

Citarella®

THE ULTIMATE GOURMET MARKET

Catering, Prepared Food & Gift Menu



HAMPTONS • NYC • GREENWICH

Catering, Prepared Foods & Gifts

Hand-crafted dishes made daily in our kitchen.

Contents

Pages 4 & 5	Party Platters
Pages 6 & 7	Sandwich Platters
Pages 8 & 9	Hors d'Oeuvres, Salads, Dips & Spreads
Pages 10 & 11	Sushi Platters
Pages 12 & 13	Salads, Pastas & Vegetables
Pages 14 & 15	Poultry, Seafood & Meat
Pages 16 & 17	Dessert Platters
Pages 18 & 19	Citarella Gift Ideas
Page 20	The Citarella Story

Whether you're hosting a small get-together or an extravagant party, our Catering Department is ready to help you plan your complete menu.

The Perfect Party, in a Snap!

Step One: Set out some appetizers. Our veggie crudité's, cheese, and shrimp cocktail platters are guaranteed crowd-pleasers. Add even more variety with a selection of our fresh dips and spreads.

Step Two: Dive into a lavish dinner; our tender, sliced filet mignon and silky, poached salmon make an unbeatable pair. Don't forget the sides: quinoa & kale salad, cauliflower purée, and more!

Step Three: There's no better way to finish a meal than with a handmade dessert. Our Pastry Chef bakes from scratch every day: cakes, tarts, cookies, brownies, and more. Can't pick a favorite? Not to worry, our platters offer a sweet selection of treats, sure to make every guest smile.

Hosting breakfast the next morning?

Send your guests off in style by serving one of our smoked fish platters.

All photographs are creative expressions and inspiration for our offerings, actual trays may differ in presentation.



Party Platters

From appetizers served al fresco to elaborate dinner parties, our gourmet platters make entertaining easy.

Carefully curated artisanal cheeses, crisp garden vegetables, or luxuriously silky whole poached salmon: our chef-prepared platters are ready to serve, with all the needed sides, so you can spend less time in the kitchen — and more time enjoying the company of your guests!

We recommend a small platter for up to 10 guests or a large platter for up to 15 guests.

Garden Crudités \$45 / \$65

Crisp, colorful, and garden-fresh, this medley of vegetables is served with our flavorful dill sauce or roasted red pepper aioli.

International Cheese \$95 / \$145

A sophisticated spread of imported and domestic cheeses garnished with fresh strawberries, juicy grapes, assorted nuts, & our rustic, housemade crostini.

Jonah Crab Fingers \$115 / \$175

Delicate Jonah crab fingers served with our mild mustard sauce for dipping (requires 72-hour advance notice & based on market availability).

Pâté \$60 / \$90

Enjoy a selection of fine pâtés and terrines with olives, cornichons, Dijon mustard, and our rustic crostini.

Charcuterie \$100 / \$150

A rich and satisfying assortment of sliced meats and cheeses served with olives, mustard and a basket of bread.

Smoked Salmon \$170 / \$250

A must-have brunch platter! We serve our silky Eastern Nova with cream cheese, olives, capers, sliced tomatoes, sliced red onions, and plain bagels.



Please let us know if you need sternos, chafing trays and stands, or serving utensils.

Shrimp Cocktail \$85 / \$128

The freshest, large shrimp, steamed and served with tart lemons and tangy cocktail sauce.

Smoked Fish \$185 / \$275

Savor a variety of smoked fish ranging from sweet and mild to boldly flavorful: Eastern Nova, smoked sturgeon, smoked whitefish, and smoked sable. Served with cream cheese, capers, sliced tomatoes, sliced red onions, and plain bagels.

Tuscan Appetizing \$120 – *one size, serves 12 guests*

A country-style appetizer tray with marinated, grilled vegetables; Italian cured meats; cheeses; and imported olives. Accompanied by a basket of our rustic crostini.

Vegetarian \$120 – *one size, serves 12 guests*

A colorful spread featuring grilled eggplant and mixed vegetables, stuffed grape leaves, Judean artichokes, roasted red peppers, and marinated bocconcini — the perfect toppings for our crostini, served alongside.

Filet Mignon \$190 / \$275

Tender and juicy, our oven-roasted filet mignon is served pre-sliced with crème fraîche and spicy horseradish sauce.

Whole Poached Salmon

Delicious served cold or at room temperature, our rich and silky poached salmon is fully garnished and ready to serve.

Available sizes: 8 lb / \$179.00 or 12 lb / \$259.00

Creamy dill sauce for your poached salmon (6 oz.): \$4.99 each

Honey-Baked Virginia Ham \$215 – *serves up to 28 guests*

The perfect blend of sweet and salty, this pre-sliced ham is ready-to-serve. Accompanied by a basket of assorted dinner rolls.

Buffalo Wings \$40 / \$60

Tangy Buffalo wings with our homemade blue cheese dressing, celery, and carrot sticks. Best served warm.

Sesame Chicken Fingers \$40 / \$60

Crispy chicken fingers, arranged on a platter and served with sweet-and-tangy honey mustard sauce. Best served warm.

Seasonal Fruit \$45 / \$65

A medley of juicy, in-season fruits like melons, fresh berries, pineapple, and grapes.

Sandwich & Wrap Platters

Delicious combinations of the finest ingredients: tender, oven-roasted vegetables; fresh, hand-pulled mozzarella, and juicy, slow-roasted meats — mix and match to create your own, customized sandwich, wrap, bites or combination platter!

Platters are available in two sizes:

Small - 20 Portions: \$90 / Large - 30 Portions: \$135

Sandwich Platters

Tomato & Mozzarella

Fresh, hand-pulled mozzarella cheese, vine-ripened tomatoes, pesto & our own Balsamic vinegar

Smoked Turkey Apple

Smoked turkey, crunchy apple, honey mustard, & peppery watercress

Chicken & Avocado

Sliced, roasted chicken breast, avocado, lemon mayonnaise, tomatoes, & delicate mesclun greens

Low-Fat Chicken Salad

Low-fat chicken salad, mesclun greens, carrots, fresh parsley, red onions, juicy grapes, celery, lemon mayonnaise, & crunchy walnuts

Ham & Swiss

Ham, Swiss cheese, Dijon mustard, mayonnaise, tomatoes, and fresh mesclun greens

Roast Beef & Cheddar

Tender roast beef, grilled red onions, cheddar cheese, horseradish, crème fraîche, and mesclun greens

Chicken Salad

Chicken, crisp apple & celery, dried cranberries, mesclun greens, & low-fat yogurt with a touch of honey

Classic Tuna

Tuna salad, sliced red onions, tomato, celery, mayonnaise, lemon juice, Dijon mustard, and baby arugula

Italiano

Genoa salami, savory mortadella, ham, provolone, roasted peppers, romesco sauce, and fresh basil

Mini Bites Platters

Fresh, colorful, and full of flavor; try these gourmet favorites, in a miniature size that's perfect for parties! (60 tasty bites in the small platter and 90 in the large.)

Roast Beef Bites

Juicy roast beef, caramelized onions, horseradish, crème fraîche, and mildly peppery baby arugula

Italian Bites

Genoa salami, prosciutto, provolone cheese, sweet roasted peppers, olive oil, pesto sauce, and fresh basil

Roast Turkey Bites

Roasted turkey, crunchy coleslaw, fragrant harissa mayonnaise, capers, parsley, and tender baby arugula

Wrap Platters

Buffalo Chicken Wrap

Buffalo chicken tenders with our own Blue Cheese dressing and crisp lettuce

Chicken Caesar Wrap

A fresh take on a classic: grilled chicken salad, shaved Manchego cheese, smoky bacon bits, lettuce, and croutons

Curried Chicken Salad Wrap

Fragrant curried chicken salad with honey, raisins, apples, toasted almonds, and refreshing lettuce

Turkey Avocado Wrap

Smoked turkey, rich avocado, grilled red onions, roasted peppers, lettuce, and our own Ranch dressing

Vietnamese Chicken Wrap

Coconut-lemongrass chicken with fajita vegetables, carrots, snow peas, scallions, cashews, sesame seeds, and lettuce

Cocktail Sandwich Assortment

60 pieces • \$225

Smoked salmon & cucumber, roast beef with Asiago cheese, turkey & brie with honey mustard, Rosmarino ham with romesco sauce, and tomato & mozzarella with pesto sauce.



Starters

Tips from our Party Planner

Serve 3-4 hors d'oeuvres per person, per hour.

For a 2-hour, 10-person party you would need 60-80 hors d'oeuvres — that's approximately 1-2 trays each of 5 different flavors.

Small salad platters feed about 10 people, large platters about 15. 12-piece minimum per item. *Some hors d'oeuvres will require reheating.

Hors d'Oeuvres

Impress your guests with timeless classics like savory canapés, crunchy filo cups & miniature crab cakes — delectable small-bite appetizers, hand-crafted utilizing natural ingredients.

Warmed Hors d'Oeuvres

\$1.50 Ea

Artichokes with Boursin Cheese
Brie, Pear & Almond Filo Pouch

Frank 'n Blanket
Spanakopita

\$2.50 Ea

Mini Beef Wellington
Black Bean & Cheese Quesadilla
Caramelized Onions & Feta in Filo Cup
Chicken Chao

Chorizo Empanada
Firecracker Chicken
Korean BBQ Spring Roll
Texas White Wings

\$3.00 Ea

Mini Crab Cakes

Cold Canapes

\$3.50 Ea

Beef Filet & Creamy Horseradish
Ciliegine & Sundried Tomato
Prosciutto Bow Tie

Smoked Chicken with Papaya
Smoked Duck & Cranberry

Salads

Add a medley of crisp, garden-fresh vegetables and make it a meal!

Choose from our selection of delicious side salads:

Small (serves 10) \$45 / Large (serves 15) \$65

Vegetable Salad

Mesclun & Tomato Salad

Mediterranean Chopped Salad

Choose your Favorite Dressing:

Caesar
Walnut Balsamic
French Vinaigrette
Carrot Ginger

Dips & Spreads

Cool and creamy, robust and smoky, perfectly chunky with just the right amount of spice — whatever you choose, our gourmet dips and spreads are guaranteed to please.

We recommend 2-3 for a party of 10, 3-4 for a party of 15.

8 OZ.

Black Olive Spread
Baked Salmon Spread
Smoked Salmon Spread
Roasted Eggplant Spread
Spicy Chipotle Crab Spread
Whitefish Spread
Chopped Chicken Liver

Artichoke Spread
Sun-Dried Tomato Spread
Smoked Shrimp & Crab
Roasted Garlic Hummus
Roasted Red Pepper Hummus
Hot & Spicy Hummus
Baba Ghanoush

16 OZ.

Spinach Dip
Tzatziki Dip
Guacamole Dip
Salsa
Bruschetta
Pico de Gallo
Homestyle Hummus



Sushi Platters

Tenbaku is a Japanese word meaning genuine.

It's no surprise then that our sushi (prepared daily by Tenbaku's chefs) brings harmony to an array of the freshest, premium ingredients. Enjoy a dazzling display of sushi, made to order.

Please note — sushi orders require 72 hour advance notice.

We recommend 3-4 pieces per person, per hour.

Our signature platter will feed 15 people for one hour.



Citarella Signature Roll & Nigiri Platter • 74 pieces, \$107.50

A collection of exciting colors and flavors: California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Tuna Maki, Salmon Maki, Avocado Maki, Salmon Nigiri, Tuna Nigiri, Yellowtail Nigiri, Eel Nigiri, and Shrimp Nigiri

Tea Party Platter • 48 pieces \$51.25

For a small gathering: California Roll, Salmon Avocado Roll, Spicy Tuna Roll, and Triple Vegetable Roll

All About Tuna & Salmon Platter • 42 pieces \$53.75

For a small gathering: Spicy Tuna Roll, Salmon Avocado Roll, Tuna Komaki, Salmon Komaki, Tuna Nigiri, and Salmon Nigiri

Picnic Roll Platter • 56 pieces \$54.50

No raw fish: California Roll, Triple Vegetable Roll, Eel Cucumber Roll, and Avocado Maki

House Roll Platter • 72 pieces \$69.75

A selection of all-time favorite rolls: California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Tuna Komaki, Salmon Komaki, and Cucumber Komaki

Connoisseur's Roll Platter • 96 pieces \$103.50

A combination of classic rolls and special rolls: Rainbow Roll, California Roll, Spicy Tuna Roll, Eel Cucumber Roll, Tuna Komaki & Salmon Komaki

Classic Roll & Nigiri Platter • 69 pieces \$101.25

An assortment of favorite rolls and nigiri sushi: California Roll, Spicy Tuna Roll, Salmon Avocado Roll, Tuna Nigiri, Salmon Nigiri, & Eel Nigiri

Bishoku Club Nigiri & Maki Platter • 66 pieces \$139.00

The ultimate deluxe platter, for the serious sushi aficionado: Tuna Nigiri, Salmon Nigiri, Yellowtail Nigiri, Eel Nigiri, Shrimp Nigiri, Tuna Komaki, and Salmon Komaki

Garden Platter • 40 pieces \$46.50

For vegetarians and vegetable-lovers: Avocado Roll, Triple Vegetable Roll, Carrot Komaki, Cucumber Komaki, Inari, and Edamame

Prices are subject to change and may vary by location.

Salads, Pastas & Vegetables

Side dish or main dish? You decide!

Try a selection of salads and vegetables for an easy lunch.

Pair soups, salads, and sides with a main dish for a complete meal.

Soups

Lobster Bisque
Pumpkin Bisque
Lobster Corn Chowder
Lentil
Turkey Chili
Vegetable Chili
Sweet Potato & Ginger Bisque
Cream of Wild Mushroom
Matzoh Ball
Chicken Noodle
Pea
Cream of Tomato
Minestrone
Bouillabaisse
Manhattan Clam Chowder
New England Clam Chowder
Vegetable
Cabbage
Potato Leek
Gazpacho*
Moroccan Chickpea
Vichysoisse
Carrot Vichysoisse
Broccoli & Cheddar
Mushroom Barley
Escarole & Bean
Cuban Style Black Bean

Pasta, Grains & Potato

Pasta with Broccoli & Mushroom
Lasagna Bolognese
Vegetable Lasagna
Orzo alla Greca
Orzo Primavera
Farfalle Toscana
Pasta w/ Arugula & Tomato
Pasta Emilia
Pasta Piselli
Pasta Ricotta Salata
Asian Noodles
Whole Grain Pasta w/ Roasted Vegetables
Spinach Risotto
Roasted Potatoes w/ Rosemary
Bacon-Stuffed Baked Potato
Baked Potato with Chives
Pasta Crudaïola
Pasta Primavera
Pasta w/Pesto Sauce
Couscous Primavera
Risotto Primavera
Paella
Potato Pancakes
Arancini
Macaroni & Cheese
Penne alla Vodka

*SEASONAL

Vegetables

Baked Acorn Squash
Beets al Forno
Sautéed Broccoli di Rabe
Sautéed Brussels Sprouts
Sautéed Carrots
Roasted Cauliflower
Grilled Eggplant
Eggplant Parmigiana
Stuffed Portobello
Sautéed Onions
Sautéed Mushroom
Asparagus Pancakes
Peas & Mushrooms
Sweet Potato Duchess
Mixed Grilled Vegetables
Sautéed Broccoli w/ Garlic
Vegetable Pancakes
Roasted Vegetable Napoleon
Roasted Butternut Squash w/
Cranberries
Tomato & Mozzarella
Stuffed Artichokes
Poached Asparagus
Tuna-Stuffed Avocado
Butternut Squash Purée
Stuffed Cabbage
Cauliflower Purée
Eggplant Rollatini
Sautéed Kale
Sautéed Escarole
Ratatouille
Stuffed Peppers
Sautéed Spinach
Spinach Pie
Sweet Potato Purée
Zucchini & Tomato
Mixed Steamed Vegetables
Grilled Zucchini
Sweet Plantains
Sautéed String Beans

Salads

Tuna
Greek
Quinoa
Quinoa & Kale
Chicken
Lobster
Seafood
Asian Chicken
New Potato
Barley & Mushroom
Creamy Potato
Corn
German Potato
Mixed Garden
Summer Slaw
Lentil Salad

Seafood, Meats & Poultry

We start with the best: tender meats, the freshest seafood, and the highest quality poultry. Our chef, Fedele Bruno turns these ingredients into the most delicious dishes — this is real food made with tender, loving care.

Add a salad or appetizers and you've got lunch.

Serving dinner? Add soup, salad, a main dish, and dessert.

For a full-fledged dinner party, include plump oysters, fresh shrimp, caviar, foie gras, fresh truffles, assorted breads, briny olives, artisanal cheeses, and our dips & spreads.

Call and speak to one of our experts for menu planning or pricing.

Seafood

Crab Cakes	Shrimp w/ Mango Salsa	Grilled Branzino
Soft Shell Crabs*	Shrimp w/ Asparagus	Sautéed Skate
Fish Cakes	Shrimp alla Toscana	Seared Tuna w/ Sesame Seeds
Seafood Croquettes	Baked Stuffed Flounder	Baked Red Snapper
Gefilte Fish	Grilled Salmon	Halibut
Coconut Shrimp	Baked Salmon	Grilled Swordfish
Fried Shrimp	Poached Salmon	Salmon Florentine
Shrimp Scampi	Grilled Tuna	Soy & Ginger Salmon
	Grilled Tilapia	

Poultry

Chicken Curry	Orange-Glazed Chicken
Chicken Pesto	Chicken Teriyaki
Grilled Chicken w/Tomato	Stuffed Chicken Breast
Grilled Chicken	Stuffed Cornish Hens
Sesame Chicken	Roasted Turkey
Chicken alla Toscana	Turkey Meatloaf
Chicken Broschette	Stuffed Turkey Breast
Chicken Francaise	Turkey Wellington
Chicken Cordon Bleu	Turkey Meatballs
Chicken Marsala	Swedish Meatballs
Chicken Picatta	Rotisserie Turkey Thighs
Chicken Rollatini	Rotisserie Chicken
Chicken Cacciatore	Rotisserie Duck
Chicken Florentine	
Chicken Scarpariello	
Chicken Milanese	
Chicken Parmigiana	
Chicken Portobello	
Chicken Sorrentino	
Chicken Alla Romana	

Meats

Beef Bourguignon
Beef Brisket
Beef Stew
Meatloaf
London Broil
Filet Mignon
Beef Wellington
Rack of Lamb
Roast Lamb
Lamb Shank
Lamb Stew
Lamb Chops
Pork Chops
Pork Chop Milanese
Stuffed Pork Loin
Roast Pork Loin
Sausage & Peppers
Baby Back Ribs
Rack of Pork
Pork Osso Buco

*Seasonal



Dessert Platters

Did you know?

All of our pastries are made the old fashioned way: from scratch, by hand, every day. Our pastry chef, Carolina Perego uses the finest quality ingredients — Italian cheeses, Valrhona chocolate, housemade jam, and more — to craft our deliciously tempting treats.

Will that be dinner for 2 or an event for 200?

Delight your guests with luxurious, handmade desserts. From apple strudel to decadent Maracaibo chocolate mousse cake, there's a gourmet treat for every palate. Choose from mini tarts, individual desserts, cakes, artisanal chocolates, and more. Or, let us customize your special birthday, shower, or wedding cake!

Give us a call – We'll help you choose the perfect assortment of pastries!

Dessert Platters

Chewy, crispy, fudgy, or buttery —no one can resist dessert. Satisfy every sweet tooth with one of our indulgent hand-made sweets. We recommend a small platter for up to 10 guests or a large platter for up to 15 guests.

Chocoholic's Delight — Small \$45 / Large \$65

Assorted chocolate treats: brownies, biscotti, tea cake, rugelach, and garnished with strawberries.

Sweets Platter — Small \$45 / Large \$65

Assorted handmade cookies, brownies, biscotti, Russian tea cookies, rugelach, lemon tea cake, and pecan bars.

Desserts

Your guests will remember your party if you remember the dessert!

Pies

Apple	Sour Cream Apple*
Apple Crumb	Chocolate Pecan*
Key Lime	Blueberry Crumb*
Pumpkin*	Peach Strawberry*
Cherry*	Strawberry Rhubarb*

Tarts

Apple
Raspberry-Lemon
Lemon
Mixed Berry
Pear Frangipane

Cakes

Champs Elysees	Red Velvet	Mango Mousse
Traditional Cheesecake	Chocolate Fudge	Opera
Rustica Ricotta Cheesecake	Tiramisu	Lemon Tea Cake
Chocolate Flourless	Devilish	Chocolate Tea Cake
Walnut	Strawberry Shortcake	Apple Tea Cake
Maracaibo	Carrot	Pumpkin Seed Tea Cake*
Vanilla Meringue	Lemon Coconut	

*Seasonal

We offer a selection of gourmet chocolates as well!

Small Bites

Mini Decorated Cupcakes
 Boxed Artisanal Cookies
 Mini Tarts
 Mini Black & White Cookies Box
 Mini Chocolate Chip Cookies Box
 Mini Brownies Box
 Rainbow Cookies
 Cinnamon Rugelach
 Chocolate Rugelach
 Apricot Rugelach
 Raspberry Rugelach
 Assorted Rugelach
 Assorted Hamantaschen
 Almond Cookies
 Chewy Chocolate Cookies
 Sea Salt Chocolate Chip Cookies
 M&M Chocolate Chip Cookies
 Artisanal Butter Cookies Box
 Black & White Cookies
 Assorted Italian Cookies
 Russian Tea Cookies
 Seasonal Decorated Cookies

Fudgy Brownie
 Turtle Brownie
 Butterscotch Blondie
 Macadamia Nut Brownie
 Coconut Chocolate Chip Bar
 Assorted Cupcakes
 Almond Bars
 Pecan Bar



Citarella Gift Ideas

Give something that's truly extraordinary.

Our team of experts has created gourmet gifts, perfect for every relationship: friends, family, clients, colleagues, & more.

Favorites

Citarella Gift Cards

Our gourmet markets are a foodlover's paradise.

Give a Citarella gift card and let your favorite epicurean choose something special from our store. Available in store & online.

Gourmet / Grand Gourmet – \$119 / \$159*

Give the gift of the gourmet pantry with these-hand-selected antipasti essentials. Sweet and savory favorites make appetizing easy.

That's So Sweet / That's Extra Sweet – \$89 / \$139*

Like a kid in a candy store! This collection of confectionery delights will have the young — and young at heart grinning from ear to ear!

Nature's Harvest / Grand Nature's Harvest— \$69 / \$119**

A bounty of natural goodness: sweet, succulent fruit sings when paired with rich artisanal chocolate or our fresh, handmade pastries.

Sweet and Savory – \$129

A few crunch bits just for you. From cookies and banana chips to crackers and salsa – even chocolate.

Citarella's Finest Selection – \$359** with Caviar – \$499**

Exceptional luxury and an epicurean sensibility — this generous gift overflows with rich, flavorful treasures. Perfect for someone who has it all.

Citarella's Feast – \$315*

From a family-style Italian dinner to after-dinner coffee and sweets — a true culinary feast.

Citarella Ultimate Pantry – \$159

We searched the world for the finest goods for you, including the essentials such as our grains, mustard and Cornichons.

Citarella Pantry Essentials – \$99

A selection of fine goods that merit our name, including Italian staples like pasta, olive oil and sauce, to our own honey, preserves and more.

**These baskets contain perishable items & must be ordered at least 24 hours in advance.

Collections

Sweet Collection – \$49.99

Cookies, candy, caramel popcorn, and more: there's nothing sweeter than sharing a tasty snack with friends!

Sweet and Savory Collection – \$59

A tasty mix of treats from our market – chocolate bars, healthy mixes, crackers, salsa, Iberico salami and more.

Cheese Collection – \$49.99**

Cheese lovers will savor this selection of cheeses and perfectly paired accompaniments.

Gourmet Collection – \$49.99

The snacks we'd want to share at our own movie night or casual get-together, complete with a reusable green bag to carry them in!

Fruit Collection – \$49.99**

This basket of good-for-you treats will satisfy any sweet tooth with ripe, juicy fruit, tender dried pineapple, and crunchy cranberry trail mix.



The Citarella Story

Celebrating more than 100 years of culinary history!

As a family run business, we're driven by a passion for great food and the desire to help fill your family table with traditional, handcrafted favorites. Led by owner Joe Gurrera — and his commitment to superior quality — we have grown from a respected NYC seafood shop into a gourmet hotspot with locations across New York City, the Hamptons, and Greenwich, CT. Each of our gourmet markets offers thoughtfully sourced ingredients and chef-prepared dishes.

“I am pleased to announce that we will be opening our eighth market in Manhattan's newest neighborhood, Hudson Yards. The new location will include a wine store, raw bar, chef-prepared hot and cold meals to go — in addition to our fresh seafood, prime aged meats, fresh produce, pastries, coffee and our curated Citarella products. ”

- Joe Gurrera

New York City
212-874-0383

Greenwich, CT
203-861-6900

Hamptons
631-283-6600