

SMALLER PLATES

Lamb Chops	<i>gf, nt</i>	grilled welsh lamb chops, pistachio crumb, pea & mint ketchup	12.50
Grilled Scallops	<i>gf, nt</i>	charred Scottish scallops, spicy romesco sauce, baby gem, taggiasca olives, toasted almonds	15.50
Zucchini Fritti	<i>vg</i>	fried courgettes in a light batter with a mint pesto dip	8.50
Mushroom Bruschetta	<i>v</i>	pan-fried wild mushroom on toastad sourdough bread, parmesan, herbs & white truffle oil	10.00
Polenta e Salsiccia	<i>gf</i>	grilled sausage, polenta, pecorino & caramelized onions	11.50
Winter Salad	<i>vg, nt</i>	mixed leaf, crispy kale, Jerusalem artichoke, shaved pear, toasted walnut, pickled shitake	8.50/13.50
Tomato Salad	<i>vg, gf</i>	cherry tomatoes, basil, rocket, baked red onions & olive oil	8.00
Garlic Bread	<i>vg</i>	freshly baked garlic & oregano focaccia bread	4.00

PIZZA

don't forget we have vegan mozzarella if you want to switch

Margherita	<i>v</i>	tomato, mozzarella fior di latte, basil	9.50
Diavola		tomato, mozzarella fior di latte, basil, pepperoni, n'duja	11.50
Capricciosa		tomato, mozzarella fior di latte, ham, roast peppers, artichokes, mushrooms, red onion	13.00
Prosciutto		mozzarella fior di latte, rocket, parma ham, cherry tomatoes, parmsan shavings & olive oil	14.50
Salsiccia e Friarielle		fennel sausage, napolitan broccoli, mozzarella fior di latte	11.50
4 formaggi	<i>v</i>	gorgonzola, taleggio, parmiggiano, mozzarella fior di latte	12.50
Calzone		ricotta, salame napoli, black pepper, tomato, mozzarella fior di latte	12.00
Calabrese		tomato, mozzarella fior di latte, ricotta, ventricina (calabrian spicy salame)	12.50
Veggie Fisti	<i>v</i>	tomato, mozzarella fior di latte, roast peppers, aubergine, artichoke, Napolitan broccoli, mushrooms, black olives	13.50
Parmigiana	<i>v</i>	tomato, aubergine, parmesan, mozzarella fior latte, basil	11.00
Boscaiola Pizza		tomato, double cream, chestnut mushroom, fennel sausage, parsley, onions, black pepper, parmesan	12.50
Tuna		mozzarella fior di latte, italian tuna fish, onions	11.50
Napoli		tomato, mozzarella fior di latte, capers, black olive, anchovies	11.50
EXTRA TOPPINGS		bufala mozzarella, parma ham, tuna	2.50
		ham, n'duja, aubergine, fior di latte mozzarella, olives, anchovies, pepperoni, vegan cheese, mushrooms, onions	1.00

HAND-MADE PASTA

every dish is made from scratch so some dishes can be made vegan & gluten free

Veal & Mushroom Ragu		rigatoni, porcini mushroom, veal, onion & fennel	16.00
Bucatini Arrabbiata		award winning italian sausage meat, spicy n'duja, tomato sauce, chili & habanero oil	13.50
Seafood Spaghetti		mussels, clams, kings prawns, cherry tomato, chilli, garlic	18.50
Pasta Ceci	<i>vg</i>	pappardelle, chick pea, rosemary & garlic	13.00
Pasta Al Limone	<i>v</i>	tagliolini, Sicilian lemon, pine nuts & parmesan	13.50
Spaghetti Del Nonno	<i>vg</i>	cherry tomato, chilli, garlic, parsley	10.50
Rigatoni Bolognese		slow cooked beef, vegetable soffritto in our classic sugo	13.50

HOMEMADE DESSERTS

Cannolo	<i>nt</i>	handmade by Domenico himself, traditional sicilian cannoli filled with ricotta, chocolate and dipped in pistacchio	4.50
Tiramisu	<i>v</i>	light mascarpone cream layered with savoiardi biscuits soaked in coffee	5.50
Crème Brulee	<i>v</i>	coconut crème brulee, brandy poached pineapple	7.00
Homemade Ice Cream	<i>v, gf</i>	vanilla / chocolate crunch / salted caramel banana / strawberry / lemon sorbet (vg)	2.50

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

Gluten Free Pasta add £1.50

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

Instagram/citro_restaurant