

## APRES

2:30pm to 5pm: bar & patio



# CITREA

### SNACKS

OLIVES | citrus marinated, kalamata, castelvetroano **9** *gf, df, nf*

MARCONA ALMONDS | fennel pollen **8** *gf, df*

HUMMUS | house-made pita, roasted garlic, herbs **15** *nf*  
"MA LAHM" - add spiced ground lamb, mint **+ 6**

CRISPY HOUSE MADE MOZZARELLA | san marzano tomato marinara **14** *nf*

LABNEH | habanero honey, fig mustarda, house-made pita **15** *nf*

BURRATA | grilled sour dough, apple butter, shaved fennel, arugula, aged balsamic, spiced almonds **17**

CHORIZO SHAKSHUKA | pita crisps, tomato, peppers, egg **22** *nf*

MEZZE PLATTER | chef's daily selection **29**

TOMATO SOUP | foccica croutons, lemon oil **15** *nf, gf*

TRUFFLE FRIES | parmesan, herbs **14** *nf*

BREAD AND BUTTER PICKLES **10**

### PIZZA AND A BEER | 18

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

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

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

*Executive Chef Ryan Little*  
*Sous Chef Sean McDonough*

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*