

THE FACTORY KITCHEN

SINCE 2013

DINNER

DECEMBER 06, 2017

to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	9
- <i>mantecato</i> - hand~whipped fish brandade, home baked ciabatta crostini, capers	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>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	15
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	13
- <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 albacore tuna, sugar snap peas, cauliflower, lemon~thyme drizzle	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 beet casserole, melted asiago	12
- <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>calamarata</i> - short gragnano pasta, slow cooked calamari sugo, mussels, san marzano	20
- <i>casonzei</i> - veal, pork sausage filled egg~pasta, cured pork, brown butter, sage	21
- <i>campane</i> - smoked ricotta filled egg pasta, wild boar sugo, caciocavallo shavings	22
- <i>picagge</i> - parsley speckled egg long pasta, veal shoulder sugo, reggiano	22
- <i>raviolini di pesce</i> - seafood stuffed egg~pasta, langoustines, crustacean sauce, littlenecks clams	25
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter, shaved uncinatum truffle	28

from the sea and land...

- <i>cappe sante</i> - pan roasted sea scallops, zucchini blossom vellutata, foraged mushrooms	32
- <i>pescatrice</i> - roasted monkfish fillet, minced vegetables, capers, vermentino~langoustine	36
- <i>porchetta</i> - slow~roasted rolled pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27
- <i>controfiletto</i> - charred ribeye steak, bone marrow, bell peppers~anchovies bagna cãoda	43
- <i>brasato di manzo</i> - braised beef short ribs in nebbiolo wine, polenta contadina	39

today's additions...

- <i>*trifola d'alba</i> - long egg~pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ
- <i>piatto unico</i> - foie gras, capon chicken, cipollini, wilted greens, natural jus	26
- <i>vitellone</i> - seared pasture raised veal delmonico, black kale, reggiano sauce, roasting jus	38

to the side...

- <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
- <i>broccolini</i> - sautéed broccoli di cicco, spicy~garlic oil	9
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	9

“Buone Feste!” – Happy Holidays from the Factory Kitchen Team –