

CENTROLINA

MERCATO E OSTERIA

ANTIPASTI

- TONNO** bluefin tuna crudo, cucumber, nonnata di pesce, chive 22
VERDE local greens, sunny side egg, caesar vinaigrette, parmigiano 18
ARUCOLA shaved fennel, orange, olive, lemon vinaigrette 17
BARBABIETOLE beet, goat cheese, charred orange, pistachio, sourdough crostini 18
MELANZANE crispy ribbons of eggplant, honey, toasted almond, chive 18
ZUPPA vegetable minestrone, fettuccine, pesto 14
PANE *piccolina's sourdough, ciabatta, baguette, grissini, extra virgin 8*

PASTE

- BUCATINI** buckwheat, tomato arrabbiata, beet green, pecorino 24
ORECCHIETTE shrimp, broccoli raab, pecorino, peperoncino 30
FUSILLI white bolognese, sage, parmigiano 26
NERI squid ink, octopus ragu, basil, peperoncino 30

A LEGNA

- PESCE** today's selection of simply grilled fish, vegetable of the day
salmon 31 ~ halibut 38
PAILLARD grilled chicken breast, orzo and frisee salad, herbs, lemon, extra virgin 26
BRANZINO mediterranean sea bass, potato confit, tomato, basil, ligurian olive 32
GIARDINO wood roasted local vegetables, sunny side egg, hummus 24
ANATRA crispy duck leg confit, beet greens, cannellini bean, tangerine marmellata 30

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

Chef Owner Amy Brandwein

Saturday, April 27, 2024

● lunch ●

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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.

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