

# 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>Prosciutto</b>		mozzarella fior di latte, rocket, parma ham, cherry tomatoes, parmesan shavings & olive oil	14.50
<b>La Bufala</b>	v	napolitan buffalo mozzarella, tomato, basil	12.50
<b>Salsiccia e Friarielle</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>Calzone</b>		ricotta, salame napoli, black pepper, tomato, mozzarella fior di latte	12.00
<b>Calabrese</b>		tomato, mozzarella fior di latte, ricotta, ventricina (calabrian spicy salame)	12.50
<b>Veggie Fisti</b>	v	tomato, mozzarella fior di latte, mushrooms, roast peppers, aubergine, napolitan broccoli, olives, artichokes	15.00
<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, Ventricina 24m Cured Parma Ham, 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

# CITRO

Week commencing  
23rd May, 2022

## SMALLER PLATES

<b>Garlic Focaccia</b>		freshly baked garlic & oregano focaccia bread	4.00
<b>Spring Salad</b>	<i>gf, nt</i>	spinach, grilled broccoli, almonds, baked leeks, pecorino & cherry tomatoes, rocket, mint & basil	9/14
<b>Courgette Flower</b>	<i>v</i>	buffalo ricotta, sundried tomatoes, walnuts, pinenuts, basil & gorgonzola	11.00
<b>Tomato &amp; Aubergine Carpaccio</b>	<i>v</i>	grilled aubergine, heritage tomatoes, pinenuts, basil ricotta & lingue di suocera	9.50
<b>Prosciutto e Mozzarella</b>		napolitan buffalo mozzarella, prosciutto san daniele, focaccia, roast cherry tomatoes, red pepper & tomato relish	12.00
<b>Zucchini Fritti</b>	<i>vg, nt</i>	fried courgettes in a light batter with a cashew nut mayo	8.50
<b>Tomato Bruschetta</b>	<i>vg</i>	plum, heritage & cherry tomatoes, black grapes, baked onions, sun-dried tomato pesto & sourdough bread	10.00
<b>Pollo Fritto</b>	<i>gf</i>	fried chicken thigh skewers with parmesan and pecorino sauce, broccoli & pickled cucumber	13.00
<b>Kingfish Cevice</b>	<i>gf</i>	fresh kingfish cured in citrus dressing & herbs	11.00
<b>Semola Squid</b>		crispy semola squid, homemade tartare sauce	8.50
<b>Sea Bream</b>	<i>gf</i>	grilled fresh fillet with grilled baby gem and blood orange salad	14.00
<b>Grigliata di Pesce</b>	<i>gf</i>	gambero rosso prawn, monkfish & scallops, celery & fennel garnish with lemon & tarragon aioli	16.00

## HAND-MADE PASTA

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

<b>Crab Tagliolini</b>	<i>nt</i>	fresh dorset crab, pistachio, lime, red chili and dill	16.50
<b>Bucatini Amatriciana</b>		tomato, red onion & garlic sauce cooked with smoked pancetta & pecorino cheese	13.50
<b>Tagliolini al Limone</b>	<i>v</i>	toasted pinenuts, parmesan & freshly squeezed lemon	13.50
<b>Pesto Casarecce</b>	<i>vg, nt</i>	toasted pistachio & fresh basil pesto	13.50
<b>Rigatoni Bolognese</b>		6 hr slow cooked beef, smoked provola & vegetable soffritto	14.50
<b>Sugo della Nonna</b>	<i>vg</i>	a classic slow cooked tomato & garlic sauce	10.50
<b>Seafood Linguine</b>		mussels, baby clams, kings prawns, cherry tomato, chilli, garlic	18.50

## HOMEMADE DESSERTS

<b>Chocolate Fondant</b>		70% dark chocolate fondant & scoop of vanilla ice cream	8.50
<b>Tiramisù</b>		light mascarpone cream layered with savoiardi biscuits soaked in coffee	6.50
<b>Homemade Ice cream</b>	<i>gf</i>	chocolate / vanilla / strawberry / hazlenut (nt) peach sorbet / almond sorbet (nt) / blood orange & aniseed (vg)	2.50

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

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

**Gluten Free Pasta add £1.50**

Instagram/citro\_restaurant