

# CENTROLINA

MERCATO E OSTERIA

## CRUDO

- TONNO** yellowfin tuna lemon, cracked pepper, olive oil 20  
**PESCE SPADA** swordfish carpaccio, cherry, lime zest 18  
**DENTICE** yellowtail snapper, limoncello honey, jalapeño 16

## ANTIPASTI

- PANE** assortment of piccolina baked bread, extra virgin olive oil 8  
**CAVOLO** charred caraflex cabbage, sweet potato, bagna cauda 16  
**VONGOLE** semolina fried clams, bottarga aioli 20  
**AGLIO** charred garlic scapes, all'aglio e peperoncino 14  
**ASPARAGI** roasted asparagus, herb croccante, parmigiano 16  
**VERDE** field greens, sunny side egg, caesar vinaigrette, parmigiano 16

## PASTE

- NERI** squid ink, soft shell crab, mustard greens, jalapeño, scallion, peperoncino 32  
**FETTUCCHINE** chive, wood roasted mushrooms, basil, parmigiano 26  
**PAPPARDELLE** whole wheat, braised goat, lemon zest, pecorino 28  
**PICI** white bolognese, sage, parmigiano 28  
**GNOCCHI** braised rabbit, nebbiolo, olive, sage, parmigiano 28

## A LEGNA

*from the wood fired oven*

- PESCE** today's selection of simply grilled fish, vegetable of the day  
salmon 32 swordfish 32  
**GROSSO ROMBO** roasted halibut, shiitake mushroom, garlic scape, creamy fava 36  
**BRANZINO** whole roasted mediterranean sea bass, potato confit, roasted tomato, basil, olive 42  
**AGNELLO** charred lamb chops, white asparagus, chanterelle mushroom, shallot honey 44  
**ANATRA** duck breast, radicchio, rhubarb, rhubarb marmellata 38

● dinner ●

Thursday, June 30, 2022

~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  
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  
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.