



CITREA

SHARED PLATES

- HUMMUS | house-made pita, roasted garlic, herbs 19 nf
- CRISPY HOUSE MADE MOZZARELLA | san marzano tomato marinara 20 nf
- LABNEH | fig mustarda, house-made pita, habanero honey 19 nf
- BURRATA | grilled sourdough, sundried tomato pesto, arugula, aged balsamic, parmesan crisp 25 nf
- MUSSELS* | house-made chorizo, cherry tomatoes, calabrian chilies, grilled focaccia, white wine sauce 27 nf
- MARINATED CUCUMBER | cashew yogurt, pickled shallot, lemon oil 16 gf df

MEZZE PLATTER
chef's daily
selection 42

STARTERS

- SWEET CORN RAVIOLI | tomato emulsion, cherry tomatoes, grilled corn 26 nf
- TOMATO SOUP | pita chip, herbed tomato, cucumbers, lemon oil, basil 17 df, nf
- GREEK | mixed greens, olives, cucumber, tomato, red onion, local feta, greek vinaigrette 22 nf gf
- CAESAR | romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons 23 nf
- GRILLED ASPARAGUS | crispy prosciutto, asparagus puree, toum, chili oil 24 nf gf
- TUNA TATAKI | moroccan spiced, tarragon cantaloupe cucumber salad, pickled chilis, olive oil 28 nf df

PIZZA

- MARGHERITA | buffalo mozzarella, san marzano tomatoes, basil 26 nf
- RAPINI & ITALIAN SAUSAGE | stracciatella di bufala, calabrian chilies, red sauce 27 nf
- PROSCIUTTO | mozzarella, goat cheese, arugula, red sauce, habanero honey 28 nf

ENTRÉES

- HALF CHICKEN | confit thigh, roasted breast, lentil ratatouille, squash, zucchini, red zhug 48 nf gf
- GRILLED TENDERLOIN* | braised romano beans, crispy fingerlings, herbed artichoke compound butter 65 nf gf
- PAN SEARED HALIBUT* | jalapeño braised chickpeas, pesto, castelvetrano olives, arugula fennel salad 57 gf, nf
- 14 DAY DRY AGED DUCK* | date “ketchup”, spinach puree, snap peas, duck thigh croquette 58 nf gf
- SALMON* | citrus and herb cured, quinoa tabbouleh, green yogurt zhug, chard broccolini 48 nf gf
- PAPPARDELLE | mushroom bolognese, porcinis, morels, san marzano tomatoes, whipped burrata 42 nf
- BBQ LAMB GYRO | pita, avocado puree, pickled red onion, piperade, cabbage slaw 45 nf

SIDES 15

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|--------------------|----------------------------|
| Quinoa tabbouleh | Crispy fingerling potatoes |
| Grilled broccolini | Lentil ratatouille |
| | Romono beans |

Executive Chef Ryan Little

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