

Centre Street

CAFE : JAMAICA PLAIN

Dinner

Cicchetti

Roasted figs and grapes, ricotta, ciabatta crostini |

Local oysters, apple mignonette, rosemary oil* |

Pickled cherry peppers, aged provolone, prosciutto di parma |

Medio

Hearty greens, parmigiano, torn croutons, white balsamic caesar* |

Beets and carrots freddo, sheep's milk blue, walnuts, vermentino
vinaigrette |

Swordfish belly conserva, sunchokes, black olive salad |

Baked meatballs, tomato sauce, ricotta salata |

Pasta

Fusilli con funghi, brussels sprouts, asiago, crème fraiche, lemon thyme |

Lasagna pizzocchieri, buckwheat pasta, cabbage, potato, kale and
sage pesto, fontina fonduta |

Linguini, littlenecks, green olive, lemon, ligurian olive oil* |

Bucatini, stracciatelle, tomato sauce, guanciale, pecorino |

Maggiore

Farro and herbs, stuffed cipollini, squash, parmigiano, charred leek
vinaigrette |

Arctic char, clam and pepper brodetto, fingerlings, spicy greens, basil,
mint* |

Stuffed short rib braciola, cauliflower, polenta, pine nuts, tomato sauce |

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*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

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Brian Rae – Executive Chef | Maricely Perez-Alers, David Doyle, Keith Harmon – Owners | Alex Gang – General Manager

Centre Street Cafe : 669A Centre Street, Jamaica Plain, MA 02130 / 617.524.9217