

## SMALLER PLATES

|                                             |                                                                                                                     |           |
|---------------------------------------------|---------------------------------------------------------------------------------------------------------------------|-----------|
| <b>Rib-Eye Skewers</b> <small>gf</small>    | 2 grilled ribeye skewers, salsa verde & salad                                                                       | 9.50      |
| <b>Lamb Chops</b>                           | grilled welsh lamb chops, pistachio crumb, pea & mint ketchup                                                       | 10.50     |
| <b>Semola Squid</b>                         | crispy semola squid, homemade tartare sauce                                                                         | 7.50      |
| <b>Vegetable Carpaccio</b>                  | <small>vg gf</small> marinated aubergine & heritage tomatoes, pine nut salsa, pangrattato                           | 7.00      |
| <b>Green Salad</b> <small>vg gf</small>     | rocket, broccoli, baby gem, basil, cucumber, vinaigrette                                                            | 5.50/8.00 |
| <b>Courgette Salad</b> <small>vg gf</small> | spiralised yellow and green courgettes, basil, toasted walnuts, rocket, cherry tomatoes and balsamic                | 7.50      |
| <b>Seafood Bruschetta</b>                   | grilled tiger prawns, squid, heritage tomato, spicy n'duja butter, pickled cucumber, black olive, red onion         | 10.50     |
| <b>Pork Belly Slices</b>                    | slow cooked 20 hours then grilled, pickled shiitake, toasted sesame, herbs red onion, orange pepper, citrus & shiso | 8.50      |

## PIZZA

|                                      |                                                                                                                    |       |
|--------------------------------------|--------------------------------------------------------------------------------------------------------------------|-------|
| <b>Margherita</b> <small>v</small>   | tomato, mozzarella fior di latte, basil                                                                            | 8.50  |
| <b>Diavola</b>                       | tomato, mozzarella fior di latte, basil, pepperoni, n'duja                                                         | 10.50 |
| <b>Napoli</b>                        | tomato, mozzarella fior di latte, capers, black olive, anchovies                                                   | 10.50 |
| <b>Capricciosa</b>                   | tomato, mozzarella fior di latte, ham, roast peppers, artichokes, mushrooms, red onion                             | 11.00 |
| <b>La Bufala</b> <small>v</small>    | tomato, buffalo mozzarella, basil                                                                                  | 10.00 |
| <b>Prosciutto</b>                    | mozzarella fior di latte, cherry tomatoes, parma ham, parmesan shavings, rocket                                    | 12.00 |
| <b>Salsiccia e Friarielle</b>        | fennel sausage, napolitan broccoli, mozzarella fior di latte                                                       | 10.00 |
| <b>Ortolana</b> <small>v</small>     | mozzarella fior di latte, aubergine, cherry tomato, courgette, onion                                               | 11.00 |
| <b>4 formaggi</b> <small>v</small>   | gorgonzola, taleggio, parmiggiano, mozzarella fior di latte, sage                                                  | 11.00 |
| <b>Veggie Fisti</b> <small>v</small> | tomato, mozzarella fior di latte, roast peppers, aubergine, artichoke, Napolitan broccoli, mushrooms, black olives | 12.00 |
| <b>Parmiggiana</b> <small>v</small>  | tomato, aubergine, parmesan, tomato, mozzarella fior latte, basil                                                  | 9.50  |
| <b>Boscaiola Pizza</b>               | tomato, double cream, chestnut mushroom, fennel sausage, parsley, onions, black pepper, parmesan                   | 11.00 |
| <b>Mushroom</b> <small>v</small>     | porcini, chestnut & shiitake mushroom, taleggio, mozzarella fior di latte                                          | 12.50 |
| <b>Tuna</b>                          | mozzarella fior di latte, italian tuna fish, onions                                                                | 9.50  |
| <b>EXTRA TOPPINGS</b>                | parma ham (24 month), mozzarella bufala                                                                            | 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, please ask a server

|                                            |                                                                       |       |
|--------------------------------------------|-----------------------------------------------------------------------|-------|
| <b>Spaghetti al Sugo</b> <small>vg</small> | tomato & vegetable soffritto sauce, toasted herbed breadcrumbs        | 9.50  |
| <b>Fusilli Pesto</b> <small>v</small>      | fresh basil pesto, toasted pine nuts, parmesan & pecorino cheese      | 11.50 |
| <b>Tagliatelle Arrabbiata</b>              | award winning sausage meat, n'duja butter, arrabbiata sauce, habanero | 11.00 |
| <b>Spaghetti Carbonara</b>                 | guanciale, egg, parmesan, pepper & parsley                            | 10.50 |
| <b>Lamb Fettucine</b>                      | Welsh lamb & vegetable ragu, toasted herbed breadcrumbs               | 12.00 |

## HOMEMADE DESSERTS

|                          |                                                                         |      |
|--------------------------|-------------------------------------------------------------------------|------|
| <b>Tiramisu</b>          | light mascarpone cream layered with savoiardi biscuits soaked in coffee | 5.50 |
| <b>Chocolate Fondant</b> | hot chocolate pudding with a soft centre with chocolate ice cream       | 7.00 |
| <b>Lemon Polenta</b>     | baked polenta cake, lemon drizzle & mint marscapone                     | 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...

stay posted .. Instagram/citro\_restaurant