

♦ MODERN ♦
ITALIAN ♦
ROOST
524 EAST FIFTH ST
EST. | *Dayton Ohio* | 2011
JUST FOR YOU
ONLY FROM
ROOST
♦



TO START

BEEF CARPACCIO **GF** \$18
CORNER HILL FARM GREENS, PARMIGIANO-REGGIANO, LEMON CAPER VINAIGRETTE.

PARMIGIANO-REGGIANO FRITTES \$10
DILL PICKLE KETCHUP AND TRUFFLE AIOLI +\$3.
ADD TRUFFLE OIL +\$2.

MUSSELS DI FINOCCHIO **> GF** \$18
PERNOD CREMA, FENNEL, LACINATO, GARLIC CHIPS, SIXTEEN BRICKS FOCACCIA.

MEATBALLS AL FORNO \$7
POMODORO, MICRO BASIL, PARMIGIANO-REGGIANO.

CIABATTA CRUSTED GOAT CHEESE BOARD **VG** \$17
PEACH PRESERVES, RADISH, HONEYCOMB.

TUSCAN FARMHOUSE BREAD **VG** \$8
GARLIC CONFIT, SIXTEEN BRICKS SOURDOUGH.

GRILLED LONG STEMMED ARTICHOKE **VG GF** \$12
PARSLEY SALSA VERDE, LEMON CONFIT.

SCALLOPS A LA PLANCHA \$17
SWEET PEA MOUSSE, APPLEWOOD LARDONS, RADISH.

GARDEN

CAESAR **> GF** \$7
HURRICANE LETTUCE, PARMIGIANO-REGGIANO, CROSTINO, BLOOMED CAPERS.

PEACH CAPRESE **> VG V** \$10
HEIRLOOM TOMATO, IRONS FARM PEACHES, GOAT RICOTTA, MICRO BASIL, RADISH, LEMON OIL.

TAVOLA \$8
HURRICANE LETTUCE, GORGONZOLA CREMA, APPLEWOOD LARDONS, TURNIP.

LAND, SEA & PASTAS

HERITAGE ROAST CHICKEN BREAST **> VG** \$26
DOUGH ROOM CECAMARITI PASTA, HEIRLOOM TOMATO & GARLIC CREMA, LACINATO.
PASTA DISH ONLY \$20.

TOMAHAWK VEAL CHOP \$47
BROCCOLINI PESTO, PINE NUTS, GARLIC CONFIT, BOURSIN, MASHED YUKONS.

LINGUINE **V** \$19
BROCCOLINI PESTO, PINE NUTS, GARLIC CHIPS, PARMIGIANO-REGGIANO.

HALIBUT PICCATA **> VG** \$43
DOUGH ROOM GNOCCHETTI, LEMON BUTTER, ARTICHOKE, CRIMINIS, CAPERS.
PASTA DISH ONLY \$25.

DOUGH ROOM GNOCCHETTI **> VG** \$24
BEEF POMODORO RAGU, PARMIGIANO-REGGIANO.
NO BEEF \$18

MUSHROOM CRUSTED SEA SCALLOPS **> VG** \$37
WHITE TRUFFLE, ASPARAGUS & GARLIC CONFIT RAVIOLIS, CRIMINIS.
RAVIOLIS ONLY \$24.

HERITAGE FRENCHED PORK CHOP \$29
PEACH SUGO, GOAT RICOTTA POLENTA, CHARRED SCALLIONS, CANDIED APPLEWOOD LARDONS.

BUTTER POACHED FILET MIGNON \$41
BRUSSEL CHIPS, THYME PAN SAUCE, BOURSIN MASHED YUKONS.

SIDES

BOURSIN MASHED YUKONS \$6

BRUSSEL CHIPS \$9
APPLEWOOD BACON, PECANS.

ED HILL'S PROHIBITION POLENTA \$7
GOAT RICOTTA, GARLIC CONFIT.

SEASONAL VEGETABLE \$6

TO END

AFFOGATO **VG** \$7
VANILLA GELATO, CHILLED ESPRESSO ROAST COFFEE, CHOCOLATE ESPRESSO BEANS.
ADD LIQUORE +\$3.

SPUMONI BOMBA **VG** \$9
STRAWBERRY/CHOCOLATE/PISTACHIO GELATO, WRAPPED IN CHOCOLATE GANACHE.

TRIPLE CHOCOLATE CAKE \$8
A ROOST CLASSIC!

CRÊME BRÛLÉE \$8
CHEF'S CHOICE OF FLAVOR.

SEASONAL RIPIENO **V** \$7
FROZEN FRESH FRUIT, FILLED WITH SEASONAL SORBETTO.

SEASONAL GELATO \$6
GELATO DA VINCI.

KITCHEN COOL-AID **V** \$9
LOVE YOUR MEAL & WANT TO SHARE SOME LOVE WITH THE CHEFS? THIS WILL BUY A ROUND FOR THE CREW!

OUR HERITAGE GROWERS, FARMERS & PARTNERS

- ED HILL FAMILY FARM-XENIA, OH
- CORNER HILL FARM- NEW VIENNA, OH
- HIGHLAND HAVEN FARM-HILLSBORO-OH
- JOYCE HERITAGE FARMS-WINSTON-SALEM, NC
- SIXTEEN BRICKS BAKERY- CINCI, OH
- GELATO DA VINCI- CARMEL, IN

TO OUR GUESTS

A 20% AUTO-GRATUITY IS ADDED FOR PARTIES 6+ GUESTS PLEASE MAKE YOUR SERVER AWARE OF ALLERGIES WE DO NOT GUARANTEE THE QUALITY OF STEAKS/CHOPS ABOVE MEDIUM TEMPERATURE.

MCCHD

CONSUMPTION OF RAW/UNDERCOOKED FOODS (MEAT/POULTRY/EGGS & SEAFOOD) MAY CAUSE SERIOUS ILLNESS OR DEATH, AND CAN CONTAIN HARMFUL BACTERIA.