



CITREA

LUNCH

SHARED PLATES

HUMMUS | house-made pita, roasted garlic, herbs **17** *df, 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*

LABNEH | fig mustarda, house-made pita, habanero honey **19**

MARINATED CUCUMBER | cashew yogurt, pickled shallot, lemon oil **16**

FRENCH FRIES

12 *nf*

TRUFFLE FRIES

14 *nf*

SOUP, SALAD, SANDWICH

TOMATO SOUP | pita chip, herbed tomato, cucumbers, lemon oil, basil **16** *df, nf*

GREEK | mixed greens, olives, cucumber, tomato, red onion, local feta, greek vinaigrette **19** *gf, nf*

CAESAR | romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons **19** *nf*

BBQ LAMB GYRO | avocado puree, pickled red onion, cabbage slaw, French fries **27**

LAMB BURGER | challah roll, cumin aioli, feta, french fries **28**

CITREA BURGER | challah roll, garlic aioli, American cheese, french fries **25** *nf*

SPICY CHICKEN SANDWICH | grilled chicken, challah roll, provolone, french fries **25** *nf*

BURRATA PANUOZZO | basil pesto, heirloom tomatoes, arugula, aged balsamic, french fries **25**

add prosciutto 7

PIZZA

MARGHERITA | mozzarella, san marzano tomatoes, basil **23** *nf*

RAPINI & ITALIAN SAUSAGE | garlic, stracciatella di bufala, calabrian chilies, red sauce **23** *nf*

PROSCIUTTO | mozzarella, goat cheese, arugula, red sauce, habanero honey **23** *nf*

ADD CHICKEN 12

ADD SHRIMP 15

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