

## RED WINE BY THE BOTTLE

ANGELINE PINOT NOIR	22
ARSONIST RED BLEND	24
BADIA A COLLE CHIANTI	16
COCODRILLO CABERNET SAUVIGNON	32
MOSSBACK CABERNET SAUVIGNON	28
CROCUS FRENCH MALBEC	24
VIETTI BARBERA D' ASTI	26
QU.ALE ITALIAN RED BLEND	16
VIETTI NEBBIOLO	32
FLOWERS PINOT NOIR	50
VENGE SCOUT'S HONOR NAPA RED BLEND	42
BATASIOLO BARBARESCO	50
RAYMOND MERLOT	50

## WHITE WINE BY THE BOTTLE

ROMBAUER CHARDONNAY	37
LAGEDAR PINOT GRIGIO	22
BENI DI BATASIOLO MOSCATO	17
CRISIO VERDECCHIO	28
SEIFREID OLD COACH NZ SAUVIGNON BLANC	18
LOUIS LATOUR ARDECHE CHARDONNAY	18
BRANCATO ROSE	26
ZARDETTO PROSECCO	16
CHATEAU GRAVILLE LACOSTE BORDEAUX BLANC	20

## CRAFT & SPECIALTY BEER

RHINEGEIST TRUTH IPA	4.5
THREE FLOYDS GUMBALLHEAD	4.5
RHINEGEIST CIDERGEIST	4.5
DESCHUTES STOUT	5
MADTREE HAPPLY AMBER	5
STELLA	4
PERONI	4
MICHELOB ULTRA	4
REVOLUTION'S ANTI-HERO IPA	5
HEINEKEN 0.0 NA	5

Reserve Wines Available for Carryout. Please see menu in Roost for availability.

# Roost Modern Italian



CALL OR ORDER ONLINE FOR TAKEOUT...CURBSIDE PICKUP AVAILABLE.

# 937-222-3100

OPEN TUES-SAT FROM 5:00 PM - 10:00 PM SUNDAY 5-9

524 E. 5TH ST. 45402  
IN THE OREGON DISTRICT

[www.roostdayton.com](http://www.roostdayton.com)  
for ONLINE ORDERING!



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@RoostModernItalian

## ENTREES

<b>7OZ BUTTER POACHED FILET MIGNON</b>	28
HERB ROASTED ROOT VEGETABLES : HARICOT VERT : AU POIVE	
<b>SALMON CAESAR SALAD</b>	18
HURRICANE LETTUCE : BLOOMED CAPERS : GRATED PARM : GARLIC CIABATTA CROSTINO	
<b>CIOPPINO BIANCA</b>	25
SCALLOPS, MUSSELS, SEA BASS, SWORDFISH : FENNEL : LINGUINE: SOUR DOUGH CROSTINI	
<b>DOUBLE BONE HERITAGE PORK CHOP</b>	20
GRILLED : THYME & DIJON PAN SAUCE : PARM FRITTES : VEG	
<b>ROAST CHICKEN &amp; TRUFFLE RISOTTO</b>	24
CRIMINI MUSHROOMS : WHITE TRUFFLE BROWN BUTTER : FINES HERBS	
<b>SPAGHETTI &amp; MEATBALLS</b>	18
ROOST CLASSIC : PARM & BASIL PASTA ONLY 12	
<b>ITALIAN STEAK SANDWICH</b>	14
16 BRICKS SOUR DOUGH : MOZZARELLA : HERBS : AU JUS : GARDINERA	
<b>BUTTERNUT SQUASH MEZZALUNA</b>	
<b>RAVIOLIS</b>	12
BROWN BUTTER : SAGE : PARM	

## APPETIZERS

<b>WARM GOAT CHEESE</b>	10
CIABATTA CRUSTED CHEESE : FIG MARMELLATA : SAVANNAH BEE CO HONEY : ARTISAN CRACKERS	
<b>WHITE TRUFFLE FRITES</b>	7
GRATED PARM : DILL PICKLE KETCHUP	
<b>ARANCINI</b>	7
RISOTTO FRITTER : PEPPERONI : MOZZARELLA : MARINARA	
<b>GRILLED LONG STEM ARTICHOKEs</b>	9
PARSLEY SALSA VERDE	

## DESSERTS

<b>TRIPLE CHOCOLATE CAKE</b>	7
A ROOST CLASSIC!	
<b>ROOST MASCARPONE FRENCH TOAST</b>	7
MAPLE WALNUTS & ESPRESSO WHIPPED CREAM	
<b>SPUMONI BOMBA</b>	7
STRAWBERRY/CHOCOLATE/PISTACHIO GELATO : DARK CHOCOLATE GANACHE SHELL	

## SALADS

<b>CAESAR</b>	6
HURRICANE LETTUCE : GRATED PARM : GARLIC CIABATTA CROSTINO : BLOOMED CAPERS	
<b>ICEBERG 'CARPACCIO'</b>	7
PARM BUTTERMILK DRESSING : TOMATO : APPLEWOOD BACON : GORGONZOLA CRUMBLES : GARLIC CHIPS	
<b>MEDITERRANEAN FIELD</b>	6
TOMATOES : CHOPPED ARTICHOKEs : OLIVES : SWEET PEPPERS : ITALIAN DRESSING	

## SIDES

<b>TUSCAN FARMHOUSE BREAD</b>	5
HERBS : PARM : OLD SCHOOL GARLIC BREAD : ENOUGH TO SHARE!	
<b>MEATBALLS &amp; MARINARA</b>	7
<b>SEASONAL VEG</b>	4
<b>ROASTED YUKONS</b>	5
<b>SAUTÉED BRUSSEL CHIPS</b>	6
APPLEWOOD BACON : PECANS	