

Citrona

Restaurant and Bar

BEGINNINGS

SCAMPI

Tiger Prawn Shrimp sautéed with roasted garlic, white wine, fresh herbs, and lemon butter.

Sixteen

As An Entrée - Twenty-four

BUFFALO MOZZARELLA

Buffalo mozzarella, fresh tomatoes, fresh basil, and sun-dried tomatoes with extra virgin olive oil and balsamic vinegar.

Thirteen

DUNGENESS CRAB CAKES

Accompanied with papaya-mango salsa.

Fourteen

As An Entrée - Twenty-One

SAUTÉED MUSHROOMS

In white wine, roasted garlic and truffle oil.

Twelve

STEAMED MUSSELS AND CLAMS

In a spicy white wine, garlic and herb broth.

Thirteen

CITRONE SALAD

Citrona blend of greens, slices of fresh oranges, grapefruit, avocado, and currants with honey-citrus dressing.

Nine

FULL OF NUTS SALAD

Citrona blend of greens, caramelized hazelnuts, walnuts, and cashews with raspberry dressing. Topped with currants, feta cheese, and red onion.

Ten

CALIFORNIA SALAD

Citrona blend of greens, apples, walnuts, feta cheese, red onions and currants with apple-honey dressing.

Nine

BISTRO SALAD

Citrona blend of greens with balsamic vinaigrette. Topped with Gorgonzola cheese and pine nuts.

Eight

FOCUS

Vegetarian

CITRONE STACK

Slices of grilled eggplant, tomato, red pepper, potato, buffalo mozzarella, porcini mushroom, and red onion. Lightly seasoned with extra virgin olive oil and balsamic vinegar. Roasted and stacked.

Sixteen

PENNE EGGPLANT

Penne pasta, eggplant and basil in a marinara sauce and topped with buffalo mozzarella.

Fifteen

CAPELLINI CHECCA

Angel hair pasta with diced tomato, basil, garlic and extra virgin olive oil- Fourteen

With Shrimp and Scallops - Twenty-three

FOUR CHEESE MANICOTTI

Crepes filled with mozzarella, ricotta, parmesan, gorgonzola and spinach.

Topped with white sauce and tomato sauce.

Seventeen

PENNE GORGONZOLA

Penne pasta sautéed with creamy Gorgonzola cheese, diced tomatoes, fresh basil and pine nuts.

Topped with Grilled Chicken - Eighteen

With Porcini Mushrooms and Sausage - Eighteen

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FOCUS

FETTUCCHINE BOLOGNESE

Fettuccine pasta in a meat and sausage sauce. Garnished with Parmesan and parsley.
Seventeen

CANNELLONI

Crepes filled with a beef, chicken, Italian sausage and spinach stuffing. Topped with Bolognese and a white sauce.
Garnished with parmesan and mozzarella cheese.
Sixteen

LINGUINE & MEATBALLS

Served with a marinara sauce.
Nineteen

PENNE BEEF & PEPPERS

Penne pasta, strips of prime filet mignon, red, yellow and green peppers, tomatoes and mushrooms
in a white wine marinara sauce.
Twenty-two

LINGUINE SANTA BARBARA

Linguine with mushrooms, artichokes, tomatoes, basil and shrimp in a white wine sauce.
Twenty-four

SEASONAL RAVIOLI

Chef's selection of fresh ravioli in a seasonal sauce topped with Tiger Prawn Shrimp.
Twenty-three

LINGUINE PESCATORA

Linguine with shrimp, mussels, clams, fresh fish, olive oil and garlic
in your choice of red or white wine sauce.
Twenty-four

PACIFIC NORTHWEST SALMON

With capers in a lemon butter white wine sauce.
Twenty-six

PENNE VODKA SMOKED SALMON

Penne pasta, smoked salmon, mushrooms, capers, tomatoes and basil in a light vodka cream sauce.
Twenty-two

CHICKEN PICATTA

Linguine and chicken sautéed in a white wine, lemon and caper sauce.
Twenty-two

CHICKEN GAUDINO

Sautéed breast of chicken with mushrooms, tomatoes, onions and rosemary in a white wine sauce.
Twenty-two

COLORADO LAMB CHOPS

USDA Prime corn fed chops with a wild mushroom, cabernet wine sauce.
Thirty-four

FILET MIGNON

USDA Prime filet of beef, grilled to order and served with a brandy cabernet sauce.
Thirty-five

DAILY SPECIALS

Your waiter will provide an offering of seasonal dishes.

Please let us know if you have any food allergies. Not all ingredients are listed on the menu.

Split Plate Charge \$3.00 Minimum Plate Charge \$20.00

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Michael C. Phillips, Owner

Elvio Gaudino, Executive Chef