

THE FACTORY KITCHEN

SINCE 2013

DINNER

NOVEMBER 13, 2017

to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	9
- <i>fegatini</i> - jidori chicken liver pâté, crushed pistachios, house made bread crostini	10
- <i>insalata</i> - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon~chili dressing	12
- <i>ortolana</i> - field greens, radicchio, dates, goat cheese, spring onions, champagne vinaigrette	13
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	13
- <i>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	15
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16
- <i>sanremese</i> - marinated calamari, celery, heirloom cherry tomatoes, taggia olives, italian parsley	16
- <i>palamita</i> - seared & raw albacore tuna, romanesco, cauliflower, lemon~thyme drizzle, capers	18

to continue or share...

- <i>pancotto</i> - fried duck egg, potato vellutata, speck, greens, semolina bread crostone	10
- <i>frittura</i> - beer~battered baby leeks, chickpea fritters	12
- <i>barberosse gratinate</i> - oven~baked sliced beets casserole, melted asiago	12
- <i>scottona</i> - thinly sliced slow~roasted beef, mix kale, grana shavings, mustard dressing	18
- <i>prosciutto</i> - parma prosciutto 24 month aged, lightly fried sage dough, stracciatella	21

focaccina calda di recco al formaggio...

- <i>tradizionale</i> - crescenza, arugula, ligurian olive oil	19
- <i>pizzata</i> - crescenza, san marzano tomatoes, capers, anchovies, oregano	21
- <i>fiori&funghi</i> - crescenza, mushrooms, zucchini blossoms, ligurian olive oil, parsley	23

to begin italian style...

- <i>mandilli di seta</i> - handkerchief pasta, ligurian almond basil pesto	20
- <i>casonzei</i> - veal, pork sausage filled egg~pasta, cured pork, brown butter, sage	21
- <i>gnocchi malfatti</i> - ricotta semolina dumpling, slow~braised wild boar sugo, pecorino	22
- <i>pappardelle</i> - chestnut flour & egg~long pasta, rabbit sugo, reggiano	22
- <i>francobolli</i> - roasted meat & mushroom filled egg~pasta, rosemary-garlic oil, grana	22
- <i>gironde di pesce</i> - branzino stuffed egg~pasta, langoustines, clams, crustacean sauce	25
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter, shaved uncinatum truffle	28

from the sea and land...

- <i>dentice</i> - pan~roasted snapper fillet, fingerling potatoes, savoy spinach, vermentino	36
- <i>merlano</i> - roasted icelandic cod fillet, pickled white chard, roasted cherry tomatoes, taggia olives	36
- <i>agnello</i> - roasted lamb meatballs, arugula, umbrian lentils, balsamico	25
- <i>porchetta</i> - slow~roasted rolled pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27

today's additions...

- <i>anatra</i> - seared duck breast & leg confit, tart cherry~barbera sauce, polenta contadina	30
- <i>sottopaletta</i> - seared prime flat iron steak, bone marrow, bell peppers~anchovies bagna câoda	37

to the side...

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	7
- <i>cipolline</i> - glazed sweet & savory cipollini, balsamic agro~dolce	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	8
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	9

at the stove
angelo auriana

@thefactorykitchen

suggesting your wine
francine diamond-ferdinandi

#thefactorykitchen

serving you
matteo ferdinandi