



















# CITREA






## SHARED PLATES

- HUMMUS | house-made pita, roasted garlic, herbs  **16**
- MUSSELS | house made chorizo, scallions, white wine, cherry tomatoes, grilled focaccia  **24**
- CRISPY HOUSE MADE MOZZARELLA | san marzano tomato marinara, basil  **16**
- BURRATA | apple, fennel, cara cara orange, spiced almonds, orange scented aged balsamic, grilled focaccia **19**
- OLIVES | citrus marinated, kalamata, castelvetroano    **9**
- MARCONA ALMONDS | fennel pollen    **8**





## STARTERS

- SHORT RIB RAVIOLI | oyster mushrooms, lemon broth, sunflower seed gremolata **28**
- SHRIMP CARBONARA | house made pappardelle, prosciutto, shrimp crumble **28**
- LAMB MEAT BALLS | creamy polenta, rapini pesto, cucumber salad **26**
- ROASTED BABY CARROTS | quinoa, roasted sweet potatoes, 6 minute egg, carrot emulsion   **24**
- LOCAL SQUASH SOUP | roasted butternut squash, fried sage, spiced yogurt, toasted pumpkin seeds   **19**
- TUNA TARTAR | meyer lemon tahini vinaigrette, pickled fresno, cilantro, castelvetroano, kataifi   **25**
- OCTOPUS | smoked potato crema, nduja vinaigrette, fingerling potatoes  **28**












## SALADS

- ROASTED BEET | pomegranate vinaigrette, mint pesto, haystack goat cheese, pumpkin seed crumble  **21**
- GREEK | baby greens, olives, cucumber, tomato, red onion, local feta, greek vinaigrette   **19**
- CAESAR | baby romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons   **20**

## 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, goat cheese, arugula, red sauce, habanero honey  **28**

## ENTRÉES

- WHOLE ROASTED STRIPED BASS | pickled leek vinaigrette, lemon scented quinoa    **60**  
*suggested for two*
- LAMB OSSO BUCCO | lentils, smoked baba ganoush, mint pistachio crumble  **56**
- HALF CHICKEN TWO-WAYS | confit thigh, yogurt marinated breast, chorizo spiced brussels sprouts, cauliflower, preserved orange vinaigrette   **42**
- GRILLED TENDERLOIN | garlic puree, charred brocolini, house made spanish steak sauce, crispy fingerling potatoes   **60**
- SEARED SCALLOPS | porcini brodetto, fregola, romanesco, king trumpet mushrooms, cippolini onions  **58**
- STEELHEAD | sweet potato puree, roasted baby carrots, arugula salad, caper artichoke emulsion   **40**
- CARAMELIZED GNOCCHI | béchamel, swiss chard, butternut squash, manchego, fresh mozzarella, lemon bread crumbs **35**

## SIDES 12

- |                                 |                     |
|---------------------------------|---------------------|
| lentils                         | charred brocolini   |
| chorizo spiced brussels sprouts | citrus quinoa       |
| herb roasted fingerlings        | glazed baby carrots |

*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.

 Gluten Free  Nut Free  Dairy Free