

CENTROLINA

MERCATO E OSTERIA

ANTIPASTI

- RICCIOLA** yellowtail brulee, carrot ginger, yuzu, basil 21
TONNO bluefin tuna crudo, toasted risotto, lemon, uni, nonnata 24
GUANCE braised pork cheek agrodolce, white polenta, crispy brussel 19
SALSICCIA grilled tuna sausage, charred sweet onion, puntarelle 18
CRESPILLE braised oxtail, creme fraiche, pomegranate 17
CAVOLO charred napa cabbage, calabrian chile, agave nectar, chive 19

PASTE

- PAPPARDELLE** chestnut, white bolognese, sage, parmigiano 32
FIORE sheep milk ricotta, lemon peel, radish 32
ROSSI nebbiolo truffle, wood roasted mushrooms, rosemary, parmigiano 34
TAGLIOLINI sunchoke, oyster cacio e pepe, lemon, bottarga 36
ORECCHIETTE fennel sausage, brussel leaves, mustard butter 28
RAVIOLINI lobster, baby shrimp, broccoli raab, burrata, peperoncino 32

A LEGNA

from our wood fired oven

- PESCE** today's selection of simply grilled fish, vegetable of the day
salmon 32 ~ sea scallop 36 ~ halibut 38
BRANZINO whole mediterranean sea bass, potato confit, tomato, basil, olive 52
PESCE SPADA pan seared swordfish, braised tuscan kale, white bean, lemon caper 36
TERRE MARE beef short rib, rare bluefin tuna, charred cipollini, shishito pepper, nduja XO 46
MANZO grilled dry aged shenandoah rib eye, roasted cauliflower, baby carrot, salsa verde 70
ANATRA long island duck breast, caramelized fennel, celery potato rosetta, pomegranate jus 40

CONTORNI

- MELANZANE** crispy eggplant, honey, toasted almond, chive 17
ARUCOLA path valley arugula, bartlett pear, lemon vinaigrette, parmigiano 17
VERDE local lettuces, sunny side egg, caesar vinaigrette, parmigiano 18
PANE piccolina bread assortment, extra virgin olive oil 9

● dinner ●

Saturday, January 27, 2024

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

Chef Owner Amy Brandwein

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At Centrolina and Piccolina, we value fresh, locally sourced ingredients which Chef Owner Amy Brandwein uses as the foundation to shape her seasonally inspired menus. We are proud to work with the following Mid-Atlantic farms that we know and trust.

Black Rock Orchard | MD
Rosedale 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
Amarylis | MD
Autumn Olive Farm | VA
Truffle Forager Jeffrey Long | MD
Villa Funghi | DMV
Forager Stephanie Rieger | DMV

Centrolina is also 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.