

LUNCH

APPETIZERS

GARLIC BREAD 5

SHRIMP SCAMPI 15

HUMMUS DUO roasted red pepper, fresh herb hummus 12

SHIITAKE MUSHROOMS marinated, grilled, roasted peppers 12

SEARED AHI pepper crusted, trio of sauces 14

SCALLOPS onion purée, corn 13

MUSSELS AND CLAMS spicy white wine broth 14

BURRATA roasted peppers, olives, capers, basil 14

SALADS

make any salad entrée size +5

add house cured Citrone bacon +3; chicken or shrimp +6; steak, salmon or ahi +10

CITRONE citrus, avocado, currants, honey-citrus dressing 12

PICO pico de gallo, avocado, mozzarella, Cajun spiced dressing 12

CALIFORNIA apples, walnuts, feta, red onion, currants, apple-honey dressing 12

HAWAIIAN PUNCH papaya, mango, pineapple, berry, avocado, smoked mozzarella,
honey-citrus dressing 12

WEDGE iceberg lettuce, creamy gorgonzola dressing, tomatoes, Citrone bacon 12

CAESAR romaine, croutons, parmesan, anchovies, Caesar dressing 12

ARUGULA grapes, toasted almonds, raspberry dressing 12

FULL OF NUTS caramelized nuts, currants, feta, red onion, honey-citrus dressing 12

BEET goat cheese, walnuts, beets, balsamic vinaigrette 12

ENTRÉES

FISH WRAP grilled fish, pico de gallo, cajun cream sauce, crispy wrap, side salad 16

FLAT IRON SANDWICH USDA prime beef, greens, grilled onions, tomato, side salad 16

GAUCHO BURGER 1/2 lb. prime beef, Citrone bacon, pepper jack, grilled onion,
avocado, chimichurri, side salad 17

CITRONE BURGER 1/2 lb. prime beef, gorgonzola, Citrone bacon, grilled onion, side salad 16

ENTRÉES

WILD MUSHROOM RISOTTO 18

add crispy prosciutto +6

CITRONE STACK roasted eggplant, tomato, red pepper, mushroom, red onion,
fresh mozzarella, potatoes 18

MANICOTTI crepes stuffed with four cheeses, spinach, baked in white and red sauces 19

CANNELLONI crepes stuffed with beef, veal, chicken and Italian sausage,
baked in white and red sauces 19

CIOPPINO fresh fish, shrimp, mussels, clams, in a tomato stew, served with garlic bread 27

LOCH DUART SALMON champagne caper sauce, grain, vegetables 23

Following entrées served with side of potatoes and vegetables

LEMONGRASS THYME CHICKEN boneless, skinless breast, oven roasted 22

VEAL SCHNITZEL pan fried veal cutlet, German potatoes 24

PORK CHOP double cut bone-in chop, pomegranate demi-glaze 24

DUCK BREAST lingonberry sauce 24

LAMB CHOPS bone-in, dry-rubbed 26

FLAT IRON USDA prime, chimichurri 26

FILET MIGNON USDA prime, brandy cabernet sauce 36
add gorgonzola, sautéed mushrooms, or crispy prosciutto +6

PASTAS

CHEESE TORTELLINI PESTO 18

add grilled chicken breast or shrimp +6

BEEF & PEPPERS penne, prime filet mignon, peppers, tomatoes, mushrooms 23

CALABRESE bucatini, cannellini beans, bacon, mushroom, tomatoes, cherry tomatoes, onion,
basil, garlic 16

BUTTERNUT SQUASH RAVIOLI light cream sauce, tomatoes, mushrooms, asparagus 17
add grilled chicken breast or shrimp +6

GORGONZOLA penne, creamy gorgonzola cheese sauce, tomatoes, pine nuts 18
add grilled chicken +6 add porcini mushrooms and sausage +6

VODKA SMOKED SALMON penne, mushrooms, capers, tomatoes, basil, vodka cream sauce 22

BOLOGNESE bucatini with a tomato, veal, beef, Italian sausage sauce 18