

# 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	13.00
<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	11.50
<b>4 formaggi</b>	v	gorgonzola, taleggio, parmiggiano, mozzarella fior di latte	12.50
<b>Veggie Fisti</b>	v	tomato, mozzarella fior di latte, mushrooms, roast peppers, aubergine, napolitan broccoli, olives, artichokes	15.00
<b>Calzone</b>		ricotta, salame napoli, tomato, mozzarella fior di latte	12.00
<b>Parmigiana</b>	v	tomato, aubergine, parmesan, mozzarella fior latte, basil	11.00
<b>Boscaiola Pizza</b>		tomato, double cream, chestnut mushroom, fennel sausage, parsley, onions, black pepper, parmesan	12.50
<b>Tuna</b>		mozzarella fior di latte, italian tuna fish, onions	11.50
<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 27th September

## SMALLER PLATES

<b>Olives</b>	vg	green pitted olives marinated in mixed herbs & olive oil	3.50
<b>Garlic Focaccia</b>	vg	freshly baked garlic & oregano focaccia bread	5.00
<b>Zucchini Fritti</b>	vg, nt	fried courgettes in a light batter with a cashew nut mayo	8.50
<b>Panelle</b>	gf.v	sicilian street food chickpea fritters with lemon mayo	5.00
<b>Fig Salad</b>	gf.v	figs, mixed leaves, baked red onion, pecorino, radicchio, tenderstem broccoli, honeyroast carrots	10.00
<b>Courgette Salad</b>	vg.nt	spiralised courgettes, basil, toasted almond, rocket, cherry tomatoes & mustard dressing	9/14
<b>Mushroom Bruschetta</b>	v	pan-fried wild mushroom on toasted sourdough bread, parmesan, herbs & white truffle oil	12.00
<b>Coniglio al Forno</b>		rabbit baked in a cream of mushrooms, carrots & mustard, with sourdough bread	9.50
<b>Grilled Chicken</b>	gf	grilled chicken breast, grilled babygem, sun dried tomatoes, mustard dressing & herbs	11.50
<b>Cod Puttanesca</b>		fillet of cod baked in puttanesa sauce served with fried polenta	14.50
<b>Romesco Gamberi</b>		baked gambero rosso in spicy romesco sauce with burnt lime & sourdough bread	12.00

## HAND-MADE PASTA

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

<b>Linguine Gamberi</b>	nt	pan fried gambero rosso prawns, cherry tomato, butter, garlic & pistacchio	16.50
<b>Cannelloni</b>	v	filled pasta tubes of buffalo ricotta & spinach baked in tomato sauce	13.00
<b>Mushroom Carbonara</b>		wild mushrooms, egg yolk, parmesan, black pepper & truffle oil	13.50
<b>Salsiccia &amp; Cipolla</b>		fusilli, award winning italian fennel sausage meat, onion, chili & nduja	14.50
<b>Pappardelle Cinghiale</b>		spanish wild boar slow cooked in vegetable & red wine sauce	16.50
<b>Spaghetti Del Nonno</b>	vg	cherry tomato, chilli, garlic, parsley	11.00

## HOMEMADE DESSERTS

<b>Tiramisu</b>	v	light mascarpone cream layered with savoiardi biscuits soaked in coffee	6.00
<b>Pink Fondant</b>		coconut fondant, ruby chocolate & raspberry sorbet	8.50
<b>Crème Caramel</b>	gf	vanilla cinnamon baked caramel pudding	6.50
<b>Homemade Icecream</b>	v.gf	vanilla, chocolate, pecan & maple, caramel raspberry sorbet (vg), 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