

# THE FACTORY KITCHEN

SINCE 2013

## LUNCH

APRIL 19, 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, grana padano	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>carne al raboso</i> - sliced sangiovese~cured beef, marinated mushrooms, celery, truffle salt, grana	14
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	14
- <i>sanremese</i> - marinated local calamari salad, celery, cherry tomatoes, taggia olives	16
- <i>palámíta</i> - seared pepper~coated albacore tuna, marinated cucumbers, pickled red onion, frisée	16

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

- <i>pancotto</i> - fried duck egg, potato vellutata, speck, arugula, homemade ciabatta crostone	10
- <i>frittata milanese</i> - farmed eggs, onions, spinach, foraged mushrooms & asiago	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>funghi</i> - crescenza, foraged mushrooms, ligurian olive oil, italian parsley	21

### ...to begin italian style...

- <i>treccioni</i> - gragnano pasta, pork sausage, onions, spicy tomato passata	18
- <i>mandilli di seta</i> - handkerchief pasta, ligurian almond basil pesto	18
- <i>maniche</i> - short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato	19
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, braised veal wild boar sugo. reggiano	21
- <i>pappardelle</i> - taggia olives speckled long egg pasta, roasted shoulder sugo, pecorino	21
- <i>ravioli di pesce</i> - seafood filled egg pasta, shrimp ragú, tomatoes, crustacean sauce	23
- <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, heirloom spigarello, roasted cherry tomatoes,	24
- <i>salmone</i> - charred salmon, marinated grilled vegetables, roasted garlic~thyme	27
- <i>persico</i> - pan roasted sea bass fillet, baby artichokes and organic spinach, vermentino	27

- <i>polpettone</i> - turkey meatloaf, aleppo pepper, spicy tomato~braised chard, onions, spinach	19
- <i>porchetta</i> - rolled pork belly, aromatic herbs, red onions, carrots, fennel, celery	23
- <i>sottopaletta</i> - seared prime flat iron steak, bell peppers~anchovies bagna càoda	27

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

- <i>luganega</i> - grilled italian sausage, foraged mushrooms, onions, wilted greens,	16
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### to add

- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	6
- <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>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	8