

ROÏA

Lunch Menu a la Carte

Prix Fixe

2 Course \$21/3 Course \$26



STARTERS

Soupe du Jour \$7/9

Lettuces from our Local Farmers \$9

Fried Panisse \$12

with coppa, olive tapenade, arugula, parmesan and pinenuts

Carpaccio di Funghi \$10

shaved parisian mushrooms, fennel, parmigiano, sea salt and truffle vinaigrette

ENTREES

Roasted Chicken Salad Sandwich \$14

with dijon mustard, herbs and greens with salad of hand-picked local lettuces

Venison Sausage and Egg Sandwich \$14

with spicy aioli and arugula

Moules Frites Billi Bi \$14

mussels tossed in a saffron cream sauce with pickled celery and tarragon

Charred Broccoli \$16

with warm farro salad, melted leeks and harissa

Tajarin Cacio e Pepe \$16

thin egg-yolk ribbon pasta with parmigiano and fresh cracked black pepper

Wild Mushroom Risotto \$16

maitake, oyster and beech mushrooms with parmesan cheese

Pesce di Giorno mp

with seasonal vegetables from our local farmers

ROÏA's Organic Burger \$16

served on challah bun with lettuce, onions and pommes frites

add cheese \$2 add bacon \$3

DESSERT

Chocolate Trio

caramelized white chocolate, chocolate macaron and hazelnut mousse

10

Bruléed Meyer Lemon Tart

flaky crust filled with meyer lemon curd

10

Homemade Gelato & Sorbeto

ask your server for daily selections and price

Dietary restrictions or allergies?

No problem.

Please ask your server to help you

with menu selections.

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

No.190118

Executive Chef: Avi Szapiro