

CENTROLINA

MERCATO E OSTERIA

CRUDO

- DENTICE** red snapper, orangecello, radish 18
PESCATRICE monkfish, pink peppercorn, orange zest 18
ROSSO tuna crudo, calabrian chile, crispy shallot, chive 20

ANTIPASTI

- PANE** house baked focaccia, grissini, baguette, extra virgin olive oil 9
FUNGHI wood roasted local porcini mushroom, rosemary, garlic 22
POLPO charred octopus, warm potato, extra virgin, peperoncino 20
MELANZANE crispy eggplant, honey, toasted almond, chive 16
VERDE field greens, sunny side egg, caesar vinaigrette, parmigiano 17

PASTE

- STRACCI** whole wheat, braised rabbit, olive, sage, parmigiano 30
PICI cockle clams, fennel sausage, white wine broth 30
NERI squid ink, lobster, octopus, tomato, basil peperoncino 32
GNOCCHI poached pear, silician pecorino, pistachio 26
FETTUCCINE nettle, zucchini, zucchini flower, tomato, basil parmigiano 26

A LEGNA

from the wood fired oven

- PESCE** today's selection of simply grilled fish, vegetable of the day
salmon 30 sea scallops 44 cod 32
TONNO rare tuna, roasted bone marrow, caramelized shallot, radicchio, pinot nero 38
BRANZINO whole roasted mediterranean sea bass, potato confit, roasted tomato, basil, olive 46
MANZO dry aged shenandoah new york strip, broccoli raab, potato crosta, salsa verde 48
ANATRA long island duck breast, braised radish, cherry, rhubarb marmellata 38

● dinner ●

Wednesday, September 21, 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.