



CITREA

SHARED PLATES

HUMMUS | house-made pita, olives, herbs **16**

CRISPY HOUSE MADE MOZZARELLA | warm tomato basil salsa, arugula **14**

BURRATA | cherries, spiced almonds, aged balsamic, grilled focaccia **19**

OLIVES | citrus marinated, kalamata, castelvetro **9**

B.Y.O.T. | harissa braised short ribs, chickpea tortilla, grilled red onion, tomatoes, tzatziki **22**

MARCONA ALMONDS | fennel pollen **8**

STARTERS

LAMB MEAT BALLS | creamy polenta, roasted feta & tomato sauce, toasted bread crumbs **26**

OCTOPUS | chorizo emulsion, crispy fingerling potatoes, corn relish, cilantro **27**

CRUDO* | yellowfin, cucumber, chili mint vinaigrette, oranges, sesame seeds, poppadoms **28**

RICOTTA CAVATELLI | ramp pesto, rapini, marinated red peppers **25**

CRAB CAKE | dungeness crab, greek tartar sauce, avocado relish **38**

ROASTED EGGPLANT SOUP | ras el hanout spiced goat cheese, pickled raisins, pistachios **17**

SALADS

TOMATO | marinated heirloom tomatoes, parmesan chips, cucumber vinaigrette, whipped feta **19**

GREEK | olives, cucumber, tomato, red onion, local feta, greek vinaigrette **18**

CAESAR | gem lettuce, white anchovies, pecorino romano, caesar dressing, focaccia croutons **19**

PIZZA

MARGHERITA | mozzarella, san marzano tomatoes, basil **25**

WHITE | local goat cheese, caramelized onion, roasted mushrooms, arugula **26**

RAPINI & ITALIAN SAUSAGE | garlic, stracciatella di bufala, calabrian chilies, red sauce **26**

PROSCIUTTO | mozzarella, local goat cheese, arugula, red sauce, habanero honey **28**

ENTRÉES

WHOLE ROASTED STRIPED BASS | daily preparation **68**

suggested for two | SERVED BONE-IN

CITRUS MARINATED SWORDFISH | quinoa, asparagus, citrus vinaigrette, marinated cucumber **48**

CONFIT CHICKEN THIGH | green lentils, mustard greens, grilled summer squash, roasted red pepper, lemon caper chicken jus **42**

LAMB OSSO BUCCO | roasted eggplant puree, glazed baby carrots, mint pesto **52**

DRY AGED N.Y. STRIP | charred broccolini, fingerling potato, salsa verde, aged balsamic **76**

COD | arrabbiata, roasted zucchini, cipollini onions, chickpeas, toasted pine nuts, romanesco **45**

FRIED EGGPLANT | chickpea puree, oyster mushrooms, cherry tomatoes, manchego, romesco **33**

SIDES 15

herb roasted fingerling potatoes
calabrian chili charred broccolini
garlic scented rapini
green lentils
citrus quinoa

Executive Chef Ryan Little

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.