



CITREA

SHARED PLATES

HUMMUS | house-made pita, olives, herbs **15**



BURRATA | marinated heirloom tomatoes, aged balsamic, grilled crostini **19**

OLIVES | citrus, kalamata, castelvetrano **gf 9**

STARTERS



OCTOPUS | chickpea salad, spicy tomato vinaigrette **gf 22**

EGGPLANT | whipped feta, confit tomatoes, capers, basil **18**

MANILLA CLAMS | peppers, garlic, white wine **gf 20**

CRUDO* | yellowfin, EVOO, capers, cucumber, citrus **gf 21**

TAGLIATELLE | wild boar ragout, parmigiano reggiano **20**

BUTTERNUT SQUASH SOUP | ras el hanout, green apple, pepitas, greek yogurt **14**

GREENS



GREEK | olives, cucumber, tomato, red onion, local feta, greek vinaigrette **gf 14**

GEM | baby romaine, white anchovies, pecorino romano, focaccia **16**

PIZZA

MARGHERITA | mozzarella, san marzano tomatoes, basil **19**

WHITE | local goat cheese, caramelized onion, roasted mushrooms, arugula **21**

RAPINI & ITALIAN SAUSAGE | garlic, stracciatella di bufala, calabrian chilies, red sauce **21**

ENTRÉES

WHOLE ROASTED STRIPED BASS | fennel, fingerling potatoes, green olives, salsa verde **gf 52**
suggested for two

CITRUS MARINATED SWORDFISH | sardinian fregola, garlic scented rapini **37**

LEMON-BRINED CHICKEN | baharat rub, carrot purée, roasted brussel sprouts, tahini sauce **gf 35**



DRY AGED BONE-IN RIBEYE* | gorgonzola butter, balsamic, charred broccolini, crispy potato **71**

MOUSSAKA | eggplant, zucchini, squash, roasted crimini mushrooms, lentils, fontina **gf 29**

PRAWN TAGINE | preserved meyer lemon, marble potatoes, red pepper, baby carrots **gf 34**

SIDES 8

herb roasted fingerling potatoes **gf**

calabrian chili charred broccolini **gf**

garlic scented rapini **gf**



caramelized brussel sprouts **gf**

gf gluten free

contains nuts

20% gratuity may be added to parties of 6 or more

*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.



CITREA

HOUSE CRAFTED COCKTAILS

CITREA MARTINI | olive oil washed titos vodka, carpano bianco, black pepper, agave nectar, lemon oil **14**

G & T | the botanist gin, amontillado sherry, sarsaparilla reduction, lemon, elderflower tonic **14**

NEGRONI | malfy gin con limone, aperol, carpano bianco **14**

OF AF | walnut oil washed bulleit bourbon, local maple syrup, orange & aromatic bitters **14**

PORT OF MARGARITA | don julio blanco tequila, taylor fladgate 10 year tawny, agave nectar, lime, sea salt rim **18**

HOT TODDY | honey, cinnamon stick, lemon **10**

WINES BY THE GLASS

SPARKLING

LUNETTA | prosecco **12**

JUVE Y CAMPS | brut rosé **14**

ROSE

MIRAVAL | still rosé **15**

RED

PERRIN "NATURE" | grenache, syrah blend **11**

SKOURAS | agiorgitiko **12**

LA CAPPUCINA "MADEGO" | cabernet sauvignon, merlot, carménère blend **14**

BADIA A CULTIBUONO | chianti classico **15**

ALVARO PALACIOS "CAMINS" | syrah, grenache, merlot, cabernet sauvignon **16**

SOTER NORTH VALLEY | pinot noir **17**

RUFFINO "MODUS" | sangiovese, merlot, cabernet sauvignon **17**

WHITE

MASO CANALI | pinot grigio **12**

TENUTA LUISA | sauvignon blanc **13**

CAMPILLO | viura, chardonnay **14**

WALT | chardonnay **16**

VIETTI | arnies **17**

BEER

MICHELOB ULTRA | **6.5**

COORS | lager **6.5**

STELLA | pilsner **7.5**

GREAT DIVIDE | pale ale **7.5**

90 SHILLINGS | amber ale **7.5**

| hazy ipa **7.5**

LEFT HAND | milk nitro stout **7.5**

BECK'S | n/a **5**