

THE FACTORY KITCHEN

SINCE 2013

LUNCH

SEPTEMBER 6, 2017

to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	8
- <i>minestrone</i> - organic vegetable medley soup, basil pesto	9
- <i>campo</i> - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins	11
- <i>pomodori</i> - heirloom tomatoes, capers, tomato coulis, cipollotto, ligurian olive oil	11
- <i>ortolana</i> - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	12
- <i>cavolonero</i> - tuscan kale, radicchio, sheep's ricotta shavings, crostini crumbs, brown figs	12
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	14
- <i>sanremese</i> - marinated local calamari, celery, tomatoes, taggia olives, ligurian oil	16
- <i>palamita</i> - seared albacore tuna, cauliflower, cherry tomatoes, arugula, garlic oil	17

...to continue or share...

- <i>frittata milanese</i> - farmed eggs, onions, spinach, foraged mushrooms, asiago & reggiano	12
- <i>prosciutto</i> - parma prosciutto 24 months aged, lightly fried sage dough, stracciatella	20

focaccina calda di recco al formaggio

- <i>tradizionale</i> - crescenza, wild arugula, ligurian olive oil	16
- <i>pizzata</i> - crescenza, san marzano tomato, capers, anchovies, oregano	17
- <i>cotto</i> - crescenza, imported ham, ligurian olive oil, rosemary	19

...to begin italian style...

- <i>paccheri</i> - gragnano pasta, pork sausage, onions, spicy tomato passata	18
- <i>mandilli di seta</i> - handkerchief pasta, ligurian almond basil pesto	18
- <i>calamarata</i> - short gragnano pasta, slow cooked calamari sugo, mussels, san marzano	19
- <i>francobolli</i> - prime beef stuffed egg~pasta, veal marrow roasting jus	20
- <i>gnocchi malfatti</i> - ricotta semolina dumpling, slow~braised pheasant sugo	21
- <i>raviolini di pesce</i> - salmon filled egg~pasta, langoustine, clams, crustacean sauce	23
- <i>modenesi</i> - egg~pasta, 24 months aged parma prosciutto, black summer truffle butter	25

...from the sea and land...

- <i>trota</i> - sautéed butterflied trout, sliced potatoes, roasted cherry tomatoes, vermentino	24
- <i>pesce persico</i> - pan roasted bass filet, heirloom carrots, oregano, pickled white chard	25
- <i>salmone</i> - charred salmon, marinated grilled veggies, mesclun greens, salmoriglio	26
- <i>anatra</i> - fried duck egg, mild luganega sausage, tuscan style beans	17
- <i>polpettone</i> - turkey meatloaf, aleppo pepper, braised sweet gipsy peppers, natural jus	19
- <i>porchetta</i> - rolled pork belly, aromatic herbs, red onions, carrots, fennel, celery	23

...today's additions...

- <i>agnello</i> - roasted lamb meatballs, lamb tongue, sardinian pasta, tuscan kale, roasting jus	18
- <i>fegato di vitello</i> - sautéed calf liver, caramelized onions, spinach, butter, sage	20

to add

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	6
- <i>cipolline</i> - glazed sweet & savory cipollini, balsamic, agro dolce	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	7