

THE FACTORY KITCHEN

SINCE 2013

DINNER

JANUARY 12, 2018

to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	9
- <i>insalata</i> - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon~chili dressing	12
- <i>bianca</i> - julienne napa lettuce & spinach salad, persimmons, crispy speck, balsamico	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>polpo&calamari</i> - mediterranean octopus & local calamari salad, celery, cherry tomatoes	18
- <i>palámíta</i> - seared albacore tuna, sugar snap peas, capers, red onion, lemon~olive oil	18

to continue or share...

- <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> - slow~roasted beef, thinly sliced, mix kale, gruyère 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>funghi</i> - crescenza, imported pioppini mushrooms, ligurian olive oil, parsley	23

to begin italian style...

- <i>mandilli di seta</i> - handkerchief pasta, ligurian almond basil pesto	20
- <i>pansotti</i> - herbs & greens filled egg~pasta, walnut~reggiano sauce	20
- <i>casonzei</i> - veal, pork sausage filled egg~pasta, cured pork, brown butter, sage	21
- <i>bottoni</i> - roasted veal & fine herb filled egg~pasta, maitake mushrooms~tomato sugo	21
- <i>corxetti stampati</i> - hand stamped marjoram infused egg~pasta, braised rabbit sugo	21
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, braised veal sugo genovese, grana	22
- <i>raviolini di pesce</i> - salmon stuffed egg~pasta, mussels, shrimp, san marzano	26
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter, shaved uncinatum truffle	28

from the sea and land...

- <i>argento</i> - roasted norwegian black halibut fillet, carrot ribbons, pea tendrils, shaved fennel	36
- <i>persico</i> - pan roasted red sea bass fillet, romanesco, cauliflowers, vermentino	36
- <i>zuppa di pescato</i> - mediterranean slow~braised fish & seafood stew, spicy san marzano	39
- <i>cotechino</i> - traditional modenese pork sausage, umbrian lentils, foie gras, arugula	20
- <i>porchetta</i> - slow~roasted rolled pork belly, aromatic herbs, baked red onions, carrots, fennel, celery	27
- <i>controfiletto</i> - charred ribeye steak, bone marrow, bell peppers~anchovies bagna cãoda	43

today's additions...

- <i>agnello</i> - roasted lamb meatballs, celery root vellutata, aged ricotta	18
- <i>brasato di manzo</i> - braised beef short ribs in nebbiolo wine, polenta contadina	39
- <i>vitellone</i> - seared pasture raised veal delmonico, foraged mushrooms, natural roasting jus	38

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
- <i>broccoli di cicco</i> - sautéed broccoli di cicco, spicy~garlic oil	10