



Citarella®

THE ULTIMATE GOURMET MARKET

— 2026 HOLIDAY MENU —

A CELEBRATION WORTH
Savoring



4 WAYS TO ORDER

ONLINE Citarella.com/Holiday

VISIT NYC • Hamptons • Greenwich, CT

EMAIL Holidays@Citarella.com

CALL 212-874-0383 • 631-283-6600 • 203-861-6900

Please view our back page for our ordering cutoff dates so you can plan your holiday accordingly. Throughout this menu, certain items will have limited availability and/or designated dates they're available for pre-order.



A Delicious Holiday
STARTS HERE

Thanksgiving • Hanukkah • Christmas • New Year's

The best memories are made around the table. And this season, we created a menu that rises to the occasion. From spectacular feasts to festive desserts, it offers dishes you won't find anywhere else. Sourced with care and crafted in our kitchen—so you can enjoy an unforgettable meal in yours.

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Effortless FEASTS

CHEF-PREPARED ROASTED TURKEY

With us, your holiday is in good hands. We'll craft a stunning, multi-course dinner featuring all the classics—with a gourmet Citarella twist.

FEAST FOR FOUR*

Turkey Breast \$299 (\$75 per person)

FEAST FOR EIGHT*

Whole Turkey \$499 (\$63 per person)

EVERYTHING BUT THE TURKEY

Roasting your own turkey? Let us take care of the rest—from mouthwatering side dishes to the perfect pumpkin pie.

FEAST FOR FOUR*

\$219 (\$55 per person)

FEAST FOR EIGHT*

\$375 (\$47 per person)

Each feast includes:

- Pumpkin Bisque
- Autumn Lasagna
- Sautéed Brussels Sprouts
- Sautéed String Beans
- Cranberry Conserve (with Pecans)
- Chicken Bone Broth

- Turkey Gravy
- Sweet Potato Purée
- Chunky Mashed Potatoes
- Wild Rice Stuffing
- Cornbread
- Pumpkin Pie

Feast for 8 also includes:

- Sausage Stuffing
- Apple Pie
- Cranberry Cornbread

*Our Chef-Prepared Feasts are thoughtfully composed and offered as presented. To ensure the quality and consistency of each feast, substitutions are not available. Available for Thanksgiving (11/23-11/25) and Christmas (12/22-12/24).



ROASTED
TURKEY FEAST
FOR 8

PRIME WHOLE
FILET MIGNON FEAST

Our luxurious Whole Filet Roast is made for special occasions. Tender, juicy, rich...the perfect centerpiece for your table.

DINNER FOR EIGHT* • \$699
(\$88 per person)

Feast includes:

- Whole Filet Mignon**
- Cream of Wild Mushroom Soup
- Roasted Carrots
- Poached Asparagus
- Roasted Mushrooms
- Wild Rice Stuffing
- Chunky Mashed Potatoes
- Cranberry Conserve (with Pecans)
- Au Jus
- Parker House Rolls
- Pecan Pie
- Ricotta Rustica Cake

Did You Know?

Our Prime beef is dry-aged in-house for three weeks, which intensifies the meat's flavor and results in a more tender, juicy cut.

* Our Chef-Prepared Feasts are thoughtfully composed and offered as presented. To ensure the quality and consistency of each feast, substitutions are not available. Available for Christmas only (12/22-12/24).

** Cooked rare. See page 24 for directions to warm and reach desired temperature.



PRIME WHOLE
FILET MIGNON

MAKE IT AN
Ultimate Feast

Enhance your celebration by adding one (or two) of these gourmet packages to your menu—ideal for larger groups.

CAVIAR FOR FOUR* • \$150

White Sturgeon Caviar 50gr

Mini Blinis

Crème Fraîche

CAVIAR FOR EIGHT* • \$300

White Sturgeon Caviar 100gr

Mini Blinis

Crème Fraîche

APPETIZERS FOR FOUR* • \$90

Giuseppe's Stuffed Mushrooms

Oven-Roasted Littleneck Clams

The Entertainer Cheeseboard

APPETIZERS FOR EIGHT* • \$140

Giuseppe's Stuffed Mushrooms

Oven-Roasted Clams

The Entertainer Cheeseboard

DESSERT FOR FOUR* • \$50

Seasonal Fruit Bowl

Artisanal Cookies

DESSERT FOR EIGHT* • \$90

Seasonal Fruit Bowl

Artisanal Cookies

Cannoli Dip

* Our Ultimate Feasts are thoughtfully composed and offered as presented. To ensure the quality and consistency of each feast, substitutions are not available. Available for Thanksgiving (11/23-11/25) and Christmas (12/22-12/24).



CAVIAR



APPETIZERS



DESSERT

DECADES OF TRADITION

Feast of Seven Fish

This Christmas Eve custom is especially close to Citarella Owner Joe Gurrera's heart. He's been celebrating it since he was a kid, with recipes passed down for generations. Typically, seven courses are served, but menus vary by household and can include everything from seafood salad to oven-roasted clams.

"You certainly don't need to be Italian, or even celebrate Christmas, to cook up this feast—you just need to love fish, and lots of it." -Joe

Planning the Feast

Joe doesn't believe in rules when it comes to this holiday. You can serve as many fish as you'd like; it's all about the quality. He always likes to include fried seafood, and there's usually pasta on the table, too. One thing he never leaves out? His signature stuffed calamari. (Find it on our video page, below.)

Watch: Cooking with Joe

Need inspiration? Follow along with these step-by-step videos as Joe prepares some of his favorite dishes—including stuffed calamari, spaghetti vongole, sautéed skate, and more.



JOE'S CHRISTMAS EVE FEAST OF 7 FISH

A spectacular dinner starring Citarella chef-prepared specialties and the freshest seafood.

DINNER FOR SIX*
\$499 (\$83 per person)

Feast includes:

Oven-Ready Tuscan Branzino with
Artichokes, Olives, & Tomatoes

Wellfleet Oysters

Mignonette Sauce

Shrimp Cocktail

Oven-Roasted Littleneck Clams

Mini Crab Cakes

Bouillabaisse

Seafood Salad

Littleneck Clam Sauce

Linguine Pasta

Poached Asparagus

Fresh Lemon

New York-Style Cheesecake

*Available for Christmas only (12/22-12/24).



MAKING YOUR OWN FEAST Classic Holiday Recipes

In the mood to cook? Discover our favorite Feast of 7 Fish recipes, spanning appetizers to entrées. Scan the code to the right to choose your seven (or eight, or 10); then, head to Citarella.com/shop to order fresh—never frozen—seafood.



HIGHLIGHTS FROM JOE'S CHRISTMAS EVE FEAST OF 7 FISH

1. Shrimp Cocktail
2. Wellfleet Oysters
3. Mini Crab Cakes
4. Seafood Salad
5. Bouillabaisse
6. Oven-Ready Branzino
7. Oven-Roasted Littleneck Clams
& More

Joe and his classic spaghetti vongole recipe.



The Extra Touch

Be sure to enjoy caviar with our very own mother-of-pearl spoon.

From Cocktail Hour to CATERING

A TOUCH OF HOLIDAY LUXE

The more appetizers, the merrier the celebration. And we have so many exquisite options waiting for you—all curated from our gourmet markets.

CAVIAR

Pair these lush pearls with tangy crème fraîche, minced egg yolks, egg whites, and onions atop our delicate Citarella French blini. (Available from 1.75 oz to 17.63 oz)

White Sturgeon

Osetra

Joe's Reserve (3.5 oz)

Mini Blinis

Crème Fraîche (8 oz)

Mother-of-Pearl Spoon

Caviar Key Keychain

Insulated Caviar Bag

ALSO AVAILABLE:

FRESH DUCK FOIE GRAS (Grade "A")

For a decadent hors d'oeuvre, sear lobes of foie gras until they're caramelized on the outside; then, drizzle them with our aged balsamic vinegar and serve them on our blini.

MOUSSES, PÂTÉS, & TERRINES

Mousse de truffée, savory pâté de Champagne, elegant vegetable terrines... there's something for every palate.

SPECIALTY

CELEBRATION OF THE SEA

Create your own spread of pristine, ready-to-enjoy seafood.

Steamed Lobsters (available cracked & split)

Stone Crab Claws (available cracked)

Alaskan King Crab Legs (available cracked & split)

Jumbo Lump Crabmeat

Shrimp Cocktail

Oysters (available in-shell or shucked)

FRESH WHITE TRUFFLES

We wait all year to enjoy white truffles from Alba, Italy, which offer a savory flavor and intoxicating aroma. Simply shave them over a dish (like risotto) and luxuriate in every bite.

FRESH BLACK TRUFFLES

Savor the alluring fragrance of these freshly foraged Italian gems. A culinary prize, they'll effortlessly elevate anything they touch.

NOW POURING:

Holiday Wines

Citarella
WINE & SPIRITS • GREENWICH, CT

Whether you'd like a Blanc de Blanc Champagne to serve with caviar or a Sauternes with your foie gras, Citarella Wines & Spirits in Greenwich, Connecticut has the perfect bottle. After all, exceptional food deserves exceptional wine, and our experts have curated a collection sourced from near and far—with decades of experience to match. Head to page 31 to learn more or scan here to order.

CitarellaWines.com • 203-862-8466
GreenwichWines@CitarellaWines.com

Nationwide Shipping Available.



CHEESE & CHARCUTERIE

A curated selection of over 300 international cheeses, as well as imported cured meats.

Expert Picks

CITARELLA ENTERTAINER CHEESE BOARD

Includes: Drunken Goat, Four Fat Fowl Camembert, Vermont Sharp Cheddar, Mahon, Ossau-Iraty, Fig Jam, Apricots, Medjool Dates, Marcona Almonds, and Figs. (serves 8-10)

COLSTON BASSETT STILTON

A British Christmas tradition, this hand-ladled blue is creamy, mellow, and gently tangy.

24-MONTH COMTÉ

Aged in the mountains of eastern France, this firm cheese offers notes of toasted nuts and brown butter.

CHARCUTERIE

ROVAGNATI

Traditionally crafted cured meats imported from Italy. Savor delicate prosciutto, pistachio-studded mortadella, and more.

SAPORI BIANCA DI CALABRIA SALAMI

Crafted in the tradition of southern Italy's Calabria region, this salami is savory and gently seasoned, with a silky texture.

SPOTTED TROTTER DUCK PROSCIUTTO

Made by Atlanta's Spotted Trotter, this duck breast is slowly cured into a rich, buttery slice with a delicate layer of fat.

ALPS PROVISIONS CACCIATORE

This classic "hunter's salami" is compact, full-flavored, and perfect for slicing onto a board or packing along for holiday travel.

BYO GRAZING
BOARD

Expert Tip:

BUILDING YOUR CHEESE BOARD

Add fresh produce like pomegranates, grapes, and berries for a pop of color.

HOLIDAY KITS & PACKAGES

Make this season effortlessly delicious with these curated bundles, featuring fresh seafood, chef-prepared specialties, and more.

Customer Favorite!

BUILD-YOUR-OWN GRAZING BOARD FOR 6

Cheese boards are an entertaining staple. With this selection, you can serve your best one yet. Items are packed in a Citarella insulated tote. • \$169

Package includes:

Rovagnati Antipasto Trio	Plain Goat Cheese Log
Rovagnati Prosciutto Crudo	6-month Certeza Manchego
Citarella Mediterranean Medley Olives	Parmigiano-Reggiano
Crostini	Marcona Salted Almonds
Fennel Taralli Crackers	Citarella Clover Honey
Fromager d'Affinois	Citarella Sustainable Bamboo Serving Board
Dalmatia Fig Jam	Citarella Insulated Tote
Firehook Crackers	

HANDCRAFTED HOLIDAY BRUNCH FOR 4

Wake up to a mouthwatering spread of Citarella classics—a perfect way to start your day. • \$119

Package includes:

Citarella Fresh-Squeezed Orange Juice	Assorted Mini Muffins
Broccoli Cheddar Quiche	Assorted Mini Toasting Bagels
Citarella Scottish Smoked Salmon	Citarella Cream Cheese Fruit Bowl
	New York Cheese Plate

CAVIAR HOSTING COLLECTION

Our lush caviar + golden blini = elegant entertaining. Be sure to serve it with our mother-of-pearl spoons. • \$260

Package includes:

Osetra Caviar
Crème Fraîche
Mini Blini
Chives
Sal de Ibiza Chips
Caviar Key Keychain

BUILD-YOUR-OWN DESSERT BAR FOR 12

The perfect way to end any holiday gathering, including freshly baked cookies, cupcakes, and so much more. • \$139

Package includes:

Mini Brownies
Pistachio Cantucci Cookies
Rainbow Cookies
Cannoli Dip
Large Fruit Bowl
Assorted Mini Cupcakes
Sea Salt Chocolate Chip Cookies

SEAFOOD COCKTAIL HOUR FOR 4

The freshest seafood paired with all the essential accoutrements. Serve them on your best platter and enjoy every pristine bite. • \$129

+ Caviar Additional \$135

Package includes:

Shrimp Cocktail
Wellfleet Oysters
Little Neck Clams
Spicy Chipotle Crab Spread
Smoked Salmon Spread
Mignonette Sauce
Citarella Cocktail Sauce
Firehook Crackers
Fresh Lemon
+ Caviar option also includes:
Citarella White Sturgeon Caviar
Mini Blinis
Crème Fraîche

HOLIDAY CATERING

Tempting hors d'oeuvres, international cheeses, platters of antipasti—everything you'll need to treat your guests to the finest specialties from our markets.

PLATTERS

CHEESE & FRUIT

International cheeses paired with fresh and dried fruits, nuts, preserves, breadsticks, and crostini. (serves up to 15) \$149

INTERNATIONAL CHEESE

A selection of cheeses garnished with dried and fresh fruits, preserves, pita chips, and crostini. Small (serves up to 15) \$159
Large (serves up to 20) \$229

SHRIMP COCKTAIL

Large shrimp, steamed and served with lemons and cocktail sauce. Small (serves up to 10) \$129 • Large (serves up to 15) \$149

SPINACH DIP

Creamy, chef-prepared spinach dip served in a freshly baked boule, with crudité, pita chips, and crostini. (serves up to 15) \$89

HUMMUS & PITA

Freshly prepared hummus, spicy hummus, and roasted carrot dip served on a platter with hand-sliced crudité, sea salt pita chips, and our house-made crostini. (serves up to 18) \$69

GUACAMOLE & CHIPS

Fresh, handmade guacamole, pico de gallo, and salsa served with corn tortilla chips. (serves up to 15) \$69

MEDITERRANEAN PLATTER

Everything from dolma and mixed olives to feta cheese and hummus, paired with crostini and breadsticks. (serves up to 15) \$159

CHICKEN TENDERS

Golden-brown, free-range chicken breast strips with carrots, celery, and honey mustard. (serves up to 12) \$149

BUFFALO WINGS

Free-range chicken wings tossed in our Buffalo sauce, with celery, carrot sticks, and blue cheese dressing. (serves up to 12) \$129

MINI BITES PLATTER

A variety of our mini wraps, including Chicken Salad, Roast Turkey, Italian, and more, paired with crème fraîche sauce for dipping. (serves up to 15) \$149

HORS D'OEUVRES

Mini Crab Cakes \$26 • 1/2 dz

Mini Beef Wellingtons \$36 • 1 dz

Maui Shrimp Spring Rolls \$36 • 1 dz

Spanakopita \$36 • 1 dz

Vegetarian Quiches & Tarts \$30 • 1 dz

Frank 'n Blanket \$24 • 1 dz

Vegetarian Spring Rolls \$24 • 1 dz

Mozzarella Sticks \$18 • 1 dz

HORS D'OEUVRES

Ordering Tips

GARDEN CRUDITÉ

Crisp, sliced vegetables...from cauliflower and rainbow carrots to peppers and a tomato medley, served with dill sauce and red pepper hummus. Small (serves up to 15) \$79 • Large (serves up to 20) \$99
Extra-Large (serves up to 35) \$169

TUSCAN APPETIZING

Marinated bocconcini, sundried peppers, tapenade, artichoke hearts, Italian meats, cheeses, and so much more, served with crostini. (serves up to 15) \$179

GARDEN CRUDITÉ
PLATTER

TUSCAN APPETIZING
PLATTER

- Serve a variety so you have something for every palate.
- If you're serving before dinner: For 1-hour cocktail events, order 3-5 pieces per person. For 2 hours, 6-8 pieces.

Questions? Call our Customer Service team at 212-874-0383. We're always happy to help.

MORE HOLIDAY CATERING

From elegant brunches to the perfect dessert—beautifully arranged platters for any time of day.

ENTRÉES

SLICED PRIME FILET MIGNON

Perfectly seasoned; then, pan-seared and oven-roasted. This hand-sliced masterpiece is paired with a side of creamy, tangy horseradish sauce. *Rare or medium rare only* (serves up to 20) \$499

WHOLE DECORATED POACHED SALMON

Perfect served cold or at room temperature, our hand-decorated poached salmon is silky and rich. 4 lb Side (serves up to 10) \$149
8 lb Full (serves up to 15) \$239 • 12 lb Full (serves up to 20) \$359

SALADS & FRUIT

MEDITERRANEAN CHOPPED SALAD

Choose your dressing: Balsamic Vinaigrette, Caesar, Carrot-Ginger, Italian. Small (serves up to 10) \$59 • Large (serves up to 15) \$79

MESCLUN & TOMATO SALAD

Choose your dressing: Balsamic Vinaigrette, Caesar, Carrot-Ginger, Italian. Small (serves up to 10) \$59 • Large (serves up to 15) \$79

SEASONAL FRUIT

Fresh fruits such as melons, pineapple, berries, kiwi, and grapes. Small (serves up to 10) \$69 • Large (serves up to 15) \$99

FRUIT SALAD BOWL

Freshly cut seasonal fruit. (serves up to 10) \$59

MORNING TREATS

BREAKFAST PASTRY PLATTER

Mini muffins, croissants, scones, fresh strawberries, imported French preserves, and butter. Small (serves up to 12) \$69
Large (serves up to 20) \$99

SMOKED SALMON & MINI BAGELS

Individually wrapped mini sesame and plain bagels with cream cheese and smoked Scottish salmon. (serves up to 15) \$179

SMOKED SALMON

Hand-sliced eastern Nova salmon with capers, caperberries, dill, cream cheese, beefsteak tomatoes, red onion, cucumber, and sesame and plain mini bagels. Small (serves up to 10) \$249 • Large (serves up to 15) \$379

FRESH-SQUEEZED ORANGE JUICE

Made in-house; sunny, bright, and sweet. (serves up to 6) \$30

SWEETS

CHOCOHOLIC’S DELIGHT

Chocolate tea cake, brownies, rugelach, and cookies. Small (serves up to 10) \$69 • Large (serves up to 15) \$99

ASSORTED SWEETS

Fresh-baked lemon tea cake, brownies, and a collection of our most popular cookies. Small (serves up to 10) \$69 • Large (serves up to 15) \$99

KIDS’ SWEETS PLATTER

Fudgy brownies; checkerboard, sugar, sprinkle, chocolate chip, and M&M cookies; and candy. (serves up to 15) \$69

BERRIES & TEA CAKES

Carrot, chocolate, and lemon tea cakes with fresh strawberries, blueberries, and mascarpone. (serves up to 15) \$69

HOLIDAY CATERING TRAYS

Our chef-prepared favorites—like our 16-layer Lasagna Bolognese and golden Chicken Francaise—are now available in full and half trays for your next event. From dishes best enjoyed chilled to comforting, ready-to-warm favorites, we make entertaining effortless.

HALF TRAY (serves up to 8) • **FULL TRAY** (serves up to 16)

SALADS

Sugar Peas, Carrots, & Feta Salad	Half \$64.99 • Full \$129.99
Grilled Chicken and Tomato Salad*	Half \$79.99
Vegetable Quinoa Salad*	Half \$64.99

PASTAS

Orzo allá Greca*	Half \$69.99
Pasta Emilia*	Half \$64.99
Pasta Crudaiola*	Half \$64.99
Pasta Primavera*	Half \$64.99
Lasagna Bolognese	Half \$74.99 • Full \$149.99
Fusilli Pesto	Half \$64.99 • Full \$129.99
Penne Vodka	Half \$64.99 • Full \$129.99

ENTRÉES

Chicken Marsala	Half \$79.99 • Full \$159.99
Chicken Parmigiana	Half \$79.99 • Full \$159.99
Chicken Francaise	Half \$79.99 • Full \$159.99
Chicken Milanese	Half \$79.99 • Full \$159.99
Grilled Chicken	Half \$79.99 • Full \$159.99
Baked Salmon	Half \$94.99 • Full \$199.99
Grilled Salmon	Half \$94.99 • Full \$199.99
Salmon Florentine	Half \$94.99 • Full \$199.99
Pork Chop Milanese	Half \$84.99 • Full \$169.99
Turkey Meatballs with Marinara Sauce	Half \$84.99 • Full \$169.99

*Served in a bowl.



CHICKEN
FRANCAISE

HOSTING MADE

Deliciously Simple

Order these trays and let us take care of the cooking. Our chefs will prepare everything from scratch with meticulous attention to detail. All you have to do is serve and enjoy.

HOLIDAY SPECIALTIES

from the Citarella Kitchen

STARTERS, SOUPS & SIDES

SOUPS & STOCKS

Pumpkin Bisque Our house-made vegetable stock meets pumpkin, cream, and aromatics.	
Chicken Noodle Soup	Turkey Chili
Cream of Wild Mushroom Soup	Beef Bone Broth
Lentil Soup	Chicken Bone Broth
Pea Soup	Fish Stock
Sweet Potato Ginger Bisque	Lobster Stock
	Vegetable Stock

HEARTY BITES

Giuseppe's Cocktail Meatballs Tender beef mixed with Pecorino and Parmigiano-Reggiano cheeses. Served in house-made tomato sauce.	
Giuseppe's Meatballs Savory beef and pork, mixed with Parmigiano and Pecorino, blanketed in our signature sauce.	

SIDES

Baked Acorn Squash Coated in brown sugar and butter; then filled with butternut squash, Amaretti cookie crumbs, panko, and Parmigiano-Reggiano.	
Cornbread	
Cranberry Cornbread+	
Crostini	
Roasted Butternut Squash with Cranberries	
Cranberry Conserve (with Pecans)	
Pumpkin & Mushroom Risotto	

VEGETABLES

Sautéed Brussels Sprouts Cooking Brussels sprouts brings out their natural sweetness. We add a touch of fruity extra-virgin olive oil and savory, sautéed onions and button mushrooms for a perfectly balanced flavor.	
Poached Asparagus	
Roasted Carrots	
Roasted Mushrooms	
Roasted Root Vegetables	
Sautéed String Beans	

PASTAS & SAUCES

Autumn Lasagna Fresh sheets of spinach lasagna layered with seasonal butternut squash, savory mushrooms, rich béchamel sauce, and melty Italian cheeses.	
Lasagna Bolognese	
Macaroni & Cheese	
Bolognese	
Filetto di Pomodoro	
Marinara	
Vodka	

POTATOES

Glazed Sweet Potatoes** A seasonal favorite featuring brown sugar, butter, and bright orange juice.	
Chunky Mashed Potatoes	
Potato Purée	
Roasted Potatoes	
Sweet Potato Praline**	
Sweet Potato Purée	

GRAVY & SAUCES

Apricot Glaze	Lemon-Mustard Aioli
Au Jus	Mignonette
Brisket Gravy*	Pesto Sauce
Chimichurri	Tartar
Dill Sauce	Turkey Gravy
Horseradish Sauce	Veal Demi-Glace

SEAFOOD FAVORITES

BOUILLABAISSE

A deeply flavorful soup featuring fresh scallops, shrimp, mussels, and more, simmered in a savory tomato broth.

OYSTERS

For us, the celebration isn't complete without oysters. We have a stunning selection, each boasting its own briny individuality.

OVEN-ROASTED LITTLENECK CLAMS***

Sweet, tender clams are crowned with a topping of seasoned breadcrumbs and roasted until they're golden-brown.

SEAFOOD SALAD***

This holiday specialty features a medley of succulent shrimp, tender octopus, calamari, and conch in a bright dressing.

SHRIMP COCKTAIL

These shrimp don't need much to shine—they're plump, juicy, and delicious with a touch of tangy cocktail sauce.

STEAMED LOBSTERS (cracked & split)

We source our exceptional, wild-caught lobsters from the frigid waters of Nova Scotia. (The colder the water, the sweeter the lobster.) Let our chefs steam them for you until they're tender and perfectly cooked.

Did You Know?

Our traditional stuffings are one of our most popular holiday items. You can pair them with almost any entrée, from turkey to roasts.

CHEF-PREPARED STUFFING

SAUSAGE STUFFING+

This Citarella classic is crafted with our house-made, sweet pork sausage—a must-have for the holidays. Every bite is packed with irresistibly savory flavors.

WILD RICE STUFFING+

A delicious vegetarian option that has just the right amount of texture. We love the nutty flavor the rice brings to the dish.

CHESTNUT STUFFING+

The holidays mean chestnut season, and you can enjoy them in this cozy stuffing. They add a subtle sweetness that will keep you coming back for more.

SAUSAGE STUFFING

* Available during Hanukkah ordering dates.
** Available during Thanksgiving ordering dates.
*** Available during Christmas ordering dates.
+ Available during Thanksgiving and Christmas ordering dates.

THE SHOWSTOPPER:

Beef Wellington

A holiday classic, our way. The beef is aged in-house; the rich, silky prosciutto is imported from Italy. And our pâté is made with an umami-packed mushroom mixture. It all gets wrapped in a delicate pastry blanket; then, baked until golden.

Your Wellington, Your Way

In addition to our chef-prepared wellington, we also offer a ready-to-cook wellington from our butchers (see page 29), as well as mini hors d'oeuvres in our catering selection (see page 12).



We're proud to make our signature dishes with hand-chopped, fresh ingredients. You can taste it in every bite.



WHOLE BEEF WELLINGTON

CHEF-PREPARED ENTRÉES

We know how meaningful holiday meals can be—which is why our chefs craft these centerpieces with the utmost care (and the best ingredients).

FROM OUR KITCHEN**

WHOLE BEEF WELLINGTON

Here, tender, dry-aged Prime filet mignon is wrapped with mushroom pâté, ham, and puff pastry. The result? A true holiday showstopper. This item is prepared rare. (5-6 lb)+

PRIME BEEF FILET ROAST

This richly flavored cut only needs a touch of seasoning to deliver an unbelievable taste. We'll roast it for you until it's juicy and ready to savor. This item is prepared rare. (4 lb)+

BRAISED BEEF BRISKET*

Prime, first-cut beef brisket, hand-trimmed by our butchers and braised for hours. After cooking low and slow, it becomes ultra tender and full of deep, savory flavor. Available for Hanukkah only (12/4-12/12).

ROASTED TURKEY

An all-natural, vegetarian-fed, and antibiotic-free turkey, roasted until golden-brown. All you need to do is warm and serve. (12 lb/18 lb)+

ROASTED TURKEY BREAST

Our all-natural turkey breast is the perfect size for smaller celebrations, or as an added entrée when you're serving a large crowd. (5-7 lb/10-12 lb)+

BONELESS ROASTED TURKEY BREAST

This turkey breast is particularly easy to carve, offering tender, juicy perfection with every slice. (3-4 lb)+

ROASTED CAPON

Incredibly flavorful, buttery, and moist, this bird is an exquisite alternative to turkey...and a touch more decadent than your typical roasting chicken. (8 lb)+

ROASTED GOOSE

A time-honored tradition at many Christmas dinners, goose pairs perfectly with our delicious, brandy-infused cranberry conserve with pecans. (12 lb)+

CHICKEN MILANESE

Tender chicken breast, coated in Parmigiano-Reggiano- and Pecorino-flavored panko; then, sautéed until golden-crisp. We love garnishing it with an arugula and tomato salad. (16 oz)

GRILLED SALMON

Buttery salmon, simply seasoned and served over a bed of julienned vegetables. (16 oz)

POMEGRANATE-GLAZED SALMON

Rich, flaky salmon fillets, covered in a sweet-tart glaze and cooked until tender. (16 oz)

* To order for Hanukkah, please call by 4 pm, 48 hours in advance of your gathering.

** See page 24 for directions to warm items and reach desired temperature.

+ Size is based on raw weight. Items are available on designated holiday ordering dates, or with 48-hour notice throughout the month. Call team for complete details.

HANDCRAFTED DESSERTS

End your meal with something sweet—freshly baked and decorated by our pastry team.

TRADITIONAL PIES

APPLE PIE

We love baking from scratch. That's why we take the time to hand-peel and hand-cut crisp, juicy apples for this artisanal pie.

APPLE CRUMB PIE

Fresh apples, kissed with a hint of cinnamon and baked into a golden-brown crust. An irresistible crumble on top adds the perfect amount of texture.

PECAN PIE

Buttery pecans unite with brown sugar and vanilla for a decadent filling, baked to perfection in a flaky crust.

PUMPKIN PIE

Enriched with heavy cream and flavored with brown sugar and warm spices, this pie is autumn at its best.

PUMPKIN
PIE

CAKES, COOKIES & TARTS

BÛCHE DE NOËL*

To reserve your Bûche de Noël, please order 12/8-12/19 to receive 12/22, 12/23, or 12/24 for pickup only.

This French dessert features whimsical designs like poinsettias and mushrooms. Choose from Vanilla/Chocolate or Chocolate/Hazelnut.

IMPORTED PANETTONE

An exclusive holiday specialty handcrafted in Sicily with the finest ingredients. Choose from Traditional, Pandorato, Chocolate, or Almond. *While supplies last.*

RICOTTA RUSTICA CAKE

A traditional Italian favorite featuring ricotta cheese, mascarpone, golden raisins, vanilla, and a touch of dark rum.

HANDCRAFTED CHEESECAKE

New York-style—creamy and rich, with a hint of lemon and vanilla. Every slice is heaven.

PUMPKIN CHEESECAKE

Our classic cheesecake with a fall twist—starring pumpkin and spices.

COOKIE BOXES

Pistachio Cantucci

Artisanal Cookies

Traditional Cookies

Russian Tea Cookies

Chocolate Chip Cookies

BISCOTTI

Almond

Chocolate

Pistachio

Chocolate Dipped Almond

TARTS*

Apple

Pear Frangipane

Raspberry Lemon

Lemon

Mixed Berry

Mini Tarts

SPECIALTY CAKES*

Champs Élysées

Maracaibo

Red Velvet

Tiramisu

Vanilla Meringue

PULL-APART CAKES*

Thanksgiving Turkey

Christmas Tree

Winter Snowflake

SEASONAL FAVORITES

Fresh from the Citarella Kitchen

Festive Gingerbread Houses

Use our kits to design your own masterpiece, or pick up a fully assembled and decorated one in our markets.

Assorted Mini Cupcakes (12 pc)

Cannoli Dip (10 oz/34 oz)

Citarella Signature Selections

Fresh Fruit Bowl

Artisan Chocolate Truffles (8 pc/16 pc)

Assorted Chocolates (27 pc/34 pc)

Cocoa Bombs

COFFEES

Ground

Colombian, French Roast, Hamptons Cold Brew Reserve, Hazelnut, House Blend, Sumatra, House Blend Decaffeinated, New York Blend, Organic Fair-Trade French

Whole Bean

French Roast, Colombian, House Blend

Single Serving Cups

House Blend, House Blend Decaffeinated, French Roast

Indulge in Our Maracaibo Cake

There's rich Valrhona chocolate in every layer, from the mousse and crème brûlée center to the sponge cake and glaze. The finishing touch? Chocolate macarons and fans, of course.

MARACAIBO
CAKE

Available in-markets beginning Friday, November 21st. Limited Availability.

*Items are available for in-store pickup only.



THE CRISPIEST
*Potato
Pancakes*

Fresh and hand-grated by our expert chefs; perfect with our house-made apple sauce.

HANUKKAH FAVORITES

HOLIDAY SPECIALTIES

Please note: Some items are only available during the Hanukkah holiday.

MATZOH BALL SOUP

Savory and delicious, made using our chicken bone broth and fluffy, hand-rolled matzoh balls.

POTATO PANCAKES*

Made by hand from fresh potatoes, onions, and eggs, these pancakes are fried 'till golden and crisp.

APPLE SAUCE

CHOPPED CHICKEN LIVER

NOODLE KUGEL*

POTATO KUGEL*

BRAISED BEEF BRISKET*

Prime, first-cut beef brisket, hand-trimmed by our butchers and braised for hours. After cooking low and slow, it becomes tender and full of deep, savory flavor.

Available for Hanukkah only (12/4-12/12).

CHEF-PREPARED GEFILTE FISH*

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 horseradish. *Making your own? View our curated selection on our seafood page (26).*

DESSERT

CHOCOLATE RAISIN CHALLAH BREAD PUDDING

Layered with sweet custard and chocolate chips.

FLOURLESS CHOCOLATE CAKE

A luxuriously rich, ganache-style cake finished with a dusting of dark cocoa.

ASSORTED MACAROONS

POACHED PEARS (minimum 8)*

RUGELACH

*Only available during holiday ordering dates for Hanukkah.



Fresh from the Source:
**EXCEPTIONAL
INGREDIENTS**

The finest seafood, Prime dry-aged beef, and extraordinary fresh ingredients for your holiday recipes.

CELEBRATORY

Holiday Recipes



Our recipe collection leads with seasonal ingredients and bold, complex flavors—the kind that will leave a lasting (and delicious) impression long after your meal is done.

Whether you're looking for an impressive appetizer, entrée, or dessert, you'll find it all here. And if you need advice, our expert tips are also included—all in one convenient place.

FOUNDATIONS OF FLAVOR

Quality is at the heart of everything that we do—which is why we source our food with such rigorous standards. We'll only bring in the freshest produce. Seafood caught from trusted fishermen. And pantry staples that elevate your recipe at every step. You're putting so much love and care into your meal... you deserve ingredients that do the same.

If you're cooking this season, we'll be your resource for everything from all-natural turkey to fresh herbs for the finishing touch. Plus, expertly developed recipes so you can cook them perfectly, every time.



WINTER SQUASH WITH MAPLE-MISO GLAZE RECIPE

GOURMET ESSENTIALS

ARTISAN OLIVE OILS

100% Italian Extra-Virgin Olive Oil
100% Sicilian Extra-Virgin Olive Oil
Extra-Virgin Organic Olive Oil

ARTISAN VINEGARS

Champagne Vinegar
Red Wine Vinegar
8-Star Aged Balsamic Vinegar
25-Star Aged Balsamic Vinegar

GOURMET FAVORITES

Sal de Ibiza Chips
Gourmet Stuffing Mix
Isigny Baratte Sea Salt Butter
Sour Cream
Vandy Original Crisps
Vandy Herbes de Provence Crisps

FRESHLY BAKED

Olive with Parmesan Cheese Pocket
Rosemary Sea Salt Focaccia
Ciabatta Rolls
Everything Parker House Rolls
Parker House Rolls
Multigrain Rolls
Old-Fashioned Potato Rolls
Sourdough Rolls
Sliced Brioche Bread
Sliced Country Loaf Bread

ARTISAN OLIVES & ANTIPASTI

Artichoke Hearts
Marinated Artichoke Quarters
Calabrian Chili Peppers
Sun-Dried Tomatoes
Black Olive Tapenade
Green Olive & Artichoke Tapenade
Capers
Antipasto Medley Olives
Castelvetrano Olives
Cerignola Olives
Kalamata Olives
Roasted Mushrooms
Imported Greek Beans
Pickled Red Onions
Pickled Jalapeño Peppers
Peppadew Peppers
Flame-Roasted Peppers

FRESH PASTA

Porcini Ravioli
Pumpkin Ravioli
Pumpkin Tortellini

Fresh from Our
FISHMONGERS

THE FRESHEST SEAFOOD

Joe’s relationships with trusted sources gives you access to a world of seafood. Always pristine. Always exquisite.

OYSTERS (In-Shell • Shucked)

Peconic	Lucky Lime
Belon	Bad Boy
Wellfleet	Fishers Island
Kumamoto	

CLAMS (In-Shell • Shucked)

Cherrystone
Little Neck

CLAMS IN-SHELL

Razor
Cockles
Manila

MUSSELS

Prince Edward Island (2 lb)

SEA URCHIN

East Coast Uni
West Coast Uni
Sea Urchins

SHELLFISH

Shrimp: Jumbo • Large • Raw/Cleaned
Cold-Water Lobster Tails
Live Lobsters (small & large)
Langoustines
Sea Scallops
Nantucket Bay Scallops

FISH

Baccalà (salted cod)
Tuscan Branzino
Calamari
Cod
Eel*
Flounder
Imported Sardines
Octopus
Norwegian Salmon
Organic Norwegian Salmon
Tuna

READY-TO-EAT

Cocktail Shrimp
Alaskan King Crab Legs
Stone Crab Claws*
Jumbo Lump Crabmeat (1 lb)
Cooked Octopus
Lobster Meat (1 lb)
Steamed Lobsters • Small • Large (cracked & split upon request)

SPECIALTIES**

Ceviche
Fluke Ceviche
Seafood Salad

SAUCES

Cocktail Sauce
Mignonette

For Hanukkah:

Gefilte Fish
Sourced from the Great Lakes fishery, and ground to order (we'll include the onions, too).
Carp
Pike
Whitefish

* Special Order
** Only available on Christmas ordering dates.



CITARELLA OWNER,
JOE GURRERA

TRUSTED FISHERMEN

Expert Sourcing

Citarella Owner Joe Gurrera has spent decades cultivating our network so we can provide you with unrivaled access to premium local and global seafood. Powered by Lockwood & Winant, our wholesale division at New York's iconic Fulton Fish Market.



Order fresh seafood for nationwide, overnight shipping at Citarella.com.



FARM TO TABLE

Diestel Family Ranch

We work with family-owned farms whenever we can—there’s a level of quality and care in their products that you can taste. That’s why we’re proud to partner with Diestel Family Ranch on our Citarella turkeys.

Generations of Expertise

For over 70 years, they’ve raised exceptional poultry in the foothills of the Sierra Nevadas. They’re committed to regenerative agriculture and animal welfare-certified. They also don’t use antibiotics. Ever. It’s food you can feel good about having on your plate.



Fresh from our BUTCHERS

Whether it’s a plump, juicy turkey or an exquisite Prime rib roast, our butchers will help you find the perfect entrée.

TURKEYS*

Citarella All-Natural Turkey
Raised on Diestel’s family-owned farm, our turkeys are antibiotic-free, vegetarian-fed, and minimally processed. (10-12 lb/18-20 lb)

Fresh Citarella Turkey Breast
Perfect for smaller gatherings, or as an “add on” to our whole turkey. Easy to carve; always naturally juicy and tender. (4-7 lb/10-12 lb)

Diestel Heirloom Turkey
Rare breed turkeys raised on their family-owned farm. Organic, antibiotic-free, and vegetarian-fed. (10-12 lb/18-20 lb) *Limited Availability.*

Bell & Evans (10-12 lb/18-20 lb)

Citarella Organic Turkey (10-12 lb/18-20 lb)

*Specialty butchering available upon request.

FROM OUR EXPERTS: Turkey Carving 101

Follow along with our Master Butcher, Charlie, as he demonstrates the process step-by-step. You’ll end up with a perfect platter every time.



BEEF

STANDING PRIME BEEF RIB ROAST

A classic centerpiece, this cut is sure to impress. (2-7 ribs)



Visit our Prime Rib Tips page for step-by-step cooking instructions.

Whole Beef Wellington
(special order, uncooked fillo)

Cowboy Rib Roast (2-7 ribs)

Prime Beef Filet Roast (4 lb)

Prime Filet Steak (8-10 oz)

Prime New York Strip (1 lb)

Domestic Wagyu Strip Steak

Ground Sirloin (1 lb)

Beef Tallow

POULTRY, FOWL, & GAME

Bell & Evans Organic Ground Chicken

Capons** (8-10 lb)

Citarella Antibiotic-Free Chicken (4 lb)

Citarella Heirloom Chicken (3.5 lb)

Citarella Organic Chicken (3.75 lb)

Cornish Hens**

Farm-Fresh Goose** (10-12 lb)

Long Island Duck** (5-6 lb)

Turducken** (12-13 lb)

Plainville Farms Organic Ground Turkey

**Special Order

PORK

Shoulder Butt Roast (8-9 lb)

Crown Roast of Pork** (16 ribs)

Fresh Ham** (9-10 lb/18-20 lb)

Bone-In Half Smoked Ham** (10 lb)

Bone-In Spiral-Cut Smoked Ham** (18-20 lb) • **Half** (9-10 lb)

Ibérico: Boneless Loin Chop, Bone-in Rib Chop, Ground, Flank Steak

FOR STUFFING

Fresh Loose Country Sausage

Fresh Loose Sweet Sausage

Special Order LAMB, VEAL, & VENISON

Crown Roast of Lamb** (16 ribs)

Lamb Rack** (4.5 lb)

Australian Frenched Lamb Rack** (2 lb)

Shoulder of Veal Roast** (Boneless, 5 lb)

French Rack of Venison** (8 oz)

Stuffed Veal Roast** (5 lb)

Venison Tenderloin** (12 oz)

SPECIAL FOR YOUR HANUKKAH TABLE

First-Cut Prime Beef Brisket

Second-Cut Prime Beef Brisket

Whole Prime Beef Brisket**

Flanken-Cut Prime Beef Short Ribs (3/4 lb per rib)

Soup Chicken** (5-6 lb)

Citarella Natural Chicken Livers

Rendered Chicken Fat (Schmaltz)**

FRESH FROM THE FARM

PRODUCE

VEGETABLES

Asparagus Tips

Assorted Wild Mushrooms

Broccoli Florets

Brussels Sprouts

Cauliflower Florets

Crudité (large 20oz/extra-large 40 oz)

GREENS

Baby Spinach

Baby Arugula

Cut Butternut Squash

French Beans

Peeled Garlic

String Beans

Shredded Brussels Sprouts

Sliced Mushrooms

Mesclun Greens

Romaine Hearts

HERBS

Chives

Mint

Oregano

Rosemary

Sage

Thyme

ORGANIC

Carrots

Celery Hearts

Rainbow Carrots

Red Onions

Red Potatoes

Russet Potatoes

Sweet Potatoes

Yellow Onions

Yukon Potatoes

NUTS

Fresh Chestnuts

Organic Dried Chestnuts

From the Heart: GOURMET GIFTS

SIGNATURE GIFTS

Give the gift of good taste! Delight the palate and warm the heart with mouthwatering Citarella Gourmet Gifts. Our experts have carefully curated a collection of the finest flavors from our gourmet market.

ARTISANAL COOKIE GIFT

A sweet gift for any occasion. Our signature tin, finished with a hand-tied bow, is filled with artisanal cookies baked fresh in the Citarella kitchen. • \$39

FOR THE LOVE OF FOOD EXTRAVAGANZA

An extraordinary gift for the ultimate food lover. Brimming with exceptional pantry essentials, authentic Italian specialties, sweet indulgences, and signature Citarella favorites, this generous collection is made to inspire memorable meals and delicious moments. • \$259

FOR THE LOVE OF FOOD

A delicious collection of Citarella favorites, thoughtfully curated for those who appreciate the finer things in food. From artisanal pastas and signature sauces to savory specialties and everyday indulgences, this gift brings a taste of Citarella to every kitchen. *Pictured above.* • \$169



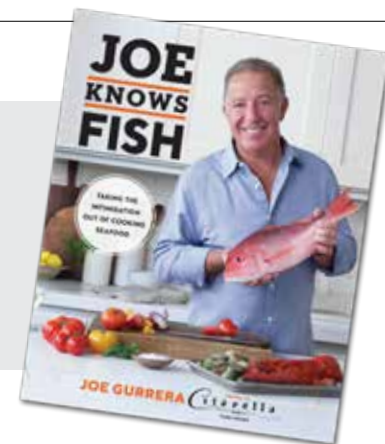
CITARELLA GIFT CARDS

Our market gift cards make it easy for anyone to pick up their favorite foods in our stores. Or, you can send them a digital gift card, which unlocks a world of gourmet seafood online for nationwide shipping.



ORDER JOE KNOWS FISH

Dive into Citarella Owner Joe Gurrera's collection of expert, tried-and-true recipes, which all focus on one thing—simple preparations for the freshest ingredients.



SEAFOOD WORTH SHARING

CITARELLA SEAFOOD

Lush caviar. Briny oysters. Sweet lobsters. Our exquisite fresh—never frozen—seafood always makes an impressive gift. The best part? We ship nationwide, overnight. Visit Citarella.com to place your order today.

CITARELLA.COM SEAFOOD KITS

A stunning collection of fresh catches and gourmet ingredients—available for nationwide shipping, local delivery, or pickup.

Free Overnight Shipping on Our Citarella.com Seafood Kits.



ORDERING SEAFOOD AT CITARELLA.COM FOR THE HOLIDAYS

Thanksgiving

Order by 4pm 11/23 to arrive on Wednesday, 11/25

Hanukkah

Order by 4pm, 2 days before desired delivery, Tuesday-Saturday

Christmas

Order by 4pm 12/21 for guaranteed delivery by 12/23

New Year's Eve

Order by 4pm 12/29 receive by 12/31

WINES & SPIRITS

GET INTO THE SPIRIT!

Citarella Wines & Spirits is proud to offer an expansive collection—from boutique producers and blue-chip names to unique and esoteric offerings. Our team of experts will gladly help you find the right bottle for any occasion. Visit us in person or place your order online today at CitarellaWines.com.

BE AN EARLY BIRD!

Shipping volumes are especially high this time of year—and times are not guaranteed. We recommend placing your order as soon as possible.

NATIONWIDE WINE SHIPPING

For delivery via standard shipping, please place your order by Sunday, December 13th. For expedited delivery, please place your order by Thursday, December 17th. Feel free to call the wine store directly to discuss your options.

FREE LOCAL DELIVERY & PICKUP

For local delivery, please place your order by Tuesday, December 22nd at CitarellaWines.com, or call the wine shop to discuss options. For all wines and spirits orders over \$50, we offer FREE, same-day local delivery in the greater Greenwich area. In-store pickup is always free.



EXPLORE OUR COLLECTION

CitarellaWines.com • 203-862-8466 • GreenwichWines@CitarellaWines.com



OUR FAVORITE HOLIDAY *Wine Pairings*

BUBBLES

Whether it's Champagne, Cava, or Lambrusco, sparkling wine is perfect this time of year.

CHARDONNAY

One of the most varied white wines stylistically, based off where it's grown and how it's aged. We offer a variety from a richer Sonoma Chardonnay to a more nuanced, mineral-driven Puligny-Montrachet.

NEBBIOLO

From age-worthy offerings from Barolo to more medium-bodied expressions like Barbaresco, this noble Piemonte varietal can fit almost any cuisine.

CABERNET SAUVIGNON

A varietal that lends itself well to grand meals. Napa Valley brings ready-to-serve classics, whereas Bordeaux brings icons that reward patience.



Nationwide Seafood Shipping
Personal Shopping • Local Delivery
In-Store Pickup • Floral • Catering

GOURMET MARKETS

New York City

Upper West Side • Upper East Side
Greenwich Village
212-874-0383

Hamptons

Bridgehampton • East Hampton
Southampton • Westhampton
631-283-6600

Greenwich, CT

203-861-6900

WINES & SPIRITS

Greenwich, CT

203-862-8466

@CitarellaGourmetMarket
Holidays@Citarella.com
Citarella.com/Holiday
CitarellaWines.com

PLACE YOUR ORDER BY 4PM ON THE FOLLOWING DATES



ONLINE	Citarella.com/Holiday
IN-STORE	Citarella.com/Locations
EMAIL	Holidays@Citarella.com
CALL	212-874-0383 • 631-283-6600 • 203-861-6900

THANKSGIVING

Friday, 11/20 for Monday, 11/23
Friday, 11/20 for Tuesday, 11/24
Friday, 11/20 for Wednesday, 11/25
Monday, 11/23 for Friday, 11/27

CHRISTMAS

Saturday, 12/19 for Tuesday, 12/22
Saturday, 12/19 for Wednesday, 12/23
Sunday, 12/20 for Thursday, 12/24
Wednesday, 12/23 for Saturday 12/26

HANUKKAH

Tuesday, 12/1 for Friday, 12/4
Wednesday, 12/2 for Saturday, 12/5
Thursday, 12/3 for Sunday, 12/6
For all other dates, please call or email by
4pm, 48 hours in advance.

NEW YEAR'S

Monday, 12/28 for Thursday, 12/31
Tuesday, 12/29 for Friday, 1/1

Orders will be available for pickup or local delivery (where available)—personal shopping, catering, or delivery fees may apply. Response time is typically 72 hours from email. Prices are subject to change and may vary by location. All items are subject to change based on availability. Not responsible for typographical errors.

All Citarella items are made in a facility that processes wheat, eggs, nuts, tree nuts, milk, soy, fish, sesame, and shellfish.

