

STAGIONALE

BY
LA CENTRALE

ANTIPASTI

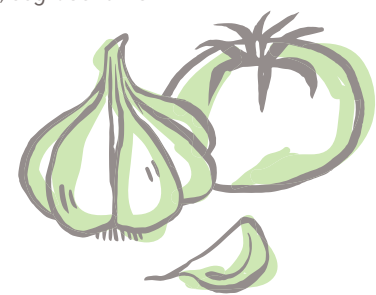
FLORIDA JACKFRUIT TACOS (2) 9.00 <i>v, gf, ve</i> organic Florida jackfruit, corn tortilla, cashew ricotta, pico de gallo, cavolo rosso, avocado pesto
ROASTED CAULIFLOWER SLIDERS (2) 11.00 <i>v, ve (gf available)</i> quinoa, basil, walnut avocado pesto
BLUEBERRY FLATBREAD v 12.00 served warm - mascarpone, gorgonzola, almonds, honey, bell pepper sauce
HUMMUS v, gf, ve 12.00 daily selection of hummus, italian parsley, rice chips
ZUPPA DELL'ORTO v 10.00 seasonal soup of the day

INSALATE

CORN E CUCUMBER 14.00 <i>v, gf, ve* if served without burrata</i> roasted corn, avocado, cherry tomatoes, basil, olive oil, lemon add burrata 9.00
CARCIOFI v, gf 16.00 artichoke, heart of palm, arugula, cherry tomatoes, shaved parmigiano, lemon vinaigrette
INSALATA DEL GIORNO v, gf 16.00 daily salad special add burrata 9.00 add crispy tempeh 7.00

SECONDI

VEGAN CARBONARA v, ve 19.00 cashew and pumpkin seed cream, smoked tempeh, turmeric
CORN RISOTTO v, gf 19.00 charbroiled elote, cilantro, chipotle ricotta di pecora
CHICKPEA GNOCCHI v, gf, ve 19.00 basil pesto, almonds, walnuts, tofu
VEGAN LASAGNE BOLOGNESE 19.00 <i>v, ve</i> chickpea and spinach pasta, lentil ragu, soy bechamel



CONTORNI

ASPARAGI v, gf 9.00 grilled asparagus, parmigiano
ROSEMARY ROASTED POATOTES v 9.00
SPINACI gf, ve 9.00 sautéed spinach, garlic, aji chile
ZUCCA v, gf, ve 9.00 charred acorn squash

DOLCI

LIMONE E LAMPONE v 11.00 sponge cake layered with lemon curd and raspberry gel	CIOCCOLATO gf 11.00 valrhona chocolate mousse, mixed berry gel
LA CENTRALE SUNDAE v 11.00 dulce gelato, coconut sorbet, fudge	EXOTIC DOME v 11.00 mango and guava mousse
TIRAMISU v 11.00	D.I.Y. CANNOLI v 11.00 build your own - mini cannoli shells served with orange ricotta, chocolate chips and pistacchio
BIGNE v 11.00 vanilla gelato, nutella	

BIBITE

ESPRESSO by Lavazza 3.00
ROTATING TEA SELECTION 3.00
NIASCA PORTOFINO SODA 4.00 limonata or mandarinata (250ml)
SMERALDINA WATER 6.00 still or sparkling (750ml)
ICED TEA black and unsweetened 3.50
ORANGE JUICE fresh squeezed 4.50
SODAS 3.00 coca cola, diet coke, sprite, ginger ale

BEVANDE

COCKTAILS
NEGRONI 12.00 herbal and fresh - campari, vermouth and bombay east
PALOMA ITALIANA 12.00 citrusy and bold - aperol, herradura silver, lime juice, bitters, aranciata soda
MESCALERO 13.00 union mezcal, passion fruit, serrano, coriander
SPRITZ 11.00 effervescent and bright - aperol, prosecco, orange twist
FRAGOLA 14.00 absolut elyx, strawberry, sage, lemon

VINI

BOLLICINE
PROSECCO 'torresella' 10.00/38.00
BIANCHI
PINOT GRIGIO cortaccia 11.00/42.00
VERMENTINO cantina santadi, 'villa solais' 10.00/39.00
FALANGHINA SANNIO , terre stregate 11.00/42.00
CHARDONNAY , castello della sala 12.00/48.00
ROSATI
ROSATO fattoria sardi 13.00/49.00
ROSSI
NERO D'AVOLA 'LUMA' cantina cellaro 10.00/39.00
CHIANTI CLASSICO , san felice 12.00/48.00
CABERNET , frescobaldi 16.00/64.00
PINOT NERO , j hofstätter 14.00/56.00

BIRRA

IN BOTTIGLIA
MENABREA BLONDE 7.00
MORETTI ROSSA 8.50
PERONI NASTRO AZZURRO 7.00

ALLA SPINA
MORETTI BIONDA 7.50
AMSTEL LIGHT 8.00

ALLA SPINA
WYNWOOD BREWING IPA 9.50
WYNWOOD BREWING FATHER FRANCISCO 9.50

consuming raw or undercooked animal proteins including: meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. If you are unsure, consult a physician. An automatic 18% service charge will be included with your bill. 100% of the service charge is given to your server, bartender and their support team.

v= vegetarian, ve= vegan, gf= gluten free
[@lacentralemiami](#)