



CITREA

LUNCH

SHARED PLATES

HUMMUS | house-made pita, roasted garlic, herbs **16** *nf*

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

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

CRISPY HOUSE MADE MOZZARELLA | san marzano tomato marinara **15** *nf*

LABNEH | habanero honey, fig mustarda, house-made pita **16** *nf*

BREAD AND BUTTER PICKLES **12** *gf, df, nf*

SOUP, SALAD, SANDWICH

TOMATO SOUP | focaccia crouton, lemon oil, basil **17** *df, nf*

CARROT SOUP | hazel nut panna cotta, pickled carrot **19**

ROASTED BEETS | ricotta, delicata squash, pumpkin seed crumble, pistachio lemon vinaigrette **22**

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*

COLORADO LAMB BURGER | challah roll, cumin aioli, feta, french fries **26** *nf*

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, 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 10

ADD SHRIMP 13

*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

