



ROOST ITALIAN
2018 SUMMER RESTAURANT WEEK
please choose one from each section

I} Le Insalate

Small Warm Mushroom Salad
arugula : goat cheese
fritter : candied walnuts :
balsamic shallot
vinaigrette

House Caesar
romaine : fresh parmesan :
garlic croutons : fried
capers

Roasted Poblano & Corn
Chowder

II} Gli Antipasti

Truffle Fries

truffle oil : parmigiano

Arancini (1)

risotto fritter : pepperoni :
mozzarella : marinara

**Olive Oil Poached Tuna
'Bruschetta'**

hard boiled egg : caper :
lemon aioli

III} Entrada

\$20.18 tier

Spaghetti e Polpette

(2) beef/pork meatballs : basil/rosemary crumbs : parmigiano

\$25.18 tier

Toasted Almond & Asparagus Ravioli

white truffle besciamella : crimini : asparagus

Beeler Farm Grilled Pork Loin

Fig Sugo : Goat Cheese Polenta : Applewood Bacon : Charred
Scallions

\$30.18 tier

Pan Seared & Blackened Halibut

Orzo : Dried Cherries : Crumbled Feta : Torn Basil: Pine Nuts

Sautéed Beef Tips in Ginger & Teriyaki Brodo

Brussel slaw : Fettucinne

\$35.18 tier

Mushroom-Crusted Sea Scallops

(2) u-12 scallops : shaved asparagus & ricotta raviolis :
creminis : white truffle besciamella

Desserts...ala carte

Roost Chocolate Cake 7

Lemon or Peach Ripieno 8.50

Vanilla Bourbon Creme Brulee 7

Salty Caramel Affogato 7