



Citarella

THE ULTIMATE GOURMET MARKET

SPRING MENU
EASTER & PASSOVER 2019

NOW OPEN IN HUDSON YARDS

NEW YORK CITY
HAMPTONS
GREENWICH, CT

SPRING 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

Since 1983, our family-run business, led by Joe Gurrera, has grown from being a single New York seafood shop into the ultimate purveyor of seafood, meat, produce, cheese, chef-prepared dishes and pastry.

We're driven by a passion for great food and fantastic service. All our dishes and pastries are prepared fresh daily from the finest, thoughtfully sourced ingredients.





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.

MIXED BERRY TARTS



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

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 challah and the result is always magical. Available in individual and large sizes.

PEA SOUP — \$4.99 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 — \$85 • Large — \$128

A showcase of the freshest large shrimp steamed gently to succulent perfection, served with lemons and Citarella Cocktail Sauce.

PIZZA RUSTICA — \$7.99/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 [2016 Bisol “Crede” Prosecco di Valdobbiadene Superiore Brut \(\\$22\)](#).**

CRAB CAKES \$7.99 ea

Made from chunks of lump crab meat and fried until golden, these are at their best when enjoyed with Citarella Tartar Sauce.

CAVIAR – PRICES VARY

It's the epitome of luxury, and perfect with Citarella Crème Fraîche atop delicate blinis or by itself on a mother-of-pearl spoon. We carry Osetra, American caviar, and salmon roe, as well as all the accoutrements.

DIPS & SPREADS

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

APPETIZERS

- Crudité Platter with Dill Sauce
- Mixed Vegetable Pâté
- Mousse Truffée
- Pâté de Campagne
- Pâté de Champignons
- Turkey Meatballs

FRESH PASTAS*

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

SAUCES

- Alfredo
- Arrabbiata
- Bolognese
- Marinara
- Pesto
- Puttanesca
- White Clam

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

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.

ENTRÉES

RACK OF LAMB — \$19.99/lb

Hand-selected and frenched in house, this 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.

Serve both cuts of lamb with a glass of [2015 Torre dei Beati “Mazzamurello” Montepulciano d’Abruzzo \(\\$45\)](#).

TRADITIONAL HAMS — PRICE VARIES

Our smoked, spiral-cut, and whole leg hams are from local, organic Duroc pigs, known for their flavor and texture. Succulent and savory sweet, they’re equally delicious warm or cold.

CROWN ROAST OF LAMB — \$160 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.

STANDING PRIME BEEF RIB ROAST— \$24.99/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.

ADDITIONAL ENTRÉES

- Braised Lamb Shank
- Roasted Lamb
- Roasted Veal
- Prime Beef Filet Roast
- Bone-In Glazed Ham
- 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)

SIDES

VEGETABLES

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

- Roasted Cauliflower
- Roasted Corn
- Roasted Root Vegetables
- Roasted Rosemary Potatoes

SALADS

- Carrot
- Couscous Primavera
- Quinoa
- Quinoa Primavera
- Wild Rice



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



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

Easter Desserts

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

EASTER EGG CAKE — \$21.99

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 [2011 Bibbiano “Occhio di Pernice” Vin Santo del Chianti Classico \(375ml, \\$46\)](#).

CANNOLI CAKE — \$21.99

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

COLOMBA DI PASQUA — \$29.99

Imported from Italy 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 (Chocolate Chip or Lemon)
- Cannoli Dip (Regular or Party-Size)
- Easter Cookies (5 pieces)
- Easter Cupcakes
- Large Decorated Cookie
- Pastel-colored Meringues

CROSTADA

- 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.

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 decorated with subtle flourishes.

TRADITIONAL GEFILTE FISH — \$12.99/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.

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 Citarella Plain or Scallion Cream Cheese. **Serve with a glass of 2010 Yarden, Blanc de Blanc Brut (\$36).**

CHOPPED CHICKEN LIVER — \$3.99/ 1/2 pt

All-natural, free-range chicken livers combined with sautéed onions and traditional seasonings.

WHITEFISH SPREAD — \$6.99/ 1/2 pt

We smoke our whitefish with natural hardwood before combining it with mayonnaise and celery to create a rich and flavorful spread.

CITARELLA SMOKED FISH PACKAGES

- Gravlox
- 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
- Roasted Eggplant Spread
- Smoked Salmon Spread
- Homestyle Hummus (assorted varieties)

SEAFOOD

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

POPULAR ADDITIONS

- Cut Fruit Bowl
- Crudité Platter with Dip
- Matzo Crackers
- Pomegranate Seeds

PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.
*ALSO AVAILABLE HAND-SLICED.



CLOCKWISE FROM TOP LEFT: SEDER PLATE, MATZO, BLACK OLIVE SPREAD, CRUDITÉ PLATTER WITH HOMESTYLE HUMMUS AND SMOKED FISH VARIETIES.



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

Passover Entrées & Sides

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

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 [2015 Galili Mountain Winery “Yiron” Cabernet Blend \(\\$33\)](#).

BRAISED LAMB SHANK — \$13.99 lb

Free range, wild grass-fed lamb shanks are seasoned and braised to bring out a naturally robust flavor. It's savory, succulent and pulls apart effortlessly.

DECORATED WHOLE POACHED SALMON

8 lb — \$179.99

12 lb — \$259.99

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

SIDES

POTATO KUGEL — \$4.99 ea

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

POTATO LATKES — \$7.99/lb

Golden brown and crispy on the outside, fluffy, buttery and soft on the inside. Generously sized latkes shine when paired with the classics: sour cream and Citarella Fresh Applesauce.

KASHA VARNISHKES — \$7.99/lb

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

PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.

Passover Desserts

Created from the finest ingredients and finished by hand, our Passover desserts range from rich, elegant and indulgent to light, pretty, and full of fresh crunch.

FLOURLESS CHOCOLATE CAKE — \$19.99 ea

Luxurious chocolate ganache-like cake, made with Valrhona chocolate and finished with a dusting of slightly bitter, pure dark cocoa. Intense, velvety, and rich. **Serve it with a glass of 2010 Chateau La Clotte-Cazalis, Sauternes (375ml, \$42).**

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

- Coconut Macaroons (Assorted)
- Chewy Chocolate Cookies
- Italian Almond Cookies
- Pastel Colored Meringues



PLEASE PLACE YOUR ORDER 72 HOURS IN ADVANCE.



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.

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 holds classic, savory flavors and is encased in a hand-rolled crust and baked until golden brown. Lorraine, Broccoli & Cheddar, and Spinach & Mushroom.

YOGURT PARFAIT

Individual cups filled with layers of locally sourced yogurt, Citarella 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

- Blood Orange
- Grapefruit
- Lemonade
- Orange
- Tangerine

COLD PRESSED JUICES (12 oz)

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



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

CITARELLA BROOKLYN

ROASTED COFFEE

- House Blend
- House Blend Decaf
- French Roast
- Espresso Roast
- Espresso Roast Decaf

SMOKED FISH

Hand-sliced Salmon

- Nova
- Scottish

Pre-packaged

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

CREAM CHEESE

- Plain
- Scallion

SPREADS

- Artichoke
- Baba Ganoush
- Baked Salmon
- Black Olive
- 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

BAGUETTES & BAGELS

- Rustic Baguette
- French Baguette
- Fresh Baked Bagels (assorted varieties)

MUFFINS

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

CROISSANTS

- Almond
- Chocolate Hazelnut
- Custard
- Plain

BISCOTTI

- Almond
- Chocolate

SCONES

- Blueberry
- Chocolate Chip
- Cranberry Orange
- Sugarless

CITARELLA PRESERVES

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

HONEY

- Acacia
- Lavender



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



NEW YORK'S BEST GEFILTE FISH

Seafood

OYSTERS

Available whole, half-shell, or shucked.

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

CLAMS

- Cherrystone
- Little Neck
- New Zealand Cockles
- Razor

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 (lg & sm)
- Raw Shrimp (jmb & lg)
- Sea Scallops

READY TO EAT

- Cooked Lobster Meat
- Crab Meat
- Steamed Cocktail Shrimp (jmb & lg)
- Steamed Lobster (lg & sm)
- Wild Alaskan King Crab Legs & Claws
- Wild Jonah Crab Claws**
- Wild Stone Crab Claws**

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

**SPECIAL ORDER BASED ON AVAILABILITY.

Butcher

BEEF

- Prime Beef Filet Roast
- Prime, First-Cut Beef Brisket
- Prime, Flanken Beef Short Ribs
- Prime, Standing Beef Rib Roast

LAMB

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

VEAL

- Breast of Veal
- Rack of Veal
- Shoulder of Veal Roast

POULTRY

- Citarella Free-Range Chicken
- Citarella Free-Range Turkey
- Citarella Free-Range Turkey Breast
- Citarella Natural Chicken
- Citarella Natural Chicken Livers
- Citarella Natural Roasting Chicken
- Citarella Organic Chicken
- Kosher Turkey
- Organic Turkey
- Capons
- Cornish Hens
- Schmaltz (Rendered Chicken Fat)
- Soup Chicken

PORK

- Bone-In, Smoked Ham (7-8 lb • 14-16 lb)
- Crown Roast of Pork
- 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)

GAME

- Rabbit
- Duck
- Guinea Hen
- Pheasant
- Poussin
- Quail
- Squab
- Venison (racks or tenderloin)
- Baby Goat (half or whole)

Cheese & Hors d'Oeuvres

CHEESES ARE SUBJECT TO CHANGE,
BASED ON AVAILABILITY.

Expertly prepared for effortless entertaining.

CITARELLA CHEESE CHARCUTERIE BOARD — \$99.99

Curated selection for your gathering.

- Chèvrefeuille Apricot & Raisin
- Citarella 3-month Manchego
- Dried Fruit
- Le Petit Camembert
- Melkbus with Truffles
- Salami Napoli
- Salami di Vino Rosso
- St. André

WARMED HORS D'OEUVRES

Simply heat and serve. 12 piece minimum per item.

- Texas Chicken
- 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
- Firecracker Chicken

COLD CANAPÉS

Delicious at room temperature.

- Beef Filet & Creamy Horseradish
- Ciliegine & 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



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.

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 Blanc.

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, floral and pretty, look for a Carignane-based wine from Provence. Wine from Abruzzo, like Cerasuolo d'Abruzzo, falls between a rosato and red wine. And 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 pairing a grenache-dominated wine from Gigondas or Vacqueyras with lamb and Herbs de Provence, or a smoky, earthy syrah from Cornas and 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.

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.

CITARELLA ULTIMATE PANTRY — \$159

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

CITARELLA PANTRY ESSENTIALS — \$99

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

SWEET COLLECTION — \$49.99

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

SWEET AND SAVORY COLLECTION — \$59

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 and 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.

SUNNY THE CHICK — \$22.99

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

EGGCEPTIONALLY SWEET — \$22.99

A cuddly teddy 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 — \$10.99

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.

BUYING MORE THAN A FEW? ASK ABOUT CORPORATE PRICING.
*FREE GROUND SHIPPING AND LOCAL DELIVERY.
**PERISHABLE. SHIPS PRIORITY OVERNIGHT.

PLUSH TOY VARIES BY LOCATION, BASED UPON AVAILABILITY.



CITARELLA SERVICES

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

CITARELLA.COM | @CITARELLAGOURMETMARKET



Please make your order by the following dates:

Monday, 4/15 for Wednesday, 4/17

Monday, 4/15 for Thursday, 4/18

Tuesday, 4/16 for Friday, 4/19

Wednesday, 4/17 for Saturday, 4/20

Thursday, 4/18 for Sunday, 4/21

NEW YORK CITY
212-874-0383

NY WINE STORE
917-993-6490

GREENWICH, CT
203-861-6900

CT WINE STORE
203-862-8466

HAMPTONS
631-283-6600