

# PIZZA

<b>Margherita</b>	v tomato, mozzarella fior di latte, basil	9.50
<b>Diavola</b>	tomato, mozzarella fior di latte, basil, pepperoni, n'duja	11.50
<b>Capricciosa</b>	tomato, mozzarella fior di latte, ham, roast peppers, artichokes, mushrooms, red onion	14.50
<b>La Bufala</b>	v napolitan buffalo mozzarella, tomato, basil	12.50
<b>Salsiccia e Friarielli</b>	fennel sausage, napolitan broccoli, mozzarella fior di latte	13.50
<b>4 formaggi</b>	v gorgonzola, taleggio, parmiggiano, mozzarella fior di latte	13.50
<b>Veggie Fisti</b>	v tomato, mozzarella fior di latte, mushrooms, roast peppers, aubergine, napolitan broccoli, olives, artichokes	15.00
<b>Calzone</b>	folded pizza filled with ricotta, salame napoli, tomato, mozzarella fior di latte	12.00
<b>Parmigiana</b>	v tomato, aubergine, parmesan, mozzarella fior latte, basil	12.00
<b>Boscaiola Pizza</b>	tomato, double cream, chestnut mushroom, fennel sausage, parsley, onions, black pepper, parmesan	14.00
<b>Tuna</b>	mozzarella fior di latte, italian tuna fish, onions	12.00
<b>Napoli</b>	tomato, mozzarella fior di latte, capers, black olive, anchovies	13.00

# TOPPINGS

Pepperoni, Mushroom, N'duja, Olives, Aubergine, Onion, Tomato Sauce, Peppers, Capers	1.00
Fior di latte Mozzarella, Anchovies, Rocket, Cherry Tomatoes, Grated Parmesan, Ham, Taleggio cheese	1.50
Buffalo Mozzarella, Gorgonzola, Grilled Artichokes, Italian Sausage, Friarielli, Tuna	2.50
<i>Going for vegan mozzarella instead of fior di latte mozzarella</i>	2.50
<i>If cow's milk is not for you, go for buffalo mozzarella</i>	3.00

We use a less refined '0' flour and always make our dough at least 48hrs before it reaches your plate. In doing so we are able to use a tiny amount of fresh yeast which we find is better for taste and digestion

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

# CITRO

Week Commencing  
Monday 30th January

## FOOD FOR HOME

<b>MEAT LASAGNA</b> - fresh pasta, parmesan, 28 mozzarella, bechamel, slow cooked beef bolognese	£15 /
<b>PARMIGIANA</b> - aubergine, mozzarella, 24 parmesan, tomato & garlic sauce	£13 /
<b>TIRAMISU</b> - our tiramisu packaged for you at home	£6
<b>CHEESECAKE</b> - cherry amaretto cream cheesecake, cherry compote, toasted almonds	£7
<b>SICILIAN OLIVE OIL 500ml</b> - cold pressed Sicilian olive oil	£9.50

## SMALLS & SIDES

	£6.50	
<b>Olives</b>	<i>vg</i> green & black pitted olives marinated in mixed herbs & olive oil	3.50
<b>Garlic Focaccia</b>	<i>vg</i> freshly baked garlic & oregano focaccia bread	5.00
<b>Grilled Babygem</b>	<i>gf, vg</i> grilled babygem lettuce & caper butter sauce	6.50
<b>Panelle</b>	<i>gf, v</i> sicilian street food chickpea fritters with lemon mayo	5.50
<b>Polenta Chips</b>	<i>v</i> handmade polenta chips, parmesan & smoked garlic mayonnaise	6.50
<b>Tre Colori</b>	<i>nt, v</i> Napolitan buffalo mozzarella, crushed tomato, toasted bread & pesto dressing	10.00
<b>Insalata Invernale</b>	<i>gf, vg</i> grilled celeriac, fresh blood orange, parsnip crisps, roasted carrots, caramelised onion babygem, mixed leaves, herbs & pinenuts	9/15
<b>Lamb Chops</b>	<i>gf, nt</i> grilled welsh lamb chops, pistachio, pea & mint ketchup	14.50
<b>Baccala' Al Forno</b>	baked cod fillet, herb crust, parsnip puree and roasted carrots	14.50

## HAND-MADE PASTA

ALL dishes are made from scratch so some dishes can be made vegan & gluten free

<b>Monkfish Ragù</b>	paccheri, shredded monkfish, tomato sauce, onion & parsley	16.00
<b>Rigatoni Bolognese</b>	slow cooked beef ragù, vegetable soffritto, mascarpone sauce and pangrattato	14.50
<b>Penne Arrabiata</b>	award winning italian sausage meat, spicy n'duja, parmesan red chilli & habanero oil	14.50
<b>Melanzane Fusilloni</b>	<i>vg</i> roast aubergine, sunblush tomatoes, grilled celeriac & pinenuts	13.50
<b>Spaghetti Carbonara</b>	carbonara, the original way, parmesan, guanciale, egg yolk, black pepper	13.50
<b>Gorgonzola Fusilli</b>	<i>v</i> gorgonzola, toasted walnuts, butter and sage	14.50

## HOMEMADE DESSERTS

<b>Pavlova</b>	<i>gf, nt</i> french meringue, lemon cream, almonds & mint syrup	7.00
<b>Polenta Cake</b>	<i>gf</i> warm polenta cake, fresh blood orange & coconut glaze	7.50
<b>Cannolo</b>	<i>v, nt</i> handmade by our dad, traditional sicilian cannoli filled with ricotta, chocolate and dipped in pistacchio	5.00
<b>Tiramisu</b>	<i>v</i> light mascarpone cream layered with savoiardi biscuits soaked in coffee	6.00
<b>Homemade Ice cream</b>	<i>v, gf</i> chocolate, vanilla, pecan & maple, stracciatella <i>vg</i> cherry sorbet, blood orange sorbet	3.00

*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