

### **ANTIPASTI**

POLPO octopus panzanella, tomato, basil, olive, aioli 18
 TORTA chef's crab cake, corn crema, lemon 24
 CRUDO bee line snapper, nectarine, lime, pickled ramp 16
 ROSSO roasted beets, heirloom tomato, watermelon, pesto 14
 PERA shaved asian pear, truffle honey, walnuts 14

## PASTE

RAVIOLI ricotta & burrata, zucchini, zucchini flower, heirloom tomato 24
 TAGLIOLINI oyster cacio pepe, champagne, bottarga, lemon 30
 PAPPARDELLE nettle, wood roasted mushrooms, fava crema, parmigiano 25
 PICI chestnut, white bolognese, sage, parmigiano 28

## **A LEGNA**

from the wood fired oven PESCE today's selection of simply grilled fish, vegetable of the day rockfish 30, sea scallops 34 MERLUZZO poached sablefish, volcanic ceci, octopus, escarole, squid ink 36 BRANZINO whole roasted mediterranean sea bass, potato confit, tomato, olive 39 ANATRA long island duck breast, roasted shishito peppers, plums, orange sherry 34 COSTATA shenandoah dry aged rib eye, roasted jimmy nardello peppers, potato crosta, salsa verde 44

#### CONTORNI

BARBARELLA braised eggplant, tomato, caciocavallo, mint, parsley 14
 VERDE field greens, sunny side egg, caesar vinaigrette, parmigiano 14
 PEPERONI roasted shishito peppers 12

As with everything in nature, menu ingredients are subject to change.

08/25/21 • dinner

974 Palmer Alley NW 

centrolinadc.com

Chef-Owner Amy Brandwein

# CENTROLINA MERCATO E OSTERIA

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 | Maryland Roseada Farm Angus Beef | Maryland Common Market | Pennsylvania Path Valley Farms | Pennsylvania Chapel Hill Farm Veal | Virginia Moon Valley Farm Maryland Franklin Sustainable Farm PA DC Urban Greens | Washington, DC DMV Greens | Washington, DC Amarylis | Maryland Autumn Olive Farm | VA

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.