



**Citarella**  
FRESH FROM THE SOURCE SINCE 1912

## Spring Menu

EASTER & PASSOVER 2020

NEW YORK CITY  
HAMPTONS  
GREENWICH, CT

# Spring

This season is synonymous with bright colors and fresh flavors, both of which are major inspirations for our Executive Chef, Fedele, and Master Pastry Chef, Carolina, when it comes to our Spring Menu. Inside you'll find seasonal favorites along with wine pairings from our Director of Wine, Michael. However you celebrate during spring, we're here to help make it memorable.

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## Our Story

Celebrating more than 100 years of culinary history, Citarella was established in New York City in 1912 and continues to be a family-run business. Led by owner Joe Gurrera's passion for superior quality, we have grown from a respected NYC seafood shop into a gourmet hotspot. You can find our markets in Manhattan, the Hamptons, and Greenwich, Connecticut.

Our dazzling selection of products includes the highest-quality prime, dry-aged meats; a carefully curated selection of fresh produce; chef-prepared foods and pastries made from scratch every day; artisan cheeses; cured meats; smoked fish; and an exceptional collection of our own Citarella-brand olive oils, vinegars, pastas, sauces, and chocolates. We stay true to our roots by continuing to offer the most incredible variety of the freshest seafood available.



COUNTER CLOCKWISE FROM CENTER:  
MIXED BERRY TART, CHOCOLATE FLOURLESS CAKE,  
PANE DI PASQUA, CANNOLI CAKE, POACHED PEARS







# Easter Specialties

Set an elegant, inviting tone for your Easter meal with selections from our range of delicious, handmade starters.

## EASTER EGG BREAD

**1 Egg — \$1.99 • 3 Eggs — \$6.99**

Once a year we nestle brightly colored, hard-boiled eggs into our braided, hand-kneaded dough and the result is always magical. Available in individual and large sizes.

## PEA SOUP — \$5.99 ea

A vibrant homage to spring, this classic take on a seasonal favorite is made with fresh split and whole green peas, housemade stock, and extra-virgin olive oil.

## SHRIMP COCKTAIL PLATTER\*

**Small — \$95 • Large — \$129**

A showcase of the freshest large shrimp steamed gently to succulent perfection, served with lemons and tangy cocktail sauce.

## PIZZA RUSTICA — \$9.99/lb

Assorted Italian cheeses, cured meats, eggs, and fresh basil sealed in a handmade crust. Warm it in the oven and serve with salad. Serve it with a glass of 2017 Bisol “Crede” Prosecco di Valdobbiadene Superiore Brut (\$24).

## CRAB CAKES — \$7.99 ea

Made with lump crab meat and fried until golden, enjoy with our housemade tartar sauce.

## CAVIAR — Prices Vary

The epitome of luxury, and perfect with our homemade crème fraîche atop delicate blinis or by itself on a mother-of-pearl spoon. We carry Osetra, Siberian, White Sturgeon, American Caviar, salmon roe. From 1.75 oz. - 17.63 oz. Golden Ostra available by special order.

## DIPS & SPREADS

- Artichoke Spread
- Roasted Eggplant Spread
- Spinach Dip
- Smoked Crab & Shrimp Spread
- Smoked Salmon Spread
- Bruschetta
- Homestyle Hummus (assorted varieties)
- Roasted Carrot Spread

## APPETIZERS

- Crudité Plate with Dill Sauce
- Mixed Vegetable Pâté
- Mousse Truffée
- Pâté de Campagne
- Pâté Aux Champignon
- Turkey Meatballs

## FRESH PASTAS\*\*

- Gnocchi
- Linguine
- Penne
- Ravioli (Cheese, Four Cheese, Broccoli di Rabe, Chicken, Eggplant, Meat, Pesto, Porcini, Spinach & Cheese)
- Tortellini (Cheese, Goat Cheese, Sundried Tomato)

## SAUCES

- Alfredo
- Arrabbiata
- Bolognese
- Marinara
- Pesto
- Puttanesca
- White Clam
- Filetto di Pomodoro

\*WE RECOMMEND A SMALL PLATTER FOR 10 AND A LARGE PLATTER FOR 15. PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.

\*\* COOK OUR FRESH PASTA IN BOILING WATER FOR 4 TO 6 MINUTES OR AS NOTED ON THE PACKAGE.

CLOCKWISE FROM BOTTOM LEFT: PEA SOUP, EASTER EGG BREAD, SPINACH DIP, PIZZA RUSTICA, HOMESTYLE HUMMUS, CRUDITÉ PLATTER, CROSTINI.



# Easter Entrées & Sides

Our classic Easter entrées and sides, handmade with the finest ingredients by Executive Chef, Fedele, create a magnificent spread on any Easter table.

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## ENTRÉES

### RACK OF LAMB – \$23.99/lb

Hand-selected and frenched in house, this chef-prepared 8-rib rack comes ready to sear and roast for a classic taste of tender spring lamb. Savory and subtly sweet, our lamb goes nicely with mint jelly.

### CROWN ROAST OF LAMB – \$199 ea

We crack the chine, french the bones, tie the roast, and fit it with frills. To enjoy, simply roast it and serve. Each crown includes 16 chops.

Serve both cuts of lamb with a glass of 2015 Torre dei Beati “Mazzamurello” Montepulciano d’Abruzzo (\$44).

## TRADITIONAL HAMS

**SMOKED BONELESS - \$9.99 lb / SMOKED WHOLE - \$8.99 lb / SMOKED HALF - \$9.99 lb**

**SMOKED SPIRAL-CUT WHOLE - \$7.99 lb / SMOKED SPIRAL-CUT HALF - \$8.99 lb / FRESH HAM - \$4.99 lb**

Fill your kitchen with the mouthwatering aroma of savory, slow-roasted ham. Choose from a fine selection: for reheating - smoked boneless (2-3 lb), smoked bone-in (whole 14-16 lb or half 7-8 lb), or spiral-cut with a sweet apricot glaze (whole 14-16 lb or half 7-8 lb). If you'd prefer to cook your own we have fresh hams available (9-10 lb or 18-20 lb).

### STANDING PRIME BEEF RIB ROAST— \$29.99/lb

We dry-age this luxurious cut of Prime beef in house for 21 days before it's trimmed and trussed by our butchers and ready to be roasted. Each rib weighs about 2 lbs and serves two adults.

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## ADDITIONAL ENTRÉES

- Braised Lamb Shank
- Roasted Lamb
- Roasted Veal
- Prime Beef Filet Roast
- Bone-In Ham with Apricot Glaze
- Roasted Suckling Pig (approx 10-20 lb)
- Decorated Whole Poached Salmon (sm: 8 lb • lg: 12 lb)\*
- Roasted Turkey (pre-cooked weight, sm: 12 lb • lg: 18 lb)\*
- Roasted Turkey Breast (sm: 4-7 lb • lg 10-20 lb)\*

\* BASED ON PRECOOKED WEIGHTS

## VEGETABLES

- Beets al Forno
- Cauliflower Rice
- Roasted Cauliflower
- Sautéed Brussels Sprouts
- Sautéed Carrots
- Sautéed Onions
- Sautéed String Beans
- Stuffed Artichokes
- Poached Asparagus
- Roasted Root Vegetables
- Roasted Rosemary Potatoes
- Chunky Mashed Potatoes
- Potato Purée

## SALADS

- Beet
- Carrot
- Couscous Primavera
- Cucumber
- Quinoa
- Quinoa Primavera
- Roasted Corn
- Wild Rice

CLOCKWISE FROM BOTTOM LEFT: STUFFED ARTICHOKEs, ROASTED CORN, SAUTÉED CARROTS, POACHED ASPARAGUS, MINT JELLY, BEETS AL FORNO, SAUTÉED ONIONS, CHUNKY MASHED POTATOES, RACK OF LAMB.









# Easter Desserts

Make Easter dessert into a sweet spectacle with pastries baked and decorated by our award-winning Master Pastry Chef, Carolina.

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## EASTER EGG CAKE — \$22

Bright pastel fondant encases moist chocolate cake layered with creamy, decadent chocolate mousse in this limited edition, spring flower-inspired, egg-shaped cake.

## ASSORTED ALMOND COOKIES — \$12.99/16oz pkg

Light, chewy, and woven with pistachios and Amarena cherries, our traditional Italian almond cookies are perfect with coffee or tea, or center stage on a platter of their own.

Enhance any of our Easter desserts with a glass of 2017 Donnafugata “Ben Ryé” Passito di Pantelleria (375ml, \$45).

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## CANNOLI CAKE — \$21.99

This limited edition, seasonal classic is made of rum-soaked sponge cake layered with sweetened, imported Ricotta di Buffala, and covered with crisp pieces of cannoli shells.

## COLOMBA DI PASQUA — \$29

Imported from Sicily especially for Easter, this beautiful, dove-shaped panettone is scented with Marsala, and candied orange, and topped with crunchy almonds. Perfect with a dollop of whipped cream or fresh zabaglione.

## DESSERTS

- Apple Strudel
- Baked Ricotta (Choc. Chip or Lemon)
- Cannoli Dip (Regular or Party-Size)
- Easter Cookies (5 pieces)
- Easter Cupcakes
- Large Decorated Cookie
- Pastel-colored Meringues

## CROSTATA

- Plum
- Strawberry Cherry

## TARTS

- Apple
- Lemon
- Mixed Berry
- Pear Frangipane
- Raspberry Lemon

## PIES

- Apple
- Apple Crumb
- Blueberry Crumb
- Cherry
- Key Lime
- Strawberry Rhubarb

## CAKES

- Carrot Cake
- Champs-Élysées
- Cheesecake: NY-Style or Ricotta
- Flourless Chocolate
- Chocolate Fudge
- Maracaibo
- Red Velvet
- Strawberry Shortcake
- Tiramisu
- Vanilla Meringue
- Walnut

PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.

FROM TOP: CANNOLI CAKE (STYLED WITH CHEF CAROLINA'S OWN PLATTER), PASTEL-COLORED MERINGUES, HAND-DECORATED CUPCAKES AND EASTER EGG CAKE.

# Passover Specialties

Celebrate tradition with our Passover specialties,  
handmade by Chef Fedele from the finest ingredients.

## **SEDER PLATE \$19.99 ea**

A hard-boiled egg, lamb shank bone, haroseth, horseradish, parsley, and watercress are presented on an elegant plate. See photo.

## **TRADITIONAL GEFILTE FISH — \$22.99/lb**

New York's Best Gefilte Fish — just like your grandmother made. Shaped by hand, in house, using freshly ground whitefish, pike, and onions. Serve with red or white horseradish.

## **CHOPPED CHICKEN LIVER — \$4.99/ 1/2 pt**

All-natural, free-range chicken livers combined with sautéed onions for a traditional flavor.

## **HAND-SLICED SMOKED SALMON — \$9.99/ 1/4 lb**

Skillfully sliced by hand, to order. Choose from mild and buttery Eastern Nova or rich and smoky Scottish Salmon. Perfect with plain or scallion cream cheese.

*Serve with a glass of 2010 Yarden, Blanc de Blancs Brut (\$35).*

## **WHITEFISH SPREAD — \$7.99/ 1/2 pt**

Natural hardwood smoked whitefish combined with mayonnaise and celery, to create a rich and flavorful spread.

## **CITARELLA SMOKED FISH PACKAGES**

- Gravlax
- Nova\*
- Organic Salmon
- Scottish Salmon\*
- Wild Alaskan Black Cod (Sable)
- Wild Alaskan Coho Salmon
- Wild Alaskan King Salmon
- Wild Alaskan Sockeye Salmon

## **SPREADS**

- Artichoke Spread
- Baked Salmon Spread
- Smoked Salmon Spread
- Roasted Eggplant Spread
- Homestyle Hummus (assorted varieties)
- Roasted Carrot Spread

## **SEAFOOD**

- Jarred Herring in Cream, Wine, or Dill
- Salmon Roe (sm: 4 oz • lg: 7 oz)

## **POPULAR ADDITIONS**

- Cut Fruit Bowl
- Crudit  Platter with Dip
- Matzo Crackers
- Pomegranate Seeds

\*ALSO AVAILABLE HAND-SLICED.

PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.

CLOCKWISE FROM TOP LEFT: SEDER PLATE, MATZOH, BLACK OLIVE SPREAD, VARIETY OF VEGETABLES WITH HOMESTYLE HUMMUS AND SMOKED FISH VARIETIES.











# Passover Entrées & Sides

Our classic Passover dishes, handmade by Executive Chef Fedele, create a spread as magnificent as it is delicious.

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## ENTRÉES

### BRAISED PRIME FIRST-CUT BEEF BRISKET — \$9.99/ 1/2 lb

First cut Prime beef brisket, hand-trimmed by our butchers, is braised for several hours with onions, garlic, seasoning, and stock. The result is tender and flavorful, and it gets even tastier in the days that follow. **Serve it with a glass of 2017 Tzora “Shores” Cabernet Blend (\$40).**

### BRAISED LAMB SHANK — \$13.99 lb

Our free-range lamb shanks are seasoned and braised to bring out a naturally robust flavor that's savory, succulent, and falls apart effortlessly.

### DECORATED WHOLE POACHED SALMON

**8 lb — \$179 ea**

**12 lb — \$259 ea**

Rich, buttery, and visually stunning, the delicately poached and perfectly seasoned salmon is presented whole, with elegant cucumber garnish, ready to serve. Perfect with our creamy housemade dill sauce (\$4.99).

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## SIDES

### POTATO KUGEL — \$4.99 ea

Potatoes and sautéed onions baked into a classic savory kugel custard, seasoned with a pinch of nutmeg.

### POTATO PANCAKES — \$8.99/lb

Golden brown and crispy on the outside, yet fluffy, buttery, and soft on the inside. Generously sized latkes shine when paired with the classics: sour cream and our handmade applesauce (16 oz - \$4.99).

### KASHA VARNISHKES — \$8.99/lb

Toasty grains and tender, sautéed onions bring a complex and classic flavor to bowtie pasta.

PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.

CLOCKWISE FROM TOP LEFT: DECORATED WHOLE POACHED SALMON, BEEF BRISKET, HAROSETH, SAUTÉED GREEN BEANS, POTATO KUGEL, KASHA VARNISHKES.

# Passover Desserts

Created from the finest ingredients and finished by hand, our Passover desserts range from rich, and elegant, to classic and indulgent.

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## **FLOURLESS CHOCOLATE CAKE — \$19.99 ea**

Luxurious and smooth chocolate cake, made with Valrhona chocolate and finished with a dusting of pure dark cocoa. Intense, velvety, and rich.

Serve it with a glass of [2004 Smith Woodhouse, LBV Port \(\\$35\)](#).

## **POACHED PEARS — \$7.99/lb**

Fresh, ripe pears delicately braised in a lightly spiced, fragrant, cranberry brandy syrup. Perfect served as they are or with your favorite cream accompaniment, they're striking and elegant, simple and delicious.

## **OTHER FLOURLESS FAVORITES**

- Assorted Coconut Macaroons
- Chewy Chocolate Cookies
- Almond Cookies
- Pastel Colored Meringues

FROM LEFT: POACHED PEARS, FLOURLESS CHOCOLATE CAKE, ASSORTED MACAROONS, PASTEL-COLORED MERINGUES.







# Spring Weekend Brunch

We have everything you need to turn brunch into a deliciously memorable occasion.

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## **SMOKED SALMON PLATTER**

**SMALL - \$199 (SERVES 10-15)**

**LARGE - \$279 (SERVES 15-20)**

Hand-sliced Scottish Smoked Salmon served with capers, caperberries, dill, cream cheese, beefsteak tomatoes, red onion, cucumber, with sesame and plain mini bagels.

## **HEART-SHAPED DESSERTS: LINZER COOKIES AND OPERA CAKE**

Chef Carolina makes her classic raspberry jam-kissed Linzer cookies and elegant, chocolate Opera cakes in the shape of a heart especially for Mother's Day.

## **QUICHE: SMALL/LARGE**

A velvety custard of free-range eggs and milk encased in a hand-rolled crust and baked until golden brown. In classic and savory flavors.

## **ASSORTED PASTERIES**

Freshly baked mini muffins, croissants, scones, fresh strawberries, preserves and imported butter.

## **YOGURT PARFAIT**

Individual cups filled with layers of locally sourced yogurt, our crunchy granola, and hand-cut fresh fruit or berries. Varieties include Mango, Strawberry, and Blueberry.

## **FRESHLY CUT FRUIT**

- Honeydew
  - Mango
  - Papaya
  - Pineapple
  - Sliced Apples
  - Strawberries
  - Watermelon
  - Mixed Fruits, Mixed Citrus
- Sections, Grapefruit Sections, Fruit Combo also available.

## **FRESHLY SQUEEZED JUICES**

- Grapefruit
- Lemonade
- Orange
- Tangerine (seasonal)
- Blood Orange (seasonal)

## **COLD PRESSED JUICES (12 oz)**

- Asteroid Fuji Apple
- Jupiter
- Pulsar Pineapple
- Saturn
- Spicy Star Lemon
- Supernova
- Sweet Carrot Comet
- Uranus
- Venus
- Watermelon

SEE OUR CATERING MENU FOR MORE OPTIONS.  
PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.





## **CITARELLA BROOKLYN**

(Assorted Whole Bean & Ground Varieties)

- House Blend
- House Blend Decaf
- French Roast
- Espresso Roast
- Espresso Roast Decaf
- Hudson Yards Blend
- Dark Blend

## **SMOKED FISH**

### **Hand-sliced Salmon**

- Nova
- Scottish

### **Packaged**

- Gravlax
- Farmed Trout Fillet
- Organic Trout
- Nova Salmon
- Scottish Salmon
- Wild Alaskan Black Cod
- Wild Alaskan Coho
- Wild Alaskan King Salmon
- Wild Alaskan Sockeye

### **Whole**

- Whitefish (Whole or Half)
- Trout

## **CREAM CHEESE**

- Plain
- Scallion

## **SPREADS**

- Artichoke
- Baba Ganoush
- Baked Salmon
- Black Olive
- Chopped Chicken Liver
- Roasted Eggplant
- Smoked Salmon
- Smoked Shrimp and Crab
- Smoked Tuna
- Spicy Chipotle Crab
- Sundried Tomato
- Whitefish

## **HUMMUS**

- Homestyle
- Hot & Spicy
- Roasted Garlic

## **CHEESE**

- Citarella Rosey Sheep Cheese
- Citarella Manchego Wheel

## **BAGELS & FRESHLY BAKED BAGUETTES**

- Rustic Baguette
- French Baguette
- Assorted Bagels

## **MUFFINS**

- Banana
- Blueberry
- Bran
- Chocolate Chip
- Cinnamon Puff
- Corn
- Cranberry
- 5-pack of Assorted Mini Muffins

## **CROISSANTS**

- Almond
- Chocolate Hazelnut
- Custard
- Plain

## **BISCOTTI**

- Almond
- Chocolate
- Pistachio

## **SCONES**

- Blueberry
- Chocolate Chip
- Cranberry Orange
- Sugarless

## **CITARELLA PRESERVES (IMPORTED FROM FRANCE)**

- Apricot
- Raspberry Seedless
- Plum Damson
- Strawberry
- Fig Purple
- Cherry Strawberry Poppy

## **CITARELLA HONEY (IMPORTED FROM FRANCE)**

- Acacia
- Lavender
- Orange Blossom

FROM LEFT: FRESHLY CUT MANGO AND STRAWBERRIES, ASSORTED BAGELS, SCALLION CREAM CHEESE, STRAWBERRY PRESERVES, RUSTIC BAGUETTE, BLOOD ORANGE JUICE, HOUSE BLEND COFFEE. 17

NEW YORK'S  
BEST GEFILTE FISH

## Seafood

### OYSTERS\*

- Belon
- Cape
- Fishers Island
- Kumamoto
- Peconic
- Prince Edward Island
- Wellfleet
- Pemaquid

### CLAMS

- Cherrystone\*
- Little Neck\*
- New Zealand Cockles
- Razor
- Manila

### MUSSELS

- Wild New Zealand
- Wild Prince Edward Island

### FISH

- Carp\*
- Pike\*
- Whitefish\*
- Imported Branzino
- New England Cod
- Norwegian Salmon
- Organic Salmon
- Tuna
- Wild Halibut
- Wild Red Snapper

### SHELLFISH

- Live Lobster
- Raw Shrimp
- Sea Scallops
- Madagascar Organic Shrimp

### READY TO EAT

- Cooked Lobster Meat
- Crab Meat
- Steamed Cocktail Shrimp
- Steamed Lobster
- Wild Alaskan King Crab Legs & Claws
- Wild Jonah Crab Claws\*\*
- Wild Stone Crab Claws\*\*

\*AVAILABLE WHOLE, HALF-SHELL, OR SHUCKED.

\*\*SPECIAL ORDER BASED ON AVAILABILITY.

We'll happily grind fresh whitefish, pike, carp, and onions for your homemade Gefilte Fish.





RACK OF LAMB

## Butcher

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### PRIME BEEF

- Beef Filet Roast (4 lb)
- Standing Beef Rib Roast (2-7 ribs)
- Cowboy Rib Roast (2-7 ribs)

### POULTRY & FOWL

- Citarella Free-Range Chicken
- Citarella Free-Range Turkey (10-30lb)
- Citarella Free-Range Turkey Breast (4-7 / 10-12 lb)
- Citarella Natural Chicken
- Citarella Natural Roasting Chicken
- Citarella Organic Chicken
- Organic Turkey (10-20 lb)
- Capons (8-10 lb)
- Cornish Hens (1-1 3/4 lb)
- Duck Fat
- Boneless Quail (Package of 4)
- Long Island Duckling (5-6 lb)

### LAMB

- Baby Lamb (Half or Whole)
- Boneless Saddle of Lamb
- Boneless Shoulder of Lamb
- Butterflied Leg of Lamb
- Crown Roast of Lamb (16 ribs)
- Semi-Boneless Leg of Lamb

### VEAL

- Breast of Veal
- Rack of Veal
- Shoulder of Veal Roast (boneless 5 lb)

### FOR YOUR PASSOVER TABLE

- First-Cut Beef Brisket
- Flanken Beef Short Ribs (3/4 lb)
- Kosher Turkey (10-16 lb)
- Citarella Natural Chicken Livers
- Schmaltz (Rendered Chicken Fat)

### PORK

- Bone-In, Smoked Ham (7-8 lb • 14-16 lb)
- Fresh Ham (9-10 lb • 18-20 lb)
- Spiral-Cut, Bone-In, Smoked Ham (7-8 lb • 14-16 lb)
- Sweet Slicing Ham (2-3 lb)
- Crown Roast of Pork
- Suckling Pig (From 16 lb)
- Berkshire Pork Center Cut Roast (5-10 lb)
- Berkshire Pork Tomahawk Roast (5-10 lb)

### GAME: SPECIAL ORDER ONLY

Rabbit • Duck • Guinea Hen  
Pheasant • Poussin • Quail  
Squab • Venison (racks or tenderloin)  
Whole Baby Goat  
Whole Baby Lamb • Wild Boar

# Cheese & Hors d'Oeuvres

Expertly prepared for effortless entertaining.

CHEESES ARE SUBJECT TO CHANGE,  
BASED ON AVAILABILITY.

## OUR CHEESEMONGER RECCOMENDS:

### PORTUGAL SAO JORGE

Buttery, full flavored cow's milk cheese, similar to a cheddar, imported from Portugal.

### PORTUGAL OMORRO AMANTEIGADO

Sourced from the Azores Island, this velvety cheese is typically served alongside a crusty baguette, perfect for dipping.

### GRUYERE 1655

Traditional and remarkably elegant, this 14 month aged rarity is marked by a fresh cream blast, and a deep, structured nuttiness.

All the above selections pair deliciously with Savannah Honeycomb and Calabrian Fig Spread.

## WARMED HORS D'OEUVRES

Simply heat and serve. 12 piece minimum per item.

- Texas White Wings with Bacon
- Black Bean Quesadilla
- Pear Almond Brie Filo Pouch
- Caramelized Onion Filo Cup
- Chicken Chao
- Chorizo Empanada
- Mini Beef Wellington
- Artichokes with Boursin Cheese
- Franks in a Blanket
- Mini Crab Cakes
- Spanakopita
- Korean BBQ Spring Roll
- Firecracker Chicken

## COLD CANAPÉS

Delicious at room temperature.

- Beef Filet & Creamy Horseradish
- Ciliegine Mozzarella, & Sundried Tomato
- Prosciutto Bow Tie
- Smoked Duck & Cranberry
- Smoked Chicken with Papaya

CHEESE PICTURED HERE INCLUDES: CARAMELIZED PECANS, CITARELLA FIG SPREAD, CITARELLA 6 MT. MANCHEGO, CITARELLA MEMBRILLO, DELICE DE BOURGOGNE, HUMBOLDT FOG, HUNTSMAN, MANCHEGO WITH TRUFFLES AND IMPORTED OLIVES.





# Wines

Our friendly experts at Citarella Wines & Spirits in Hudson Yards and Greenwich are always happy to help you find the perfect pairing. These varietals are favorites of our Wine Director, Michael.

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## BUBBLES

Celebrate spring with sparkling! For a casual glass, you can't beat the value of a fresh and fruity prosecco. For something a touch more serious you'll need Champagne and, for that, try a Blanc de Blancs.

## VERDICCHIO

One of the most versatile white varietals of Italy, Verdicchio can be aged for a decade or more, but it's also lovely when young. Bright with citrus and green herbs, it pairs nicely with fresh spring seafood.

## DRINK LOCAL

Wine from New York State is officially on the map. Whether it's a bone-dry riesling from the Finger Lakes, or a sparkler from the North Fork of Long Island, you're bound to find something delicious that's home grown.

## ROSÉ

Spring is all about rosé, but which one? If you want delicate and floral, look for a Carignane-based wine from Provence. Wine from Abruzzo, like Cerasuolo d'Abruzzo, falls between a rosato and red wine. A Loire Valley Sancerre rosé is a pinot noir in its lightest form.

## RHÔNE VALLEY

Red wines from the Rhône Valley go perfectly with spring lamb and vegetables. Try a grenache-dominated wine from Gigondas or Vacqueyras with lamb and Herbs de Provence, or a smoky, earthy syrah from Cornas, to complement lamb in a black olive sauce.

# Gift Baskets

## CITARELLA GIFT CARDS

The perfect gift for the passionate epicurean in your life. Tuck one into a basket of Easter or Passover sweets. Available in \$5 increments, up to \$500.

## OUR COLLECTION SERIES

The perfect gift for a host, office celebration or simple thank you. This series is a thoughtful group of Citarella favorites.

### 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.

### SWEET COLLECTION — \$49.99

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

### SWEET AND SAVORY COLLECTION — \$59

Chocolate bars, healthy nut and fruit blends, crackers, salsa, Iberico salami, and more, this basket includes some of our favorite snacks.

### CHEESE COLLECTION — \$49.99\*\*

Cheese lovers will be delighted by this hand-picked selection of exceptional, international, and domestic cheeses with expert-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. It includes ripe, juicy fruit, tender, dried pineapple, and crunchy cranberry trail mix.

### CITARELLA ULTIMATE PANTRY — \$159

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

### GOURMET — \$119

#### GRAND GOURMET — \$159\*

Give the gift of a gourmet pantry selection with these expert-paired antipasti essentials - they look beautiful on a platter and make for easy, delicious appetizers.

### THAT'S SO SWEET — \$89

#### THAT'S EXTRA SWEET — \$139\*

Feel like a kid in a candy store! These fine confectionery delights will have the young - and young at heart - grinning from ear to ear!

### NATURE'S HARVEST — \$69

#### GRAND NATURE'S HARVEST — \$119\*\*

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

### SWEET AND SAVORY — \$129

From cookies and banana chips to crackers, chips, salsa, and chocolate, this basket celebrates the satisfaction of a delicious crunchy treat.

### CITARELLA'S FINEST SELECTION - \$359\*\* WITH CAVIAR — \$499\*\*

The utmost in epicurean luxury, this hand-selected range of our finest artisanal indulgences is perfect for the consummate host or hostess who has it all.

### CITARELLA'S FEAST — \$315\*

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

BUYING MORE THAN A FEW? ASK ABOUT CORPORATE PRICING.

\* FREE GROUND SHIPPING AND LOCAL DELIVERY.

\*\* PERISHABLE. SHIPS PRIORITY OVERNIGHT.



# Playful & Sweet

## GREAT GIFTS FOR KIDS

### SUNNY THE CHICK — \$22.99

Easter eggs with toys, temporary tattoos, jelly beans, chocolates, a rubber duckie, bubbles, and a reusable bunny bag – all nestled in a basket - Sunny the Chick is here to celebrate!

### EGGCEPTIONALLY SWEET — \$29.99

A cuddly plush in a festive costume, coloring book, flying disk, chocolates, bubbles, and lots of egg-stra special Easter fun.

### EASTER COOKIE KIT — \$10.99

Decorate your own Easter cookies using colorful, edible food markers! Included are two white cookies and a friendly Easter-themed plush toy to inspire you.

### PASSOVER TREATS — \$19.99

Play a game of Seder Sliders, solve the fun Passover puzzle, and share a delicious selection of sliced fruit candies and marshmallow twists.

### PASSOVER PAL — \$14.99

This festive basket for little ones includes a Passover-themed craft, puzzle, and board game, Streits milk chocolate, Lollycones, and a cheerful, plush pal.

PLUSH TOY VARIES BY LOCATION, BASED UPON AVAILABILITY.



## CITARELLA SERVICES

Nationwide Seafood Shipping • Personal Shopping • NYC Delivery • In-Store Pickup • Gift Baskets • Catering

@CITARELLAGOURMETMARKET



**Please place your order for in-store pick up or local delivery\*  
by 5pm on the following dates:**

Monday, 4/6 for Wednesday, 4/8

Monday, 4/6 for Thursday, 4/9

Tuesday, 4/7 for Friday, 4/10

Wednesday, 4/8 for Saturday, 4/11

Thursday, 4/9 for Sunday, 4/12

### GOURMET MARKETS

NEW YORK CITY  
212-874-0383

GREENWICH, CT  
203-861-6900

HAMPTONS  
631-283-6600

CITARELLA.COM

### WINES & SPIRITS

NEW YORK CITY  
917-993-6490

GREENWICH, CT  
203-862-8466

CITARELLAWINES.COM

Inquire in store or call 212-874-0383. Prices are subject to change and may vary by location.

All items are subject to availability. Not responsible for typographical errors.

\*Where available.