

# ROEY'S

1 Perry Street, NYC 10014

Wifi: Roey's Guest | Password: iloveroeyes

CAFFE	1 SIZE	8OZ	12OZ
DRIP COFFEE		3.0	4.0
ESPRESSO	3.0	(double +1)	
ESPRESSO TONIC	4.0		
MACCHIATO	3.5		
CORTADO	3.5		
CAPPUCCINO		4.0	
FLAT WHITE		4.0	
LATTE			4.5
HOT CHOCOLATE			4.0
MOCHA			5.0
ROSEMARY LATTE			5.0
MATCHA LATTE			5.5
CHAI LATTE			5.5
COLD BREW on tap			5.0
AFFOGATO	6.0		
GRASS ROOTS JUICES green, citrus, or watermelon		8.0	
BKE KOMBUCHA rose, citrus, or pear Coffee from Intelligentsia   Matcha from Matchaful   Dairy from Battenkill Creamery Oatly Oat Milk +1			7.0

### Brunch

10:00AM - 4:00PM, SATURDAY & SUNDAY  
GLUTEN FREE BREAD +2

<b>ITALIAN BREAKFAST</b> GF	14
six minute egg, cherry tomato, avocado, cucumber	
<b>BAKED FARM EGGS</b>	15
two farm eggs, tomato, parmigiano, mozzarella add mushrooms, or 'nduja & pepperoni + 3 each	
<b>SCRAMBLED EGGS CAPRESE</b>	14
tomato pesto, basil, arugula, mozzarella	
<b>CACIO E PEPE EGG SANDWICH</b>	10
mushrooms or bacon +2, smoked salmon +3	
<b>DUTCHBOY PANCAKE</b>	13
wood oven roasted, citrus, maple syrup please allow 10 minutes	
<b>AVOCADO TOAST</b>	14
roasted cherry tomatoes, six minute egg bomba chili, basil	
<b>SMOKED SALMON TOAST</b>	14
lemon mascarpone, capers six minute egg +3	
<b>RINGO'S BURGER</b>	18
grass fed beef, smoked maple cheddar, lemon aioli	
<b>TENDERBELLY BACON</b>	6
<b>SMOKED SALMON</b>	6
<b>HALF AVOCADO</b>	5

## All Day

10:00AM - CLOSE

## MANGIA VERDURE

<b>ASPARAGUS</b> pistachio, orange v GF	14
<b>SUGAR SNAP PEAS</b> pea shoots, parmigiano, basil	13
<b>ROASTED CARROTS</b> pumpkin seeds, maple ricotta GF	13
<b>MARINATED OLIVES</b> v GF	8

## FORMAGGI

<b>FRESH RICOTTA</b> GF	9
<b>HOUSE MADE MOZZARELLA</b> GF	10
<b>HOUSE MADE STRACCIATELLA</b> GF	12
<b>HONEYCOMB TREATS</b> GF	4

## INSALATE

<b>ADD ROASTED CHICKEN</b> +4   <b>SIX MINUTE EGG</b> +3	
<b>KALE AND PECORINO</b>	14
lemon, gluten free breadcrumbs, yogurt vinaigrette GF	
<b>MARKET VEGETABLE SALAD</b>	16
shaved raw vegetables, local lettuces, miso bagna cauda v GF	
<b>QUINOA SALAD</b>	17
avocado, cherry tomatoes, raisins, almonds, sunflower seeds v GF	

## PIZZA

<b>ADD MUSHROOMS, ARUGULA, PROSCIUTTO, OLIVES</b> +3 each	
<b>GLUTEN FREE CRUST</b> + 3	
<b>MARGHERITA</b>	15
tomato, mozzarella, basil	
<b>SPRING SALAD</b>	17
spring onions, parmigiano, mascarpone, market vegetables	
<b>BROCCOLI RABE</b>	18
stracciatella, pine nuts, pecorino	
<b>PEPPERONI</b>	19
tomato, mozzarella, 'nduja	

## CONTORNI

<b>ROASTED ROSEMARY POTATOES</b> v GF	8
<b>ROASTED MUSHROOMS</b> oyster, miatake & beech mushrooms v GF	10

## Pastries

<b>CROISSANT</b>	4
<b>CHOCOLATE CROISSANT</b>	5
<b>BLUEBERRY DANISH</b>	5
<b>PEAR SUPREME</b>	5
<b>CHOCOLATE CRANBERRY OAT BAR</b>	5
<b>HONEY ALMOND OAT BAR</b>	5
<b>BROOKLYN BROWNIE</b> GF	5
<b>IMPOSSIBLE COOKIE</b> v GF	4
<b>PUMPKIN BREAD</b> v	5
<b>ZUCCHINI BREAD</b> GF	5

## Boozy Brunch

\$18

AVAILABLE WITH THE PURCHASE  
OF AN ENTRÉE, 60 MINUTE LIMIT

**BLOODY MARY**  
**MIMOSA**  
**ROEY'S SPRITZ**

<b>VEGAN:</b> v
<b>GLUTEN FREE:</b> GF
<b>GLUTEN FREE BREAD AVAILABLE +2</b>
<b>ADDITIONAL SUBSTITUTIONS AVAILABLE</b>
<b>PLEASE ASK YOUR SERVER</b>

## House Wines

*Falanghina* 12/48  
Alois 2017 Campania

*Sangiovese Rosé* 12/48  
Fontezoppa 2017 Marché

*Nebbiolo* 12/48  
Cordero di Montezemolo 2016 Piemonte

## Wine

### SPARKLING

<b>PROSECCO DI VALDOBBIADENE</b>	12/48
Brancher 2016 Veneto	
<b>LAMBRUSCO ROSSO DI SORBARA</b>	13/52
Cantina della Volta 2016 Emilia Romagna	
<b>FRANCIACORTA</b>	16/64
Antica Fratta NV Lombardia	
<b>PÉTILLANT-NATUREL</b>	55
La Staffa 'Mai Sentito' NV Marche	

### ROSATO

<b>MERLOT ROSÉ (ON TAP)</b>	12/48
Channing Daughters 2017 Long Island	
<b>ROSEMARY'S SANGIOVESE ROSÉ</b>	12/48
Fontezoppa 2017 Marché	
<b>NEBBIOLO ROSÉ</b>	50
La Kiuva 'Rosé de Vallée' 2017 Valle d'Aosta	

### BIANCO

<b>ARNEIS</b>	12/48
Guidobono 2016 Piemonte	
<b>ROSEMARY'S FALANGHINA</b>	12/48
Alois 2017 Campania	
<b>VERDICCHIO</b>	15/60
La Staffa 2018 Marche	
<b>MALVASIA</b>	14/56
Caravaglio Salina Bianco 2017 Sicilia	
<b>PETITE ARVINE</b>	75
Ottin 2017 Valle d'Aosta	
<b>CHARDONNAY</b>	48
Lageder 2017 Alto Adige	
<b>FRIULANO</b>	75
Raccaro 'Vigne del Rolat' 2016 Friuli	
<b>PINOT GRIGIO</b>	55
Scarbolo 2017 Friuli	
<b>GRECHETTO</b>	55
Bussoletti Colle Ozio 2016 Umbria	
<b>FIANO DI AVELLINO</b>	70
Pietracupa 2015 Campania	
<b>CATARRATTO</b>	58
Marco di Bartoli 'Lucido' 2016 Sicilia	

### ROSSO

<b>ROSEMARY'S NEBBIOLO</b>	12/48
Cordero di Montezemolo 2016 Piemonte	
<b>CHIANTI CLASSICO</b>	15/60
Volpaia 2012 Toscana	
<b>CANNONAU DI SARDEGNA</b>	12/48
Giuseppe Sedilesu 2015 Sardegna	
<b>AGLIANICO</b>	12/48
Grifalco Gricos 2016 Basilicata	
<b>SCHIAVA</b>	50
Elena Walch 2014 Alto Adige	
<b>SANGIOVESE</b>	50
La Gerla 'Poggio Angeli' 2016 Toscana	
<b>MONTEPULCIANO D'ABRUZZO</b>	60
De Angelis Corvi 2015 Abruzzo	
<b>CASAVECCHIA/PALLAGRELLO NERO</b>	56
Alois 'Settimo' 2014 Campania	
<b>PIEDIROSSO/AGLIANICO</b>	75
Marisa Cuomo 'Furore Rosso' 2016 Campania	
<b>FRAPPATO</b>	75
Manenti 2016 Sicilia	

## ABOUT ROEY'S

Roey's – pronounced "ROE-ees" – is inspired by the same passion for Italian cooking and neighborly spirit that enlivens the original Rosemary's, but as the nickname suggests, Roey's is intended to be a more casual everyday spot - where all the delicious farm fresh verdure, seasonal salads, sandwiches, pizzas and entrees are all available to-go.

## Americani

<b>LA VENDETTA</b>	15
mattei quinquina, cappelletti, soda	
<b>L'IPOCRITA</b>	15
ciaciaro amaro, americano aperitivo, gin, franciacorta	
<b>IL CONTE</b>	15
braulio amaro, contratto bianco, absinthe	
<b>DORATO</b>	15
amaro nonino, cocchi torino, grappa	

## House Cocktails

<b>NEGRONI ALTO</b>	13
gin, campari, fernet, orange bitters	
<b>MEZCAL ROSA</b>	13
mezcal, aperol, lime, jalapeño, charred grapefruit, pomegranate, cilantro	
<b>DATTI DA FARE</b>	13
bourbon, lemon, maple, dates	
<b>ROEY'S SPRITZ</b>	12
cappelletti, prosecco	
<b>BLOODY MARY</b>	13
carrot eau de vie, basil vodka, housemade mix	

## Beer

<b>FORST</b> Lager, Italy (on tap)	5
<b>SLOOP BREWING</b> Juice Bomb IPA, NY	7
<b>GREENPORT HARBOR</b> Summer Ale, NY	6
<b>BIRRA ANTONIANA</b> 'Pasubio', Italy (12 oz)	8

## Non-Alcoholic

<b>FRANCESCA</b> grapefruit juice, fresh strawberry, ginger syrup, soda	6
<b>JUICE</b> Grass Roots, choice of green, citrus, or watermelon	9
<b>KOMBUCHA</b> BKE Kombucha, choice of pear, citrus, or rose	7
<b>VIRGIN MARY</b> house made mix	6
<b>RECESS POMEGRANATE HIBISCUS</b>	5
<b>BOYLAN SODA</b> cola, diet cola, cane soda	5

## HAPPY HOUR

*Weekdays 3 to 7 | Weekends 1 to 7*

<b>BIANCO</b> Alois Falanghina, Campania 2017	8
<b>ROSATO</b> Channing Daughters Merlot Rosé, Long Island 2017	8
<b>ROSSO</b> Cordero di Montezemolo Nebbiolo, Piemonte 2016	8
<b>ROEY'S SPRITZ</b> Cappelletti, Prosecco	10
<b>LAGER</b> Forst, Italy (on tap)	4
<b>SLOOP BREWING</b> Juice Bomb IPA, NY	4