



# CITREA

## SHARED PLATES

- HUMMUS | house-made pita, roasted garlic, herbs **18 nf**
- OLIVES | citrus marinated, kalamata, castelvetroano **10 gf, df, nf**
- MARCONA ALMONDS | fennel pollen **9 gf, df**
- CRISPY HOUSE MADE MOZZARELLA | san marzano tomato marinara **17 nf**
- BURRATA | blood orange, apple arugula fennel salad, spiced almonds, aged balsamic, grilled focaccia **21**
- CHORIZO SHAKSHUKA | house made chorizo, tomato, pita, egg **24 nf**
- FLATBREAD | mushroom, caramelized onions, arugula, goat cheese, truffle oil **27 nf**

**MEZZE PLATTER**  
chef's daily  
selection **45**

## STARTERS

- MOROCCAN SPICED CARROT SOUP | carrot gremolata, candied hazel nut **19 gf**
- CITRUS CURED TUNA CRUDO\* | calabrian chili vinaigrette, capers, cilantro, scallion aioli, orange **25 gf, nf, df**
- GREEK | baby greens, olives, cucumber, tomato, red onion, local feta, greek vinaigrette **21 gf, nf**
- CAESAR | romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons **22 nf**
- MARINATED BEETS | mint labneh, pistachio lemon vinaigrette, shaved apples, arugula **22 gf**
- CAVATELLI | colorado lamb bolognese, rapini, whipped burrata, pinenut gremolata **27 | 42 nf**
- TRUFFLE MUSHROOM RAVIOLI | roasted mushrooms, pecorino, black truffle butter sauce, herbed bread crumbs **28 | 38 nf**

## ENTRÉES

- HALF CHICKEN | confit thigh, roasted breast, chorizo spiced cauliflower and romanesco, sumac vinaigrette **49 gf, nf**
- SCALLOPS\* | celery root puree, carrot emulsion, citrus roasted baby carrots, green lentils **55 gf, nf**
- GRILLED SALMON\* | fregola, roasted delicata squash, arrabiata sauce **50 nf**
- TENDERLOIN\* | greek green beans, spanish steak sauce, eggplant potato puree **65 nf**
- LAMB OSSO BUCCO | creamy polenta, brussels sprouts, calabrian chili relish **53 gf, nf**
- SEAFOOD PAPPARDELLE | shrimp, mussels, octopus, lobster sauce, fennel, shrimp crumble **52**

## SIDES 12

- charred broccolini
- brussels sprouts
- glazed baby carrots
- green lentils
- chorizo spiced cauliflower
- creamy polenta

*Executive Chef Ryan Little*  
*Sous Chef Sean McDonough*

All transactions are cashless

20% gratuity may be added to parties of six or more · 18% service charge added to take out  
\*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

*gf = gluten free nf = nut free df = dairy free*