

CENTROLINA

MERCATO E OSTERIA

ANTIPASTI

- MELANZANE** crispy eggplant, honey, toasted almond, chive 17
CRUDO swordfish, bluefin tuna, citrus, yuzu, chive 20
ROSSO radicchio, roasted fennel, fuji apple, honey, parmigiano, lemon 17
VERDE moon valley greens, sunny side egg, caesar vinaigrette, parmigiano 18
CAVOLO charred napa cabbage, calabrian chile, agave nectar, chive 17
ARUCOLA moon valley farm arugula, bartlett pear, parmigiano, lemon vinaigrette 17
ZUPPA sweet onion soup, potato, basil, extra virgin, lemon, parmigiano 13
PANE selection of piccolina freshly baked bread, extra virgin 8

PASTE

- STRACCI** wood roasted mushrooms, basil, parmigiano 24
RAVIOLI sheep milk ricotta, bottarga, lemon butter 25
ORECCHIETTE fennel sausage, broccoli raab, peperoncino, pecorino 24
PICI white bolognese, sage, parmigiano 26
TAGLIOLINI braised cauliflower, tomato, saffron, caper 25

A LEGNA

- PESCE** today's selection of simply grilled fish, vegetable of the day
~ salmon 32 ~ swordfish 36 ~ sea scallop 34
BRANZINO mediterranean sea bass, potato confit, tomato, basil, ligurian olive 31
PAILLARD grilled chicken, orzo, frisee, lemon, garlic, herbs 24
ANATRA crispy duck confit, sweet potato, charred red onion, salsa verde 27
GIARDINO wood roasted vegetables, sunny side egg, hummus, arugula 24

~as with everything in nature, menu ingredients are subject to change~

Chef Owner Amy Brandwein

Saturday, January 27, 2024

● lunch ●

Consuming raw or undercooked meats, poultry, eggs, shellfish, or seafood may increase your risk of food borne illness

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At Centrolina and Piccolina, we value fresh, locally sourced ingredients which support local agriculture, local business and reduce carbon footprint. Our daily delivery of locally raised products serve as the inspiration for our daily changing menu. We are proud to work with the following Mid-Atlantic farms that we know and trust.

Black Rock Orchard | MD
Roseada Farm Angus Beef | MD
Common Market | PA
Path Valley Farms | PA
Chapel Hill Farm Veal | VA
Moon Valley Farm | MD
Franklin Sustainable Farm | PA
DC Urban Greens | DC
DMV Greens | DC
Autumn Olive Farm | VA
Truffle Forager Jeffrey Long | MD
Villa Funghi | DMV
Forager Stephanie Rieger | DMV

Centrolina is a distinguished leader of the James Beard Foundation's Smart Catch program, a sustainable seafood initiative intended to increase the sustainability of the seafood supply chain. All seafood served at Centrolina is sourced in environmentally-responsible ways.

Thank you for your joining us!
Chef Owner Amy Brandwein