



CITREA

SHARED PLATES

HUMMUS | house-made pita, roasted garlic, herbs **18 nf**
“MA LAHM” - add spiced ground lamb, mint **+ 6**

CRISPY HOUSE MADE MOZZARELLA | san marzano tomato marinara **17 nf**

LABNEH | habanero honey, fig mostarda, house-made pita **18 nf**

BURRATA | grilled sour dough, apple butter, shaved fennel, arugula, aged balsamic, spiced almonds **25**

CHORIZO SHAKSHUKA | pita crisps, tomato, peppers, egg **26 nf**

MEZZE PLATTER

chef's daily selection **42**

STARTERS

TUNA TATAKI* |olive oil, pickled chilis, orange, cilantro salad **27 nf, df, gf**

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**

CARROT SOUP | hazel nut crema, shaved carrot, salted hazelnuts **19 gf**

GOAT CHEESE RAVIOLI | mushroom ragout, mushroom broth, parmesan crisps **27 nf**

ROASTED BEETS | ricotta, delicata squash, pumpkin seed crumble, pistachio lemon vinaigrette **23**

BEEF TARTAR | capers, lavash, harissa aioli, pickled shallot, lemon oil **25 nf**

ENTRÉES

HALF CHICKEN | confit thigh, roasted breast, muhammara, calabrian chili relish, cauliflower **49**

GRILLED TENDERLOIN* | grilled broccolini, roasted red pepper steak sauce, eggplant potato purée **65 gf, nf, df**

CAVATELLI |lamb bolognese, rapini, whipped ricotta, smoked almonds and cherries **45**

CIOPPINO | pei mussels, shrimp, lobster, tomato fennel broth, blistered cherry tomatoes, grilled focaccia **54 nf**

14 DAY DRY AGED DUCK BREAST| celery root puree, farro, roasted sweet potato, citrus duck sauce, confit duck thigh crepe **55 nf**

PORK OSSO BUCCO | tomato braised chickpeas, pomegranate seeds, fennel, kale **53 nf**

CITRUS MARINATED SALMON | lemon roasted baby carrots, french green lentils, tahini yogurt **51 nf, gf**

SIDES 12

Fingerling potatoes

Tomato braised chick peas

Roasted baby carrots

Chard broccolini

Farro risotto

Lentils

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