

Citarella®

THE ULTIMATE GOURMET MARKET

*Our Own Family Recipes
Handcrafted Just for Yours*

Thanksgiving Menu 2017

Citarella Free Range &
Organic Turkeys



HAMPTONS • NYC • GREENWICH



THE CITARELLA STORY

Celebrating more than 100 years of culinary history!

A family-run business, we're driven by a passion for great food — and the desire to help fill your family table with traditional, handcrafted favorites.



Led by owner Joe Gurrera (whose commitment to superior quality has allowed us to grow from a respected NYC seafood shop into a gourmet hotspot with locations across New York City, the Hamptons, and Greenwich, Connecticut) each of our 7 gourmet markets offers hand-selected ingredients and chef-prepared dishes to help you celebrate the season: the most incredible variety of fresh seafood; prime dry-aged meats; fresh produce; chef-prepared foods and pastries; artisanal cheeses; cured meats; smoked fish; a line of private-label products; and more — and our Greenwich, CT wine shop boasts a dazzling display of fine vintages and artisanal spirits.

Always wanting to provide the best for your special meals and festive gatherings, Joe established himself as a major player within the Fulton Fish Market. Between his wholesale seafood company (*Lockwood & Winant*) and his seafood purveying company (*Meat Without Feet*) he occupies more square footage at the fish market than any other wholesaler — enabling him to offer his stunningly fresh seafood at the fairest price.

Thanksgiving is our favorite holiday!

We have so many things to be thankful for here at Citarella: our place within New York City's vibrant culinary scene, our Citarella family (and their commitment to excellence), and our loyal customers. Thank you for inviting us to be a part of your holiday celebration year after year!

The Citarella family.

Contents



Appetizers, Pastas, Soups & Stock	4
Entrées	5
Thanksgiving Sides & Stuffing	6 & 7
Thanksgiving Feast	8
Thanksgiving Desserts	9
Catering	10 & 11
Fresh Seafood	12
Butcher	13
Cheese	14 & 15
Cooking & Reheating Tips	16 & 17
Gifts	18 & 19
Wine	20

Citarella
Thanksgiving Feast
Pg. 8

Appetizers, Pastas, Soups & Stocks

An elegant introduction to a special meal.

CITARELLA FAVORITES

Sweet Potato Ravioli**

Freshly kneaded pasta dough and rustic sweet potato filling handcrafted from simple ingredients — all these ravioli need are a few minutes in boiling water, a drizzle of olive oil, and a shower of salty Parmigiano!

Pumpkin Bisque

Rich, creamy, and subtly sweet; our bisque is made with homemade chicken stock and plenty of fresh squash. Serve with a dollop of crème fraîche or pour over pasta, instead of sauce!

Cream of Wild Mushroom

Made with a blend of five different mushrooms (white, Porcini, Shiitake, Portobello, and Cremini) this soup is rich, hearty, and full of delicious earthy flavor.

APPETIZERS

Spinach Dip
Artichoke Spread
Sun-Dried Tomato Spread
Roasted Eggplant Spread
Turkey Meatballs
Osetra Caviar
American Caviar
Crème Fraîche
Fresh White Truffles, in season
Citarella Blinis
Fresh Duck Foie Gras, Grade "A"
Medallion of Duck Foie Gras w/ Truffles

PASTAS

Pumpkin Ravioli**
Porcini Ravioli**
Pumpkin Tortellini**
Lasagna Bolognese

SOUPS & STOCKS

Lobster Corn Chowder
Lobster Bisque
Sweet Potato & Ginger Bisque
Chicken Stock
Turkey Gravy

***Our fresh pastas are uncooked*

Sweet Potato Ravioli



Entrées

Find the perfect centerpiece for your holiday table when you place your order in advance. Our dedicated team will help you find the ideal roast for your special menu.

CITARELLA FAVORITES

Fresh Citarella Free-Range Turkeys

Raised locally on a healthy all-vegetable diet, our free-range turkeys are naturally flavorful and delicious. These gluten-free turkeys range from 10 to 30 pounds, making them perfect for a small family meal or a generous holiday feast.



Roasted Turkey

Fresh Citarella Organic Turkeys

Juicy and tender with a traditional flavor, our certified organic turkeys are non-GMO, antibiotic-free, and raised without growth hormones. Turkeys range from 10 to 20 pounds.

Roasted Turkeys

Let us do the cooking! Our cooked turkeys are simply seasoned and roasted for the best flavor. 12-pound and 18-pound (free-range only) birds available.



Ham

Ham

Fill your kitchen with the mouthwatering aroma of savory, slow-roasted ham. Choose from a fine selection: fresh, smoked boneless, smoked (whole or half), or spiral-cut (whole or half) with a sweet honey glaze.

ENTRÉES

- Turkey Wellington (4-5 Lb)
- Rotisserie Chicken (2-2½ Lb)
- Rotisserie Turkey Thighs (½ Lb)
- Roasted Goose (12 Lb)
- Roasted Stuffed Cornish Hens (¾-1¼ Lb)
- Roasted Capon (8-10 Lb)
- Prime Beef Filet Roast (4 Lb)

The Full Citarella Experience

Visit our produce, deli, and bread departments for an international selection of appetizers, charcuterie, smoked fish, olives, and more.

Please place your order in advance

Sides & Stuffing

Create your own special menu by choosing your favorites.

CITARELLA FAVORITES

Risotto with Pumpkin & Porcini \$7.99 Lb

Made with tender rice, homemade chicken stock, white wine, and grated Parmigiano-Reggiano, our Pumpkin & Porcini Risotto is luscious and decadent.

Chestnut Stuffing \$8.99 Lb

We roast our own chestnuts and bake our own fresh cornbread for this sweet-and-savory stuffing. It's the perfect accompaniment to juicy, roasted turkey.

Sausage Stuffing \$8.99 Lb

Our sausage stuffing is made from scratch; prepared using our freshly baked cornbread, house-made sausage, and slowly simmered chicken stock - for a rustic and delicious side.

Thanksgiving Side Dishes

Wild Rice Stuffing \$8.99 Lb

This cornbread stuffing has a wonderfully nutty aroma and just the right amount of chewy texture thanks to the addition of hearty wild rice.

Turkey Gravy \$4.99 Ea

Smooth, silky, and made from homemade turkey stock, our gravy is skillfully simmered to perfection in our own kitchen.

Cranberry Conserve w/ Pecans \$7.99 Ea

Perfectly sweet and tart, our conserve is bursting with whole cranberries cooked gently with brandy, orange juice, and pecans.

Baked Stuffed Acorn Squash \$5.99 Lb

A fall favorite, this delicious purée is seasoned with spices and baked in the oven until lightly caramelized and subtly sweet.

Sweet Potato Praline \$7.99 Lb

This mashed sweet potato side dish is so delicious you'll want seconds — for dessert! It's sprinkled with our walnut praline topping and infused with a hint of fresh orange for even more flavor.



Sides & Stuffing

Glazed Sweet Potatoes \$7.99 Lb

A must-have on every Thanksgiving table, our sweet potatoes are sliced and baked with butter, brown sugar, and fragrant orange zest.

Sweet Potato Purée \$5.99 Ea

Mashed by hand for a wonderfully rustic texture, our purée has just a hint of seasoning to complement the natural flavor of the sweet potatoes.

Potato Purée \$4.99 Ea

Freshly cooked potatoes are pureed, not mashed, for a buttery smooth and luxuriously creamy texture.

Sautéed String Beans \$8.99 Lb

Sautéed simply in extra-virgin olive oil until they reach a perfectly balanced tender-yet-crisp texture, these bright green beans are a holiday favorite.

Poached Asparagus \$9.99 Lb

Cooked gently, just until tender, these delicate asparagus spears are drizzled with Citarella extra-virgin olive oil and tossed with colorful julienned peppers.

Sautéed Brussels Sprouts \$7.99 Lb

Cooking Brussels sprouts brings out their natural sweetness. We add a touch of fruity extra-virgin olive oil and savory, sautéed onions for a side dish with a perfectly balanced flavor.

Corn Bread \$4.99 Ea

Organic cornmeal, plump kernels of corn, and a touch of sweetness; our homemade cornbread is freshly baked to be wonderfully moist and delicious!



Baked Acorn Squash



Sauteed String Beans

TRADITIONAL SIDE DISHES

Roasted Butternut Squash w/ Cranberries
Chunky Mashed Potatoes
Sautéed Collard Greens
Sautéed Carrots
Mixed Grilled Vegetables
Roasted Corn
Quinoa & Kale Salad
Mac & Cheese
Pomegranate Seeds

STUFFING INGREDIENTS

Gourmet Stuffing Mix
Roasted Chestnuts
Extra-Fancy Wild Rice
Cornbread
Homestyle Croutons
Fresh Pork Sausage (Loose)
Fresh Pork & Sage Sausage (1 Lb pkg)

Thanksgiving Feast

Citarella Thanksgiving Feast for Eight \$199

As a family-run business, we believe that spending time around the table with family and friends is one of the most important holiday traditions. Let our chefs prepare your Thanksgiving meal this year and enjoy more time with those you hold near and dear.

This carefully curated gourmet dinner for eight includes everything you need to host a traditional Thanksgiving meal. Simply warm and serve.

Roasted Free Range Turkey 12 LB
Pumpkin Bisque
Wild Rice Stuffing
Sautéed String Beans
Glazed Sweet Potatoes
Chunky Mashed Potatoes

Cranberry Conserve
Corn Bread
Chicken Stock
Turkey Gravy
Pumpkin Pie

Popular Add-Ons

Chestnut Stuffing
Sautéed Brussel Sprouts
Chocolate Pecan Pie

Sausage Stuffing
Poaches Asparagus
Thanksgiving Decorated Cookies & Cupcakes

Baked Acorn Squash
Apple Pie



Desserts

Made the old-fashioned way — by hand, using the best ingredients, and fresh from our ovens every day.

CITARELLA FAVORITES

Pumpkin Pie

We believe that less is more in the kitchen. That's why we use the simplest, freshest ingredients when we make our pumpkin pies—real sugar pumpkins, silky butter, and farm-fresh eggs. The result? A classic fall favorite at its best.

Apple Pie

We love baking from scratch. That's why we make the time to hand-peel and hand-cut crisp, juicy apples for our artisanal apple pie. Tossed with a hint of cinnamon and nestled into a flaky pie crust, they make the perfect sweet treat.

Chocolate Pecan Pie

Nothing pairs more perfectly with sweet, crunchy pecans than decadent chocolate and a rich, buttery crust!

Sour Cream Apple Pie

Perfectly balanced in flavor and texture, this pie has a subtle tanginess from sour cream; a fragrant, spiced aroma from ground cinnamon; and a fantastic crunch from our walnut crumble topping.

Cherry Pie

Apple Strudel

TARTS

Apple

Mixed Berry

Pear Frangipane

Raspberry Lemon

Lemon

CAKES

Champs Élysées

Cheesecakes, Ricotta & NY-Style

Flourless Chocolate

Maracaibo

Vanilla Meringue

Red Velvet

Chocolate Fudge

Vanilla Velvet Lemon Cake

Rustic Strawberry Chocolate

FROM THE FARM

Seasonal Fruit Bowl



Apple Pie



Sour Cream Apple Pie

SMALL BITES

Mini Cupcakes

Pumpkin Cupcakes

Thanksgiving Cupcakes

Chocolate-Dipped Strawberries

Assorted Cookie Boxes

Cannoli Dip

ANY TIME TREATS

Pumpkin, Apple, Carrot &

Chocolate Tea Cakes

Pumpkin Muffins

Mini Bagels

Citarella House Blend Coffee

Citarella Dark Blend Coffee

Citarella Decaf House Blend

CITARELLA FINE CHOCOLATES

Assorted Truffles

Assorted Pralines

Chocolate Bars

Catering

Expertly prepared for effortless entertaining.

HORS D'OEUVRES

12 piece minimum per item

Warmed Hors d'Oeuvres

\$1.50 Ea

Artichokes with Boursin Cheese
Brie, Pear & Almond Filo Pouch

\$2.50 Ea

Mini Beef Wellington
Black Bean & Cheese Quesadilla
Caramelized Onions & Feta in Filo Cup
Chicken Chao

\$3.00 Ea

Mini Crab Cakes

Cold Canapes

\$3.50 Ea

Beef Filet & Creamy Horseradish
Ciliegine & Sundried Tomato
Prosciutto Bow Tie

Smoked Chicken with Papaya
Smoked Duck & Cranberry

Frank 'n Blanket
Spanakopita

Chorizo Empanada
Firecracker Chicken
Korean BBQ Spring Roll
Texas White Wings

Party Platters

Shrimp Cocktail \$85/\$128

The freshest, large shrimp, steamed and served with tart lemons and tangy cocktail sauce.

Prime Filet Mignon \$190/\$275

Tender and juicy, our oven-roasted filet mignon is served with crème fraîche and spicy horseradish sauce.

International Cheese \$95/\$145

A sophisticated spread of imported and domestic cheeses served with fresh berries, juicy grapes, and our rustic, house-made crostini.

Garden Crudité Basket \$45/\$65

Crisp, colorful, and garden-fresh, this medley of vegetables is served with our flavorful dill sauce or roasted red pepper aioli.

Assorted Cocktail Sandwiches One size (60 pieces/feeds 15-20) \$225

Smoked salmon & cucumber, roast beef with Asiago cheese, turkey & brie with honey mustard, Rosmarino ham with romesco sauce, and tomato & mozzarella with pesto sauce.



Catering

Pâté \$60/\$90

Enjoy a selection of fine pâtés and terrines with Niçoise olives, cornichons, Dijon mustard, and our rustic crostini.

Seasonal Fruit \$45/\$65

A medley of juicy, perfectly ripe like melons, fresh berries, pineapple, and grapes.

Sesame Chicken Fingers \$40/\$60

Crispy chicken fingers made with only white meat, arranged on a platter and served with sweet-and-tangy honey mustard sauce. Best served warm.

Vegetarian \$120

A colorful spread featuring grilled eggplant and mixed vegetables, stuffed grape leaves, Judean artichokes, roasted red peppers, and bocconcini — the perfect toppings for our crostini, served alongside.

Tuscan Appetizing \$120

A country-style appetizer tray with marinated & grilled vegetables; Italian meats; cheeses; and imported olives. Accompanied by a basket of our rustic crostini.



Tuscan Appetizing



Whole Poached Salmon

Sushi

Enjoy a dazzling display of sushi, made to order. Only 24 hours advance noticed needed for the freshest sushi. *We recommend 3-4 pieces per person, per hour.*

Whole Decorated Poached Salmon

Delicious served cold or at room temperature, our rich and silky poached salmon is fully garnished and ready to serve.

Available sizes: **8lb/\$119.99, 10lb/\$149.99, 12lb/\$179.99**

Creamy dill sauce for your poached salmon (6 oz.): \$4.99 Ea

PASTRY PLATTERS

Chocoholic's Delight \$45/\$65

Assorted Sweets \$45/\$65

Just Ask

We also have sternos, chafing trays and stands, serving utensils, and flowers for your holiday table.

We recommend a small platter for 10 or a large platter for up to 15 guests.

Seafood

Access to the freshest seafood depends on trusted relationships — like those between our fishmongers and valued fishermen. Let our team of experts provide you with the best for your holiday table!

Alaskan King Crab Legs
Jumbo Lump Crab Meat
Stone Crab Claws
Jonah Crab Claws
Steamed Lobsters (Sm & Lg)
Live Lobsters (Sm & Lg)
Langoustines
Cooked & Cleaned Shrimp (Lg & Jumbo)
Bay Scallops, in season
Organic Salmon
Wild Salmon
Escargot

Oysters

Bosole
Kumamoto
Cape
Prince Edward Island
Fisher Island
Wellfleet

Clams

Little Neck
Cherrystone
Razor
New Zealand Cockles

Oysters and Clams whole, half shell or shucked.
We also offer house-made mustard & cocktail sauces.



A show-stopping roast is the centerpiece of the holiday table. Cooked to perfection and plated for presentation, these celebratory cuts become mouth-watering masterpieces. From juicy turkey to savory hams, our team of butchers will help you find the perfect Thanksgiving roast.

Citarella Free Range Turkey (10-30 Lb)

- Citarella Organic Turkey (10-20 Lb)
- Bell & Evans Turkey (10-20 Lb)
- Kosher Turkey (10-16 / 16-20 Lb)
- Wild Turkey (6-8 Lb)
- Smoked Turkey (10-12 / 12-14 Lb)
- Citarella Turkey Breast (4-7 / 10-12 Lb)
- Turducken
- Turkey Gizzards

- Citarella FR. Organic & Natural Chicken
- Cornish Hens (1½ Lb)
- Capons (8-10 Lb)
- Goose (10-16 Lb)
- Long Island Duckling (5-6 Lb)
- Quail
- Boneless Quail (4 Pack)
- Squab
- Poussin

- Crown Roast of Lamb (16 Ribs)
- Crown Roast of Pork (16 Ribs)
- Whole Suckling Pig (16-20 Lb) or Larger
- Fresh Ham (9-10 Lb or 18-20 Lb)
- Smoked Boneless Ham (2-3 Lb)
- Smoked Ham - Bone In (7-8 or 14-16 Lb)
- Smoked Ham - Bone In- Spiral Cut (7-8 Lb or 14-16Lb)
- Standing Prime Beef Rib Roast (2-7 Ribs)
- Prime Beef Filet Roast (4 Lb)
- Rabbit



Free Range Chicken

Our Turkey Farmers

Citarella is synonymous with quality. That's why our private-label turkeys are raised by trusted local farmers —with room to roam and a wholesome, all-vegetable diet. A healthier and more flavorful bird, ours are always antibiotic-, hormone-, and gluten-free.

Please place orders in advance.

The Full Citarella Experience

Season your roast to perfection! We also carry a full line of gourmet, Citarella-brand olive oils, vinegars, sea salts, and spice blends.

Cheese

From creamy, delicate wheels to boldly aromatic wedges — these special selections are a welcome addition to any holiday spread.

Truffle Cheeses

Ford Farm Truffle Cheddar

A farmhouse cheddar blended with mellow, earthy truffles. Grate over creamy pasta for a grown-up version of mac and cheese.

Moliferno al Tartufo

Injected with thick veins of rich black truffle, this show-stopping, fan-favorite cheese is fantastic with risottos.

Alta Langa Truf 3

Balanced flavors of grass, mushrooms, cream & milk. Try it with crusty, sliced bread.

Citarella Spanish Cheese

3-Month Manchego

The youngest of the La Mancha region cheeses — and our most popular. Soft creaminess gives way to wonderfully grassy flavor.

6-Month Manchego

Made using sheep's milk from Spain's La Mancha region, this cheese is richer and oilier than the 3-month variety. The additional aging allows the cheese to develop a nice, grainy texture.

9-Month Manchego

This unpasteurized gem is made by hand on a small, family-owned farm. It has a robust, sweet flavor that is truly extraordinary.

Cabra con Paprika

This Manchego-style goat cheese is smooth and mild, with just a hint of peppery paprika flavor.

Traditional Cheeses

Brillat with Cranberries

A famous triple crème named after eighteenth century gastronome, Brillat Savarin. Covered in crushed cranberries, it's sweet with a hint of tartness. A definite crowd-pleaser. Pair with our private-label Damson Plum preserves.

Pont l'Evêue

One of Normandy's oldest cheeses. Washed in brine and aged for 8 weeks, it is wonderfully aromatic with a rich, nutty flavor that complements pastas, squash, and apples.

Colston Basset Stilton

Hand-ladled for a chilled butter texture, with a luxurious almond opening and a bright, tangy finish.

Raclette

Acidic, nutty, and sweet. Melt and serve with charcuterie or winter vegetables.

Wenslydale with Cranberries

Fresh, young, hand-made Yorkshire cheese. Sweet and honey-like with juicy cranberries.

Cabot Cloth-Bound Cheddar

Buttery, with hints of toffee. Not too sharp. Great with fruit and our freshly baked pies.



Cheese

Cheese Pairings

Membrillo

Made with real fruit, this sweet quince paste is perfectly paired with any one of our exclusive Spanish cheeses.

Caramelized Pecans

Sweet and crunchy. Match with aged or sharp cheeses, like Manchego.

Fig & Black Pepper Confit

Piquant pepper and sweet fig; a lovely counterpoint to Stilton or Roquefort.

Apricot & Cumin Confit

Syrupy-sweetness balanced by warm cumin; a match for soft Camembert or Brie.

Raspberry & Anise Confit

What could be more French? The subtle aroma of fennel pairs well with powerful cheeses.

Rhubarb & Muscat Confit

Decadently sweet, serve with nutty Manchego or aged Bucheron.

Cranberry Chutney

Cheddars love tart chutney. Also a fantastic on a turkey sandwich or as a substitute for mint jelly when serving lamb.

Pepper Jelly

Natural sweetness and a hint of heat — pair with Pepper Jack to enhance the jalapeño flavor.

Apple Chutney

Cranberry and apple marry for a classic combination: sweet and tart. Perfect for pork chops, roast beef, and sharp Cheddar.

Pomegranate Jelly

Prized for its depth of flavor and fragrance. Pairs well with Cheddars.

Roasted Garlic Onion Jelly

A savory complement to meaty Langres, reminiscent of French onion soup.

Imported Citarella Preserves

Apricot
Purple Fig
Damson Plum
Strawberry

The Fine Cheese Company Toasts

Apricot Pistachio Sunflower
Cherry Almond Linseed
Date Hazelnut Pumpkin
Quince Pecan and Poppy Seed



Moliferno al Tartufo



A Fine Cheese Selection

CRACKERS, CRISPS & TOASTS

Aged Parmesan Crisps
Everything Parmesan Crisps
Sesame Parmesan Crisps
Italian Herb Parmesan Crisps

Cooking Tips

Bring a stunning Thanksgiving dinner to your table with ease — we've spent hours testing and perfecting these cooking methods in our own kitchen so that we can share our culinary knowledge with you.

Turkey

1. Remove turkey from bag.
2. Remove turkey parts (neck, heart, gizzards, and liver) from inside.
3. Rinse turkey with cold water inside and out. Drain water. Pat dry.
4. Season to taste. For best results, add spices inside the turkey as well.
5. Lay turkey on a rack inside a roasting pan. Add 1-2 cups of Citarella chicken stock to the bottom of the pan. Cover with an aluminum foil tent.
6. Roast in a pre-heated oven at 375 degrees Fahrenheit, basting every 20 minutes, until the turkey reaches an internal temperature of 165 degrees. Use a thermometer, inserted into the innermost part of the thigh and wing and the thickest part of the breast, to measure the temperature. An un-stuffed turkey will cook approximately 13 minutes per pound and a stuffed turkey, 15 minutes per pound.
7. Remove aluminum foil tent approximately 30 minutes before removing the turkey from the oven, for a golden color. This is also a good time to start heating side dishes.
8. Remove the turkey from the oven and let rest for 20 minutes before carving. This is a good time to place side dishes on the dinner table.

Ham

1. Remove the ham from plastic wrap.
2. Place ham, cut-end down on a rack in a roasting pan.
3. Add water to the bottom of the pan and cover tightly with foil.
4. Bake in a preheated 325-degree Fahrenheit oven until a meat thermometer inserted into the thickest part of the ham registers 135 degrees.
5. Apply the glaze to the ham. Increase the oven temperature to 400 degrees and bake the ham for an additional 15 minutes, until the glaze reaches a deep caramel color.



Reheating Tips

Roasted Turkey or Turkey Breast

1. Remove the turkey from refrigeration and bring it to room temperature, about 1 to 2 hours.
2. Bring Citarella Turkey Gravy to a rapid boil.
3. Pour the hot gravy over carved turkey to warm. If you choose to reheat the turkey in the oven, be careful not to over-cook as turkey is very lean.
4. To reheat, lay the turkey on a rack in a pan and add 1-2 cups of Citarella Chicken Stock to the bottom of the pan. Cover the pan with an aluminum foil tent.
5. Heat in a preheated 325-degree oven until the internal temperature of the breast reaches 165 degrees.
6. Remove the tent and heat another 5-10 minutes before removing the turkey from the oven.



Glazed Sweet Potatoes



Wild Rice Stuffing

Cooked Stuffing

1. Remove from plastic container.
2. Mix equal parts water and Citarella chicken stock (no more than a few tablespoons), drizzle over stuffing, and stir.
3. Heat, covered on the stove top, stirring occasionally, until warm. Or, heat the stuffing in a 375-degree oven for 20-30 minutes, removing the cover during the last few minutes of cooking to produce a lightly crunchy texture.

Sides Dishes

1. Remove from plastic containers and place into oven-safe pans.
2. Cook, covered, for approximately 20 minutes or until hot, in a preheated 375-degree oven.
3. Uncover during the last few minutes of cooking if a lightly crunchy texture is desired.

Gravy-Soups-Stocks-

1. Pour into a saucepan and warm over medium heat, until it reaches a rapid boil, stirring occasionally.
2. Citarella gravy will achieve a smooth consistency as it warms.

Prices subject to change and may vary by location. All items are subject to availability. Not responsible for typographical errors.

Citarella Gift Ideas

There's something extra-special about a personalized gift. Our team of experts has carefully curated a collection of the finest flavors from our gourmet market and they'll happily package up the perfect selection for your occasion — and trim it with a hand-tied bow!

Delivery & Ground Shipping Included *

Gourmet/Grand Gourmet \$119/\$159*

Give the gift of the gourmet pantry with these hand-selected antipasti essentials. Sweet and savory favorites make appetizing easy.

Little Munch/Grand Munch \$119/\$169*

Creamy or crunchy? Savory or sweet? Topped with salt or coated in rich, buttery caramel? Why choose when you can have them all?

That's So Sweet/That's Extra Sweet \$89/\$139*

Like a kid in a candy store! This collection of confectionary delights will have the young — and young at heart grinning from ear to ear!

Taste of Italy/Grand Taste of Italy \$99/\$159 *

Enjoy an adventure in Italy, no passport needed! We've curated the perfect culinary tour, full of authentic, Old World flair.

Nature's Harvest/Grand Nature's Harvest \$69/\$119**

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

Citarella's Finest Selection \$359 **

~with Caviar \$499

Exceptional luxury and an epicurean sensibility —this generous gift overflows with rich, flavorful treasures. Perfect for someone who has it all.

Citarella's Feast \$315

From a family-style Italian dinner to after-dinner coffee and sweets — graciously entertaining friends and family has never been easier!



Citarella Gift Ideas

SAMPLERS

"Favorites From Our Favorites" Shipping not included

Gourmet Sampler \$49.99

These are our favorite sweet and savory treats: salami, stone-ground mustard, olives, and dark chocolate.

Cheese Sampler \$49.99**

Cheese lovers will savor this selection of cheeses and perfectly paired accompaniments.

Sweet Sampler \$49.99

Why choose just one sweet treat when you can have all of your favorites with these prime picks?

Fruit Sampler \$49.99**

This premium mix of fresh and dried fruit is guaranteed to dazzle even the most discerning palate.



Citarella Gift Cards

Share our passion for food and give a Citarella gift card.

CORPORATE GIFTS

The difference is in the details — that's why we work with you to customize the perfect gift! Would you like to include a branded item in your gift basket? We can do that. Commission our award-winning pastry chef to create cookies with your corporate logo? No problem.

Ask about our many customization options!

Snack Essentials \$69.99

Sweet tooth, health-conscious, or jonesing-for-some-salt — we've got your snacking style covered with this mouth-watering, must-have collection.

You're True Blue \$39.99

Something special for the one who makes your workday "work". Show your appreciation with a basket full of our favorite gourmet goodies.

Pick-Me-Up \$18.99

Power their productivity; perfect for multi-taskers, organizers, and the ones who are always going the extra mile!

Buying more than a few? Ask about corporate pricing.

*Free ground shipping & local delivery

** Perishable. Ships priority overnight.

Citarella

WINES & SPIRITS

Simplify the art of perfect pairings. Stop by Citarella Wines & Spirits, right next door to our Greenwich, Ct market. Find the ideal varietal for your holiday meal. Be a welcomed guest with a bottle that speaks to your impeccable taste. Our wine shop team offers their expertise.



WITH APPETIZERS

Pair **Chardonnay**, **Sparkling Rosé** or **Gewurztraminer** with a wide variety of appetizers.

WITH DINNER

Pair **Cabernet**, **Merlot**, or **Pinot Noir** with a hearty Thanksgiving meal.

WITH DESSERT

Pair **Port** with most dark-colored desserts and **Riesling** with most light-colored desserts.

600 West Putnam Ave, Greenwich CT 06830
203-862-(VINO)8466
www.citarellawines.com

