

CENTROLINA

MERCATO E OSTERIA

INSALATE

- VERDE** field greens, sunny-side egg, caesar vinaigrette, parmigiano 17
ARUCOLA local arugula, cherries, lemon vinaigrette, parmigiano 18
ROSSO watermelon, cherry tomato, cucumber, basil pesto, lemon vinaigrette 18

ANTIPASTI

- TONNO** bluefin tuna crudo, cucumber, nonnata di pesce, chive 21
PESCE SPADA swordfish carpaccio, peach, pineapple, jalapeno, lime 18
BURRATA plum and strawberry melange, extra virgin olive oil 20
ZUPPA heirloom tomato gazpacho, lemon sorbet, jalapeno, basil 15
PANE assortment of freshly baked bread, extra virgin olive oil 8

PASTE

- PENNE** traditional beef and pork bolognese, parmigiano 25
PAPPARDELLE wood roasted mushroom, rosemary, parmigiano 25
RAVIOLI ricotta, lemon butter, bottarga, chive 26
FETTUCCINE chive, heirloom tomato, zucchini, basil, parmigiano 25
CAVATELLI ricotta dumpling, sole, crab, blistered corn, lemon, jalapeno 28

A LEGNA

- PESCE** today's selection of simply grilled fish, vegetable of the day
~ salmon 32 ~ sea scallops 40 ~ swordfish 34
BRANZINO mediterranean sea bass, potato confit, tomato, basil, ligurian olive 30
PAILLARD heritage chicken, frisee and pearled barley salad, herbs, lemon 24

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

Chef Owner Amy Brandwein

● lunch ●

Thursday, August 31, 2023

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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