
ROEY'S

Three Course Dinner

MENU SERVED FAMILY STYLE | \$45 PER PERSON

INCLUDES BREWED COFFEE & TEA

PROSECCO TOAST \$10 PER PERSON

ANTIPASTI & INSALATE

SELECT 3

WARM OLIVES castelvetroano, fennel, orange	V, GF, DF
MOZZARELLA & BURRATA basil, maldon sea salt	V, GF
ANTIPASTI MISTI mozzarella, prosciutto, parmigiano, filone	
CHARRED SUMMER CORN pickled fresno chili, parmigiano, basil	V, GF
KALE & PECORINO SALAD lemon, breadcrumbs, yogurt vinaigrette	V, GF
HEIRLOOM TOMATO SALAD cucumber, olives, baby gem lettuce, raspberry vinaigrette, croutons	V
RIVIERA SALAD arugula, kale, brussels sprouts, artichokes, cherry tomatoes olives pine nuts, parmigiano, basil vinaigrette	V, GF
EGGPLANT PARMIGIANA mozzarella, tomato, basil	V
MEATBALLS dry aged beef, pork, rosé, parmigiano	

PIZZA

CHOOSE 3 | GLUTEN FREE CRUST AVAILBLE UPON REQUEST

MARGHERITA tomato, mozzarella, basil	V
BURRATA cherry tomatoes, fresh burrata, basil	V
HEIRLOOM TOMATO provolone, aged balsamic, basil	V
CACIO E PEPE taleggio, pecorino, mozzarella, black pepper	V
BROCCOLI RABE stracciatella, pine nuts, pecorino	V
SOPPRESSEDATA calabrian chili, tomato, mozzarella, fennel honey	
IL MACELLAIO +3 SUPPLEMENT PER PERSON house tomato sauce, mozzarella, parmigiano pepperoni sausage, pancetta, oregano	

DOLCE

OLIVE OIL CAKE blueberry compote, whipped cream	V
TIRAMISU	
GELATO	

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

ROEY'S

Four Course Dinner

MENU SERVED FAMILY STYLE | \$60 PER PERSON

INCLUDES BREWED COFFEE & TEA

PROSECCO TOAST \$10 PER PERSON

ANTIPASTI & INSALATE

SELECT 3

WARM OLIVES castelvetroano, fennel, orange	V, GF, DF
MOZZARELLA & BURRATA basil, maldon sea salt	V, GF
ANTIPASTI MISTI mozzarella, prosciutto, parmigiano, filone	
CHARRED SUMMER CORN pickled fresno chili, parmigiano, basil	V, GF
KALE & PECORINO SALAD lemon, breadcrumbs, yogurt vinaigrette	V, GF
HEIRLOOM TOMATO SALAD cucumber, olives, baby gem lettuce, raspberry vinaigrette, croutons	V
RIVIERA SALAD arugula, kale, brussels sprouts, artichokes, cherry tomatoes olives pine nuts, parmigiano, basil vinaigrette	V, GF

PIZZA

CHOOSE 2 | GLUTEN FREE CRUST AVAILBLE UPON REQUEST

MARGHERITA tomato, mozzarella, basil	V
BURRATA cherry tomatoes, fresh burrata, basil	V
HEIRLOOM TOMATO provolone, aged balsamic, basil	V
CACIO E PEPE taleggio, pecorino, mozzarella, black pepper	V
BROCCOLI RABE stracciatella, pine nuts, pecorino	V
SOPPRESSATA calabrian chili, tomato, mozzarella, fennel honey	
IL MACELLAIO +3 SUPPLEMENT PER PERSON house tomato sauce, mozzarella, parmigiano pepperoni sausage, pancetta, oregano	

ENTRÉES

CHOOSE 2

EGGPLANT PARMIGIANA mozzarella, tomato, basil	V,
MEATBALLS dry aged beef, pork, rosé, parmigiano	
SWORDFISH LIVERNESE tomato, gaeta olives, caper berries, fennel salad	V, GF

DOLCE

OLIVE OIL CAKE blueberry compote, whipped cream	V
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TIRAMISU

GELATO

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

ROEY'S

Two Course Brunch

MENU SERVED FAMILY STYLE | \$35 PER PERSON

INCLUDES BREWED COFFEE & TEA

PROSECCO OR MIMOSA TOAST \$10 PER PERSON

\$35 BOOZY BRUNCH - 2 HOUR LIMIT

ANTIPASTI & INSALATE

SELECT 3

WARM OLIVES	pickled fresno chili, parmigiano, basil	V, GF, DF
MOZZARELLA & BURRATA	basil, maldon sea salt	V, GF
ANTIPASTI MISTI	mozzarella, prosciutto, parmigiano, filone	
CHARRED SUMMER CORN	arugula pesto, sourdough croutons, almonds	V
KALE & PECORINO SALAD	lemon, breadcrumbs, yogurt vinaigrette	V, GF
HEIRLOOM TOMATO SALAD	cucumber, olives, baby gem lettuce, raspberry vinaigrette, croutons	V
RIVIERA SALAD	arugula, kale, brussels sprouts, artichokes, cherry tomatoes olives pine nuts, parmigiano, basil vinaigrette	V, GF

PIZZA & ENTREÉS

CHOOSE 3 | GLUTEN FREE CRUST AVAILBLE UPON REQUEST

MARGHERITA PIZZA	tomato, mozzarella, basil	V
BURRATA PIZZA	cherry tomatoes, fresh burrata, basil	V
BROCCOLI RABE PIZZA	stracciatella, pine nuts, pecorino	V
OVERNIGHT OATS	chia seeds, almond milk, toasted coconut, strawberries	V, GF, DF
AVOCADO TOAST	shaved radish, cherry tomatoes, bomba chili	V, DF
BAKED FARM EGGS	two farm eggs, tomato, parmigiano	V
CACIO E PEPE EGG SANDWICH	two eggs, pecorino, black pepper, roey's hot sauce, brioche bun	V

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ROEY'S

Cocktail Party Menu

\$35 PER PERSON

INCLUDES FORMAGGI & SALUME BOARDS

3 PIZZAS & DESSERTS

For groups of 10 - 18 guests

Private use of the Cocktail Bar

PROSECCO OR MIMOSA TOAST \$10 PER PERSON

FORMAGGI E SALUME

PARMIGIANO REGGIANO fennel honey	V, GF
MOZZARELLA basil, maldon sea salt	V, GF
PROSCIUTTO DI PARMA imperiale, 24 month	DF, GF
WARM OLIVES castelvetro, fennel, orange	V, DF, GF

PIZZA

CHOOSE 3 | GLUTEN FREE CRUST AVAILBLE UPON REQUEST

MARGHERITA tomato, mozzarella, basil	V
BURRATA cherry tomatoes, fresh burrata, basil	V
HEIRLOOM TOMATO provolone, aged balsamic, basil	V
CACIO E PEPE taleggio, pecorino, mozzarella, black pepper	V
BROCCOLI RABE stracciatella, pine nuts, pecorino	V
SOPPRESSATA calabrian chili, tomato, mozzarella, fennel honey	
IL MACELLAIO house tomato sauce, mozzarella, parmigiano pepperoni sausage, pancetta, oregano	

DOLCE

ICE CREAM CONE

V=VEGETARIAN ~ GF=GLUTEN FREE ~ DF=DAIRY FREE

ROEY'S

Cocktail Party Menu

\$70 PER PERSON

INCLUDES ANTIPASTI BOARDS, 3 PIZZAS
& 2 HOUR BEER & WINE OPEN BAR

For groups of 10 - 18 guests

Private use of the Cocktail Bar

ANTIPASTI

PARMIGIANO REGGIANO fennel honey	V, GF
MOZZARELLA basil, maldon sea salt	V, GF
PROSCIUTTO DI PARMA imperiale, 24 month	DF, GF
WARM OLIVES castelvetro, fennel, orange	V, DF, GF

PIZZA

CHOOSE 3 | GLUTEN FREE CRUST AVAILABLE UPON REQUEST

MARGHERITA tomato, mozzarella, basil	V
BURRATA cherry tomatoes, fresh burrata, basil	V
HEIRLOOM TOMATO provolone, aged balsamic, basil	V
CACIO E PEPE taleggio, pecorino, mozzarella, black pepper	V
BROCCOLI RABE stracciatella, pine nuts, pecorino	V
SOPPRESSATA calabrian chili, tomato, mozzarella, fennel honey	
IL MACELLAIO house tomato sauce, mozzarella, parmigiano pepperoni sausage, pancetta, oregano	

VINO & BIRRA

FALANGHINA

Rosemary's Alois 2018, Campania

SANGIOVESE ROSÉ

Rosemary's Fontezoppa 2019, Marche

NEBBIOLO

Rosemary's Cordero di Montezemolo 2018, Piemonte

PROSECCO

Brancher NV, Veneto

FORST LAGER, Italy

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ROEY'S

Cocktail Party Menu

\$80 PER PERSON

**INCLUDES ANTIPASTI BOARDS, 3 PIZZAS
& 2 HOUR FULL OPEN BAR**

For groups of 10 - 18 guests

Private use of the Cocktail Bar

ANTIPASTI

PARMIGIANO REGGIANO fennel honey	V, GF
MOZZARELLA basil, maldon sea salt	V, GF
PROSCIUTTO DI PARMA imperiale, 24 month	DF, GF
WARM OLIVES castelvetro, fennel, orange	V, DF, GF

PIZZA

CHOOSE 3 | GLUTEN FREE CRUST AVAILABLE UPON REQUEST

MARGHERITA tomato, mozzarella, basil	V
BURRATA cherry tomatoes, fresh burrata, basil	V
HEIRLOOM TOMATO provolone, aged balsamic, basil	V
CACIO E PEPE taleggio, pecorino, mozzarella, black pepper	V
BROCCOLI RABE stracciatella, pine nuts, pecorino	V
SOPPRESSEDATA calabrian chili, tomato, mozzarella, fennel honey	
IL MACELLAIO house tomato sauce, mozzarella, parmigiano pepperoni sausage, pancetta, oregano	

VINO, BIRRA & APERITIVI

OPEN BAR INCLUDES WELL COCKTAILS

FALANGHINA Rosemary's Alois 2018, Campania
SANGIOVESE ROSÉ Rosemary's Fontezoppa 2019, Marche
NEBBIOLO Rosemary's Cordero di Montezemolo 2018, Piedmonte
PROSECCO Brancher NV, Veneto
FORST LAGER , Italy
BOBO MARGARITA tequila, st germain, lime, jalapeño

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ROEY'S

Kid's Pizza Party

\$35 PER CHILD 12 & UNDER

INCLUDES SALAD, PIZZAS & DESSERT

Up to 10 children at the Communal Table

Weekdays 3:00 PM or 4:00 PM

Weekends 10:30 AM

INSALATE & PIZZA

GLUTEN FREE CRUST AVAILBLE UPON REQUEST

GARDEN SALAD	bibb lettuce, lemon vinaigrette, cherry tomatoes	V, DF, GF
MARGHERITA	tomato, mozzarella, basil	V
PEPPERONI	tomato, mozzarella, basil	V
BROCCOLI RABE	stracciatella, pine nuts, pecorino	

DOLCE

BIRTHDAY CAKE chocolate or vanilla

WATERMELON