

CITRO

TAKEAWAY

MENU

NEWCOMERS

Lasagna Veg/Meat
Mac 'n' cheese
Melanzane
alla Parmigiana

please note these dishes are sold raw and need to be cooked in your oven at home
homemade lasagna sheets and built to perfection
pecorino, mozzarella and red leicester cheese
layered aubergine, mozzarella, tomato sauce and basil

Small	Large
9/10	18/20
10.5	
9.5	

SALAD

Green Salad

vg rocket, mixed leaf, onion, cherry tomatoes and toasted
herbed breadcrumbs

7 10.00

PIZZA

Margherita

v tomato, mozzarella fior di latte, basil

8.50

Diavola

tomato, mozzarella fior di latte, basil, pepperoni, n'duja

10.50

Capricciosa

tomato, mozzarella fior di latte, ham, roast peppers, artichokes,
mushrooms, red onion

11.00

Calabrese (new)

tomato, mozzarella fior di latte, ricotta, ventricina (calabrian spicy
salame)

10.50

Prosciutto

mozzarella fior di latte, rocket, parma ham, cherry tomatoes,
parmesan shavings, olive oil

12.00

La Bufala

v tomato, buffalo mozzarella, basil

10.00

Salsiccia e Friarielle

fennel sausage, napolitan broccoli, mozzarella fior di latte

10.00

4 formaggi

gorgonzola, taleggio, parmigiano, mozzarella fior di latte, sage

11.00

Calzone (new)

ricotta, mushrooms, salame napoli, black pepper, tomato,
mozzarella fior di latte

10.50

Veggie Fisti

v tomato, mozzarella fior di latte, roast peppers, aubergine,
artichoke, Napolitan broccoli, mushrooms, black olives

12.00

Parmigiana

v tomato, aubergine, parmesan, tomato, mozzarella fior latte, basil

9.50

Boscaiola Pizza

tomato, double cream, chestnut mushroom, fennel sausage,
parsley, onions, black pepper, parmesan

11.00

Tuna

mozzarella fior di latte, italian tuna fish, onions

9.50

Napoli

tomato, mozzarella fior di latte, capers, black olive, anchovies

10.50

EXTRA TOPPINGS

parma ham (24 month), bufala mozzarella
ham, n'duja, aubergine, fior di latte mozzarella, olives,
anchovies, pepperoni, vegan cheese, mushrooms, onions

2.50

1.00

HAND-MADE PASTA

every dish is made from scratch so some dishes can be made vegan, please ask us

Rigatoni al Sugo

v tomato & vegetable soffritto sauce, toasted herbed breadcrumbs

9.50

Tagliatelle Arrabbiata

award winning italian sausage meat, spicy n'duja, chilli, tomato,
habanero oil

12.50

Spaghetti Carbonara

v parmesan, guanciale, egg yolk, pancetta & black pepper

12.00

HOMEMADE DESSERTS

Crème Caramel

your favourite baked vanilla caramel custard

5.50

Tiramisu

light mascarpone cream layered with savoiardi biscuits soaked in coffee

6.00

Cheesecake

cherry amaretto cream, biscoff base, cherry jam & toasted almonds

6.00

vg / vegan – v / vegetarian – nt / contains nuts - gf / gluten free

If you have any dietary/allergy requirements please inform a member of staff...

Instagram/citro_restaurant