 12  
*castelfranco, trevisiano, tardivo radicchio with gorgonzola dolce and almonds with blue cheese and honey lemon dressing*

### PASTA

*all of our pasta is homemade*

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

### ENTREES

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

*Executive Chef: Avi Szapiro*

### CRUDO/RAW

- Carpaccio di Funghi**  
*shaved parisian mushrooms, fennel, parmigiano with sea salt and truffle oil vinaigrette*  
10

### CURED/ PRESERVED

- Cheese Plate**  
*chef's selection of cheeses and seasonal accompaniments*  
14
- Salumi Plate**  
*chef's selection of cured meats and seasonal accompaniments*  
12

- Chicken Liver Mousse**  
*served with grilled bread and red onion marmalade*  
9

### SIDES

- Pommes Frites** 6
- Caraway Roasted Carrots** 8
- Haricots Verts Au Vinaigre De Vin Rouge**  
*green beans with red wine vinaigrette* 8

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