

# THE FACTORY KITCHEN

SINCE 2013

## LUNCH

DECEMBER 6, 2017

### to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	8
- <i>mantecato</i> - hand-whipped fish brandade, home baked ciabatta crostini, capers	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>ortolana</i> - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	12
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts	12
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	14
- <i>sanremese</i> - marinated calamari, celery, tomatoes, taggia olives, ligurian oil	16
- <i>palamita</i> - seared albacore tuna, cauliflower, romanesco, arugula, capers	17

### ...to continue or share...

- <i>pancotto</i> - fried duck egg, potato vellutata, speck, greens, grilled bread crostone	10
- <i>barberosse gratinate</i> - oven~baked sliced beet casserole, melted asiago	12
- <i>frittata milanese</i> - farmed eggs, onions, spinach, foraged mushrooms & 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>campane</i> - smoked ricotta filled egg pasta, wild boar sugo, caciocavallo shavings	22
- <i>corxetti</i> - marjoram infused hand~stamped egg pasta, veal shoulder sugo, reggiano	20
- <i>raviolini di pesce</i> - seafood stuffed egg~pasta, langoustines, crustacean sauce, littleneck clams	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, foraged mushrooms, white chard, vermentino	24
- <i>persico</i> - sautéed bass, sugar snap peas, taggia olives, capers, ligurian oil, thyme	25
- <i>salmone</i> - charred salmon, marinated grilled vegetables, roasted garlic-thyme sauce	26
- <i>polpettone</i> - turkey meatloaf, aleppo pepper, cipollini, spicy san marzano tomato	19
- <i>porchetta</i> - rolled pork belly, aromatic herbs, red onions, carrots, fennel, celery	23
- <i>zingara</i> - grilled beef flat iron steak, bell peppers~anchovies bagna càoda, arugula	27

### ...today's additions...

- <i>*trifola d'alba</i> - long egg~pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ
- <i>cotechino</i> - traditional holiday modenese pork sausage, umbrian lentils, polenta contadina	18

### to add

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	6
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	7
- <i>broccolini</i> - sautéed broccoli di cicco, spicy~garlic oil	8
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	8

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