

# THE FACTORY KITCHEN

SINCE 2013

## DINNER

SEPTEMBER 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, sheep's ricotta, crostini crumbs, toasted hazelnuts	13
- <i>pomodori</i> - heirloom tomato salad, capers, red onions, tomato coulis, ligurian olive oil	14
- <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, cherry tomatoes, taggia olives, italian parsley	16
- <i>palamita</i> - seared albacore tuna, pickled cauliflower, marinated cherry tomatoes, arugula	17

### 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 beet casserole, melted asiago	12
- <i>scottona</i> - thinly sliced slow~roasted beef, mix kale, moliterno shavings, mustard dressing	18
- <i>prosciutto</i> - parma prosciutto 24 months 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</i> - crescenza, zucchini blossoms, ligurian olive oil, parsley	22

### 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>pansotti</i> - spinach, beet tops and ricotta filled egg pasta chanterelles, rosemary-garlic oil, reggiano	21
- <i>pappardelle</i> - parsley infused long egg pasta, slow roasted lamb sugo, pecorino	22
- <i>gnocchi malfatti</i> - ricotta semolina dumpling, braised oxtail sugo	22
- <i>gironde</i> - adriatic cod stuffed egg~pasta, langoustines, crustacean sauce, littlenecks clams	23
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter, shaved summer black truffle	27

### from the sea and land...

- <i>capesante</i> - seared sea scallops, heirloom carrot vellutata, pea tendrils, vermentino	32
- <i>dentice</i> - pan sautéed snapper fillet, romano beans, green garlic, cherry tomatoes	36
- <i>luganega</i> - grilled mild Italian sausage, braised gipsy peppers, sautéed spinach	17
- <i>agnello</i> - roasted lamb meatballs, sardinian pasta, nebbiolo roasting jus, tuscan kale	22
- <i>porchetta</i> - rolled pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27

### today's additions...

- <i>vitellone</i> - seared pasture raised veal delmonico, foraged mushrooms, roasting jus	38
- <i>sottopaletta</i> - seared prime flat iron steak, bone marrow, bell peppers~anchovies bagna câoda	37

### to the side...

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