

2026
Summer Menu

READY-TO-COOK
CLAMBAKE

NEW YORK CITY · HAMPTONS · GREENWICH, CT

CITARELLA

FRESH FROM THE SOURCE SINCE 1912



SUMMER MENU 2026

Soaking in salty breezes on a sunny beach. Sitting by a sparkling pool. Lounging in a shaded park, enjoying a leisurely picnic. However (and wherever) you want to spend your summer, our menu is ready with seasonal classics—taken to a whole new gourmet level.

3 WAYS TO ORDER

IN-STORE NYC · HAMPTONS · GREENWICH, CT
EMAIL HOLIDAYS@CITARELLA.COM
CALL 212-874-0383 | 631-283-6600
203-861-6900

CITARELLA SERVICES

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

Orders will be available for pickup or local delivery (where available—personal shopping, catering, or delivery fees may apply). Orders may be pre-charged. Response time is typically 24-48 hours from email. Prices are subject to change and may vary by location. All items are subject to change based on availability.

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

Not responsible for typographical errors.

CITARELLA

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SUMMER MENU 2026

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Savor Summer's FRESHEST CATCHES

Bring that seaside dining experience to your kitchen with our incomparable seafood. Always fresh—never frozen.

SEASONAL FEATURE:

SOFT-SHELL CRABS

A summer staple. Enjoy their sweet, fresh flavor and irresistible juxtaposition of crunchy and tender textures.

LOCAL GEMS

FLUKE

Meatier than flounder in its texture, these Northeastern beauties reward you with snow-white flakes and a delicate flavor.

STRIPED BASS

Our Long Island stripers are rich with firm, white flakes. Sustainably sourced, and delicious baked or grilled.

WHOLE PORGIES

A sweet, flaky, and meaty fish that's wild-caught in the Atlantic Ocean. We love grilling them—a little salt and olive oil is all you need.

TILEFISH

Sustainably caught off the coast of Montauk, these fish are meaty and lean with a lobster-like sweetness.

BLUEFISH

Full of bold flavor, this aromatic fish is a summer grilling staple. Wild-caught, and packed with omega-3s.

SHELLFISH

Cold-Water Lobster Tails · Live Lobsters (Small & Large)
Gambero Rosso (Special Order Only) · Langoustines
Raw Cleaned Shrimp · Sea Scallops

SEASIDE CLASSICS

CLAMS IN-SHELL | SHUCKED

Cherrystones · Little Neck

CLAMS IN-SHELL

Manila · New Zealand Cockles · Razor

MUSSELS

Prince Edward Island (2lb)

OYSTERS IN-SHELL | SHUCKED

Bad Boy · Beausoleil · Kumamoto
Lucky Lime · Peconic · Wellfleet

SEA URCHIN

East Coast Uni · West Coast Uni · Sea Urchins

FISH

Cod · Halibut · Lemon Sole · Ora King Salmon
Organic King Salmon · Organic Norwegian Salmon
Norwegian Salmon · Red Snapper
Swordfish Steak · Tuna Steak · Tuscan Branzino

READY-TO-EAT

Alaskan King Crab Legs
Cooked Cleaned Shrimp
Jonah Crabmeat*
Jumbo Lump Crabmeat (1lb)
Lobster Meat (1lb)
Steamed Lobsters (Small & Large/
Cracked & Split Upon Request)
Stone Crab Claws*

* Special Order

SAUCES

Dill · Cocktail Sauce · Mignonette
Pesto · Tartar

PRO TIP:

Don't forget to ask about our exclusive insulated caviar bag!

Citarella Caviar

Pair these luxurious pearls with minced egg yolks, egg whites, and onions atop our delicate French blini. Then, finish with a dollop of crème fraîche.

Available from 1.75 ounces to 17.63 ounces

Osetra · White Sturgeon · Kaluga
Mini Blinis
Crème Fraîche
Citarella Mother-of-Pearl Spoons



**BLT – BACON, LETTUCE,
LOBSTER SALAD, TOMATO RECIPE**



**LOBSTER SALAD
DEVILED EGGS RECIPE**

Recipe Inspiration



View these 4 summer lobster recipes and more!



**LOBSTER SALAD
SUSHI ROLL RECIPE**



**CLASSIC LOBSTER ROLL
RECIPE**

Chef-Crafted SEASONAL SEAFOOD

Whether you're craving a rich, juicy salmon burger or fresh and light lobster salad, our selection offers a taste of summer with every bite.

SPECIALTIES OF THE HOUSE

CLASSIC CEVICHE

Here, our scallops, shrimp, and Tuscan branzino are paired with juicy tomato and sharp onion. Cilantro and a duo of citrus make the dish pop, while jalapeño brings the right amount of heat.

MONTAUK FLUKE CEVICHE

A simple, stunningly fresh combination of local fluke, tomatoes, onion, and cilantro, with a touch of fiery jalapeño and bright squeeze of lime.

OCTOPUS SALAD

A traditional combination of tender octopus tossed with hearty potatoes and flavorful chimichurri.

Weekends Only

SEAFOOD SALAD

A medley of sweet shrimp, tender octopus, conch, and calamari in a bright dressing.

Weekends Only

LOBSTER SALAD

Sweet, rich lobster tossed with the perfect blend of celery and a savory aioli.

Hamptons Markets & Weekends Only

HOW TO SERVE OUR LOBSTER SALAD

This summer favorite can be enjoyed in so many ways. Pile it into buns. Serve it over a crisp salad. Or use it to create an elegant canapé. Show us your favorite on social @CitarellaGourmetMarket.

SEASONAL STUNNERS

PEEL & EAT SHRIMP

A seasonal favorite, covered in classic Old Bay seasoning.

Hamptons Markets & Weekends Only

SUMMER CLAMBAKE

Here, fresh Little Neck clams, mussels, lobster tails, and jumbo shrimp join corn and potatoes in a ready-to-cook tin. Just add butter, bay leaves, white wine, and our fish stock.

GRILL-READY BURGERS & KEBOBS

SALMON BURGER

Enjoy the velvety richness of salmon, simply seasoned with salt, pepper, and fresh chives. These are perfect on toasted brioche buns.

TUNA BURGER

Fresh, wild-caught tuna blended with marbled, buttery tuna belly to luscious results.

Special Order Only

SHRIMP KEBOBS

We love the combination of fresh shrimp with sweet pineapple and crisp, colorful bell peppers.

Hamptons Markets & Weekends Only

SWORDFISH KEBOBS

Robust, meaty cubes of fish—available marinated or plain—skewered with fresh peppers and onions.

Hamptons Markets & Weekends Only

EXPLORE THE SEAFOOD AUTHORITY

The largest online selection of fresh—never frozen—seafood, including curated kits, seasonal catches, specialty items, and more. Expertly sourced.

Quality you can taste.



Visit [Citarella.com](https://www.citarella.com) today for overnight, nationwide shipping and local delivery.



**PRIME, DRY-AGED
COWBOY STEAK**

Sizzling STEAKS

Nothing compares to a perfectly seared steak—especially when it's one of our Prime steaks. Choose your favorite and fire up the grill.

MASTERPIECE STEAKS

Hand-cut from American-raised, Prime-grade beef that's been aged in-house for 21 days.

**NEW YORK STRIP · SKIRT · BONELESS RIBEYE
FILET MIGNON · PORTERHOUSE · COWBOY
BRAZILIAN Picanha · HANGER**

SPECIALTY BEEF

Snake River Farms Wagyu Strip Steak

A tender, highly marbled steak with a velvety texture and rich, buttery flavor.

New Domestic Dry-Aged Wagyu Strip Steaks

A diamond-graded combination of American Wagyu and Black Angus—richly marbled, and dry-aged in house. Sourced these from Midwest family ranchers.

Grass-Fed Beef

100% grass-fed, free-range, and raised without antibiotics (or added hormones).

Ground · New York Striploin · Ribeye · Tenderloin

Argentinian Cuts

Available in our Hamptons Markets

Bola · Chinchulines · Colita de Cuadril
Matambre · Mollejas · Tira de Asado · Vacio

Ibérico Pork

Campo Grande's Ibérico Pork is sourced from Spain, and called "the wagyu of pork" for its ample marbling and rich, luxurious flavor.

Ribeye Chops · Loin Chops · Flank Steaks
70/30 Ground Pork

From Our Butcher:

FLAME-KISSED FAVORITES

An exquisite selection for your grill—from our decadent Ultimate Burger to juicy, flavor-packed sausages.

CHICKEN

CITARELLA HEIRLOOM

Bone-In Breast · Bone-In Thighs · Boneless Breast
Boneless Thighs · Drumsticks · Whole · Wings

CITARELLA ORGANIC

Bone-In Breast · Bone-In Thighs · Boneless Thighs
Boneless Breast · Drumsticks · Whole · Wings

CITARELLA ANTIBIOTIC-FREE

Bone-In Breast · Bone-In Thighs · Boneless Breast
Boneless Thighs · Drumsticks · Legs · Tenderloin · Wings

SIZZLING SPECIALTIES

KEBOBS

Choose Prime beef or chicken—plain, or with a Black Pepper and Ginger-Teriyaki Marinade, respectively. Both are skewered with fresh vegetables.

BABY BACK RIBS

Locally sourced, rich, and full of flavor.

SAUSAGES

Links: Chorizo · Hot or Sweet Italian

Rings: Grilled Peppers & Caramelized Onions
French merguez · Italian-Style Chicken
Parsley & Cheese

HOT DOGS

Hebrew National All Beef · Snake River Farms
Gourmet Wagyu · Uncured Beef & Turkey

BISON

We offer bison raised without antibiotics or added hormones. It's lean, high-protein, and filled with rich flavor.

GRILL-READY BURGERS

JOE'S ULTIMATE BURGER

The perfect blend of dry-aged, bold sirloin; rich short ribs; and subtly sweet brisket.

SIRLOIN BURGER & SLIDERS

A deeply flavorful, rich, and juicy burger that eats like a steak.

FILET MIGNON BURGER

Another burger made for steak-lovers. It's tender, juicy, and unabashedly decadent.

JOE'S BURGERS & SLIDERS

Juicy, delicious, and seasoned to perfection for a classic burger.

WAGYU BURGER

Enjoy an outstandingly rich, complex, and buttery burger experience.

CHICKEN BURGER & SLIDERS

Here, white meat chicken is blended with seasoned panko breadcrumbs and grated Pecorino Romano.

TURKEY BURGER & SLIDERS

Mixed with grated Parmigiano and shredded Provolone cheeses, plus bell peppers, onion, and parsley.

BUFFALO BURGER

Freshly made with a combination of chuck and sirloin.

LAMB BURGERS

A Mediterranean-style delight featuring spinach and feta.

ADDITIONS:

Chimichurri (*Limited Availability*)

Lemon-Mustard Aioli

New Rendered Chicken Fat

New Beef Tallow



EXPERT GRILLING TIPS

You've brought home premium ingredients. Now, let us help you cook them to perfection.

Handcrafted
**SOUPS, SALADS,
& SANDWICHES**

Need the perfect beach snack? Try our satisfying baguette sandwiches. Craving something cooling? Our chefs have gazpacho ready for you. We're all about fresh, effortless vibes—perfect for a picnic, or any slow summer afternoon.

SOUPS

BOUILLABAISSÉ

A medley of fresh seafood—including swordfish, scallops, mussels, and shrimp—simmered in a richly flavored broth.

GAZPACHO

A refreshing, chilled soup featuring plum tomatoes, green bell peppers, fiery jalapeños, cucumbers, and traditional seasonings.

Lobster Bisque

Lobster Corn Chowder

New England Clam Chowder

Turkey Chili

SIGNATURE SANDWICHES & BITES

WRAPS:

Chicken Caesar · Chicken Curry · Turkey Avocado

BAGUETTES:

Chicken Avocado · Prosciutto & Mozzarella

Tomato & Mozzarella

BITES:

Chicken Salad · Chipotle Shrimp & Avocado

Egg Salad · Italian · Roast Beef

Roast Turkey · Tuna

SALAD CLASSICS

Beet · Coleslaw · Creamy Potato · Cucumber
German Potato · Macaroni · Roasted Corn

CAPRESE SALAD

We pair mozzarella Ciliegine with ripe tomatoes, topped with olive oil and seasonings.

ORZO ALLÁ GRECA

Mixed with tangy feta, briny kalamata olives, earthy oregano, and rich, golden olive oil.

QUINOA & KALE SALAD

This salad also includes carrots and red onion tied together with a simple dressing.

SUGAR PEAS, CARROTS & FETA

Savor colorful, seasonal carrots and sugar peas, matched with salty feta and fresh dill.

TOSCANA SALAD

Creamy beans, ripe tomatoes, crisp fennel and more in a delicious dressing.

CRISP GREEN SALADS

Greek

Grilled Chicken Caesar

Grilled Salmon

Grilled Shrimp

Mediterranean Chopped

Seared Tuna

Summer Fresh

Tex Mex

MORE FAVORITES

Poached Asparagus

Roasted Potatoes

Sautéed String Beans

Steamed Mixed Vegetables

Tomato & Mozzarella

Tuscan Bean

Wild Rice



**SUGAR PEAS, CARROTS
& FETA**

Chef-Prepared **SUMMER FAVORITES**

Fresh ingredients. Bright flavors.
Expertly prepared, every day.

SIGNATURE SEAFOOD DISHES

FISH CAKES

Our fresh – never frozen – fish stars in these panko-coated favorites, mixed with sauteed onions and garlic, peppers, and parsley.

GRILLED SALMON

Buttery salmon, simply seasoned and paired with julienned bell pepper, zucchini, carrot, and white onion.

LUMP CRAB CAKES

An abundance of sweet, lump crabmeat seasoned to perfection and served up with a golden crust.

SHRIMP & MANGO SALSA

Our succulent shrimp, tossed with fresh mangoes and summer vegetables; fiery jalapeños; and bright cilantro.

SHRIMP SUCCOTASH

Here, expertly sautéed shrimp meet a medley of fresh vegetables and rich, smoky bacon.

THAI SHRIMP CAKES

Every bite of these cakes is packed with flavor. Savor plump, juicy shrimp mixed with scallions, cilantro, ginger, sesame oil, and soy sauce.

CHEF-PREPARED FAVORITES

CHICKEN MILANESE

Tender chicken breast, coated in Parmigiano Reggiano- and Pecorino-studded panko; then, cooked until irresistibly crisp and golden-brown.

GRILLED CHICKEN

Simply marinated with red wine vinegar, lemon, soy sauce, spices, and garlic. Then, grilled until tender.

PORTOBELLO BURGERS

Savory mushrooms, blended with onion, cheddar, panko, and thyme. These umami-packed burgers are conveniently pre-seared and cooked for you.

HOT & DELICIOUS

FRIED CHICKEN

Golden and shatter-crisp on the outside; tender and juicy on the inside. Voted best fried chicken in the Hamptons by *Dan's Papers!*

Available in our Hamptons and Greenwich, CT Markets

FROM THE ROTISSERIE

ROTISSERIE CHICKEN

We start with all-natural, antibiotic-free chickens and marinate them in our secret blend of seasonings. Then, we slow-roast each one to golden-brown perfection.

Baby Back Ribs

Turkey Thighs

Whole/Half Duck

PIZZA OF VOLTERRA

Inspired by Joe's trip to Volterra, Italy, these rectangular pizzas are hand-tossed and baked in stone ovens. Pick from Bianca, Margherita, Bruschetta, and more.

Available in our Hamptons and Greenwich, CT Markets



PRO TIP:

Add our

Thai Shrimp Cakes
to a bun with pickled
vegetables and spicy mayo
for a delicious twist on
the classic burger.

**THAI SHRIMP
CAKES**

PRO TIP:

Layer our Chipotle Crab Spread, Guacamole, and Mango Salsa in a mold to create an elegant appetizer.



**SPICY MANGO SALSA,
SPICY CHIPOTLE CRAB SPREAD,
GUACAMOLE**

Irresistible
DIPS & SPREADS

Freshly prepared by our chefs, and ready to pair with hand-cut vegetables—whether you're snacking poolside, oceanside, or on a picnic.

DELICIOUS DIPS

BABA GANOUSH

Smoky roasted eggplant mashed with creamy sesame tahini, nutty chickpeas, and aromatic garlic.

BRUSCHETTA

Enjoy ripe tomatoes, a kick of garlic and vinegar, and fresh, fragrant basil in this fan-favorite. Perfect for dipping, or serving as a garnish.

BUFFALO CHICKEN

This creamy classic offers a kick of cayenne, balanced by sweet honey and brown sugar. Spices round out the bold flavor.

GUACAMOLE

Creamy avocados, hand-mashed and mixed with onion, bell pepper, jalapeños, cilantro, and lime juice.

PICO DE GALLO

Our chefs' classic medley of ripe tomatoes, onion, cilantro, jalapeño, and lime juice.

SALSA

Handcrafted with tomato, onion, bell and jalapeño peppers, red wine vinegar, and cilantro.

SPICY SMOKED SALSA

A flavor-packed cooked salsa, featuring plum tomatoes—roasted and grilled—onion, green bell peppers, garlic, a touch of heat from jalapeños, and spices.

SPICY MANGO SALSA

Fresh, sweet mango paired with chopped bell pepper, cucumbers, tomatoes, red onion, jalapeños, and cilantro— all tossed in a bright lemon dressing.

SPINACH DIP

Made extra irresistible with rich sour cream, hearty cheddar, and Parmigiano and Pecorino cheeses.

TZATSIKI

The classic, with tangy yogurt, fresh cucumber, aromatic dill, and fragrant garlic.

OUR HANDCRAFTED HUMMUS

Our take on the creamy, flavor-packed dip, available in five delicious varieties.

Green Olives & Herbs · Home-Style · Hot & Spicy
Roasted Garlic · Roasted Red Pepper

SIGNATURE SEAFOOD SPREADS

Rich, luxurious, and crafted with freshest seafood. Perfect for serving with crackers, crudité, and more.

Smoked Salmon · Smoked Shrimp & Crab
Spicy Chipotle Crab · Whitefish

FOR DIPPING

Baguette: French · Rustic · Sourdough
Hand-Cut Crudité
Homemade Crostini
Pita Chips

Gourmet Cheeses & CHARCUTERIE

Discover our selection of over 300 international cheeses; curated cheese plates; savory, imported Italian charcuterie; and more gourmet specialties. It's everything you need to create an enticing spread.

CLASSIC CHEESE PLATES

ENTERTAINER

Drunken Goat, Jasper Hill Harbison, Vermont Sharp Cheddar, Ossau-Iraty, Mahon, fig jam, Marcona almonds, Medjool dates, California apricots.

(Serves 10-12)

SUMMER CHEESE PLATE

Truffle Manchego, Brie, Alta Badia, Marcona Almonds, Honey Goat, Almond Fig Cake, Fig Jam.

(Serves 8-10)

CHAMPAGNE DELIGHTS

Gruyere, Brie, Langres, Fig Jam. (Serves 2)

FROMAGES DE FRANCE

Ossau-Iraty, Comté, Belletoile Triple Crème Brie, fig jam. (Serves 2)

ITALIAN COUNTRYSIDE

Pecorino Gran Cru, Asiago Mezzano, Alta Badia, fig jam. (Serves 2)

SPANISH

Manchego, Los Cameros, Mahon, fig jam. (Serves 2)

ROVAGNATI CHARCUTERIE

Traditionally crafted in and imported from Italy.

Antipasto Trio · Classic Mortadella · Hot Soppressata
Milano Salame · Napoli Salame · Prosciutto Crudo
Traditional Prosciutto

SUMMERY SELECTIONS

BURRATA CON PANNA

A rich and creamy cheese that offers a fresh, milky flavor. It instantly adds decadence to any dish—we love it on sandwiches, pastas, salads, and more.

DELIN BRILLAT-SAVARIN

This triple-cream, rich dessert cheese from Burgundy, France is mild, smooth, and buttery.

MEREDITH FETA

A stunning goat and sheep's milk feta, crafted in sunny Aussie style. Every bite is creamy and bright.

PETIT BASQUE

A great intro to sheep's milk, with a mild sweetness that doesn't shout. A bit like nutty caramel taffy.

THE BARISTA

Ground coffee is patted onto the surface of this creamy cheese, and a thin layer is also added in the middle. It infuses a smooth, dark caramel flavor throughout.

VERMONT CREAMERY BIJOU

This cheese comes in a "microcave," offering a sweet, yeasty, and nutty taste in a dense, smooth paste.

IMPORTED ANTIPASTO FAVORITES

Citarella Assorted Olives · Citarella Marinated Artichokes · Citarella Sundried Tomatoes
Citarella Tapenades

ACCOUTREMENTS

Baguettes · Cornichons
Homemade Crostini · Pita Chips

PRO TIP:

Enhance our cheese plates with our variety of cut fruits and vegetables or our imported olives and antipasti.



FEATURED CHEESE BOARD:
ENTERTAINER



SUMMER PIES

For a Sweet Finale:

HANDCRAFTED DESSERTS

Our skilled pastry team creates stunning desserts every day—from delicate mango mousse cake to berry-packed summer pies. Freshly baked, and ready to impress.

PERFECT PIES

Featuring bright, seasonal fruits and handmade crusts.
Apple · Blueberry Crumb · Cherry · Strawberry-Rhubarb

KEY LIME PIE

Velvety custard flavored with fresh lime juice and baked in a crisp graham cracker crust.

SUMMER BERRY PIE

A delicious medley of sweet, ripe raspberries and strawberries, paired with blueberry compote in a flaky crust.

SEASONAL FAVORITES

New BERRY COMPOTE

Made with fresh, ripe berries—a perfect pairing for our tea cakes and brownie sundaes.

MANGO MOUSSE CAKE

Here, a light and creamy mango mousse meets fresh mango pieces and a delicate ribbon of almond sponge cake.

CANNOLI DIP PLATTER

Luscious ricotta cream, swirled with chocolate chips—and paired with crunchy cannoli shell pieces for dipping. (10oz & 30oz)

BROWNIES & BARS

Butterscotch · Fudgy · Macadamia Nut · Mini · Turtle
Lemon Bars · Pecan Bars

COOKIE CLASSICS

Assorted Artisanal Box
Black & White (Large & Mini)
Butter Pecan
Flourless Chocolate-Walnut (Large & Individual)
Chocolate Chip (Large & Individual)
M&M Chocolate Chip (Large & Individual)
Oatmeal Raisin (Large & Individual)
Peanut Butter (Large & Individual)
Pistachio Cantucci
Rainbow
Raspberry Boats
Russian Tea
Sea Salt Chocolate Chip
Thumbprint
White Chocolate Chip

BISCOTTI

Almond · Chocolate · Pistachio
Chocolate-Dipped Almond

DESSERT CUPS

Rice Pudding · Chocolate Mousse · Tiramisu

FARM-FRESH

Watermelon · Fruit Bowl with Cannoli Dip

TEA CAKES

Apple · Carrot · Chocolate · Lemon · Pistachio

MORE FAVORITES

Assorted Cupcakes · Mini Cupcakes
Summer Themed Pull-Apart Cupcakes
Lemon Meringue Tart · Mini Tart Pastries
Mixed Berry Tart · Strawberry Shortcake

Summer In A PACKAGE

TAKE A DIP FOR 4

For afternoon snacking by the pool (or anywhere).

Includes: Guacamole, Mango Salsa, Pico de Gallo, Spinach Dip, Buffalo Chicken Dip, Celery, Carrot Coins, Pepper Strips, Tortilla Chips, Baguette, Firehook Crackers, Pita Chips, Fruit & Cannoli Dip Platter

\$139

A TASTE OF THE MEDITERRANEAN FOR 8

Build the perfect antipasto board.

Includes: Tzatziki, Hummus, Eggplant Spread, Olive Tapenade, Pita Chips, Fresh Pita, Celery, Peppers, Carrot Coins, Broccoli Florets, Kalamata Olives, Artichoke Quarters, Sundried Peppers, Grape Leaves, Marinated Feta, Rovagnati Antipasto Trio

\$139

SUMMER GRILLING ESSENTIALS FOR 4

Starring juicy burgers and wagyu hot dogs.

Includes: Joe's Burgers, Snake River Farms Hot Dogs, Brioche Buns, Sliced Cheddar Cheese, Citarella Mustard, Primal Kitchen Organic Ketchup, Macaroni Salad, German Potato Salad, Coleslaw

\$109

SUMMER SOIRÉE FOR 4

An elegant dinner, starring seasonal surf & turf.

Includes:

Prepared: Balsamic Dressing, Crab Cakes, Poached Asparagus, Mesclun, Roasted Potatoes, Tartar Sauce, Lemon Meringue Tart

Grill-Ready: Porterhouse Steaks, Shrimp
\$379

BUILD-YOUR-OWN GRAZING BOARD FOR 6

Everything you need, all packed in a Citarella insulated tote bag.

Includes: Rovagnati Antipasto Trio, Rovagnati Prosciutto Crudo, Mediterranean Medley Olives, Rustic Baguette, Fennel Taralli Crackers, Fromager d'Affinois, Dalmatia Fig Jam, Firehook Crackers, Plain Goat Log, Manchego, Parmigiano Reggiano, Marcona Salted Almonds, Citarella Clover Honey

\$169

SIZZLING SUMMER BARBECUE FOR 12

Seasonal classics in every single course.

Includes:

Prepared: Caprese Salad; Cucumber Salad; Sugar Peas, Carrots, & Feta Salad; Tuscan Bean Salad; Whole Grain Pasta with Veggies; Strawberry-Rhubarb Pie; Lemon Meringue Tart

Grill-Ready: Baby Back Ribs, Chicken Kebobs, Citarella Pork Rub, Sausage Ring, Veggie Kebobs

\$409

Citarella PANTRY ESSENTIALS

IMPORTED SPECIALTIES

A world of gourmet ingredients—from our Black Label Olive Oil and 25-Star Aged Balsamic Vinegar to D.O.P. San Marzano Tomatoes and Artisan Collection Pastas.

New GOURMET STAPLES

Crafted in our kitchen. Ready to elevate any meal.

Roasted Mushrooms
Imported Greek Beans
Grilled Cipollini Onions
Pickled Jalapeño Peppers
Peppadew Peppers
Flame-Roasted Peppers

FRESHLY BAKED BREAD

Perfect for sandwiches, burgers, and beyond.

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

HAND-SELECTED FRESH PRODUCE

Including seasonal favorites like hand-cut watermelon, coleslaw mix, grill-ready vegetables, and our bright, fresh-squeezed lemonade and juices.

Hosting Favorites: Crudité (Large & Extra-Large)

Fruit Bowl with Cannoli Dip

Great on the Grill: Cauliflower Steaks · Corn on the Cobb
Zucchini Planks

Citarella
WINE & SPIRITS · GREENWICH, CT

SPRING into Summer!

Whether you're looking for rose petal-laden Nebbiolo, a barbeque-ready Zinfandel, or are leaping into summer with a Rosé from Provence, our experts have the perfect bottle for you.

THINK Pink!

In our opinion, nothing says summer like Rosé (and nothing looks prettier in a glass sitting in the sun). They tend to be brightly red-fruited up front, but finish with a palate-cleansing zip. Looking for something that can go effortlessly from day to night? Grab a Bandol Rosé or Bandol-inspired Rosé.

FREE LOCAL DELIVERY & PICKUP

For all wines and spirits orders over \$50, we offer **FREE, same-day local delivery** in the greater Greenwich area. In-store and curbside pickup is always free. Either way, head to CitarellaWines.com for our full selection—if you need help finding inspiration, give us a call at 203-862-8466.

NATIONWIDE SHIPPING

Our wines can be shipped via standard and expedited means through CitarellaWines.com.



WINES & SPIRITS

CitarellaWines.com
Greenwich, CT
203 - 862 - 8466



SUMMER SOIRÉE
FOR 4

CITARELLA SERVICES

NATIONWIDE SEAFOOD SHIPPING · PERSONAL SHOPPING · LOCAL DELIVERY
IN-STORE PICKUP · FLORAL · CATERING

3 WAYS TO ORDER

IN-STORE [CITARELLA.COM/LOCATIONS](https://www.citarella.com/locations)

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

EMAIL HELP@CITARELLA.COM

We ask that you place your order 48 hours
in advance of your summer celebrations.

GOURMET MARKETS

NEW YORK CITY
212-874-0383

GREENWICH, CT
203-861-6900

HAMPTONS
631-283-6600

[CITARELLA.COM](https://www.citarella.com)

SOCIALIZE WITH US

[@citarellagourmetmarket](https://www.instagram.com/citarellagourmetmarket)



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Orders may be pre-charged. Response time is typically 24-48 hours from email. Prices are subject to change and may vary by location.
All items are subject to change based on availability.

All Citarella items are made in a facility that processes wheat, eggs, nuts, sesame, tree nuts, milk, soy, fish, and shellfish.
Not responsible for typographical errors.