

THE FACTORY KITCHEN

SINCE 2013

LUNCH

JANUARY 12, 2018

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>bianca</i> - julienne napa lettuce & spinach salad, persimmons, crispy speck, balsamico	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>polpo&calamari</i> - mediterranean octopus & local calamari salad, celery, cherry tomatoes	16
- <i>palámita</i> - seared albacore tuna, sugar snap peas, capers, pickled red onions, lemon~olive oil	17

...to continue or share...

- <i>frittata milanese</i> - farmed eggs, onions, spinach, foraged mushrooms & reggiano	12
- <i>scottona</i> - thinly sliced slow~roasted beef, mix kale, gruyère shavings, mustard dressing	16
- <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	20

...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>pansotti</i> - herbs & greens filled egg-pasta, walnut-reggiano sauce	18
- <i>cacio e pepe</i> - treccioni di gragnano, cracked black pepper, pecorino romano	18
- <i>calamarata</i> - short gragnano pasta, slow cooked calamari sugo, mussels, shrimp san marzano	19
- <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>modenesi</i> - egg~pasta, 24 months aged parma prosciutto, winter black truffle butter	25

...from the sea and land...

- <i>trota</i> - sautéed butterflied trout, braised white chard, pea tendrils	24
- <i>persico</i> - pan roasted sea bass fillet, cauliflower, romanesco, vermentino	25
- <i>salmone</i> - charred salmon, marinated grilled vegetables, roasted garlic-thyme sauce	26
- <i>zuppa di pescato</i> - mediterranean slow~braised fish & seafood stew, spicy san marzano	28

- <i>cotechino</i> - traditional holiday modenese pork sausage, umbrian lentils, polenta	18
- <i>polpettone</i> - turkey meatloaf, aleppo pepper, foraged mushrooms, roasting jus	19
- <i>porchetta</i> - rolled pork belly, aromatic herbs, red onions, carrots, fennel, celery	23

...today's additions...

- <i>zingara</i> - grilled beef flat iron steak, bell peppers~anchovies bagna càoda, arugula	27
--	----

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>cipolline</i> - glazed sweet & savory cipollini, balsamic agro~dolce	7
- <i>broccoli dicicco</i> - sautéed broccoli di cicco, spicy~garlic oil	8
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	8