



# CITREA

## SHARED PLATES

- HUMMUS | house-made pita, roasted garlic, herbs **16** *df, nf*
- BOMBA SPREAD | olive oil, house-made pita **16** *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*
- BURRATA | cherry lemon relish, spiced almonds, aged balsamic, grilled focaccia **20**
- MUSSELS | house made chorizo, cherry tomatoes, grilled focaccia, white wine sauce **24**
- FALAFEL | house made pita, roasted eggplant labneh, marinated cucumber and red onion **24** *nf*

**MEZZE PLATTER**  
chef's daily  
selection **38**

## STARTERS

- LEMON RICOTTA RAVIOLI | yellow tomato emulsion, aged balsamic, parmesan crisp **26** | **40** *nf*
- PAPPARDELLE | overnight braised colorado lamb, rapini, whipped burrata, toasted pinenut **26** | **40**
- MOROCCAN SPICED CARROT SOUP | lemon oil, hazelnut gremolata **19** *gf*
- TUNA CRUDO | citrus cured tuna, pickled fresno vinaigrette, cilantro, castelvetroano red pepper tapenade, kataifi **26** *nf*
- CRISPY PORK BELLY | zucchini fritter, citrus piri piri aioli, tomato jam, cilantro **26** *nf, df*

## SALADS

- HEIRLOOM TOMATO | marinated feta, shaved cucumber, sundried tomato vinaigrette, sunflower seed crumble **21** *gf, nf*
- GREEK | baby greens, olives, cucumber, tomato, red onion, local feta, greek vinaigrette **20** *gf, nf*
- CAESAR | romaine, white anchovies, pecorino romano, caesar dressing, focaccia croutons **21** *nf*

## PIZZA

- MARGHERITA | mozzarella, san marzano tomatoes, basil **26** *nf*
- RAPINI & ITALIAN SAUSAGE | garlic, 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, roasted summer squash and zucchini, lentils, orange sumac vinaigrette **47** *gf, nf*
- GRILLED TENDERLOIN | garlic puree, charred asparagus, herbed artichoke compound butter, crispy fingerling potatoes **62** *gf, nf*
- PAN SEARED HALIBUT | shaved fennel, cherry tomato, kalamata olives, cannellini beans **53** *gf, nf*
- CITRUS MARINATED GRILLED WILD SALMON | lemon quinoa tabbouleh salad, broccolini, sundried tomato relish **45** *gf, nfs*

## SIDES 12

- green lentils
- roasted broccolini
- quinoa tabbouleh
- herb roasted fingerlings
- charred asparagus

*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*