

THE FACTORY KITCHEN

SINCE 2013

DINNER

MAY 16, 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>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>carne al raboso</i> - thinly sliced wine~cured beef, marinated mushrooms, celery, truffle salt, grana	14
- <i>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	15
- <i>sanremese</i> - marinated calamari salad, celery, cherry tomatoes, taggia olives	16
- <i>palámita</i> - pepper~coated seared albacore, castelfranco~pea tendrils, lightly pickled red onions	16
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16

to continue or share...

- <i>pancotto</i> - fried duck egg, potato vellutata, speck, arugula, homemade ciabatta 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	22

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, pioppini, zucchini blossoms, ligurian olive oil, italian parsley	23

to begin italian style...

- <i>mandilli di seta</i> - handkerchief pasta, ligurian almond basil pesto	20
- <i>casonzei</i> - beef, pork sausage filled egg~pasta, cured pork, brown butter, sage	21
- <i>maniche</i> - short gragnano pasta, slow cooked calamari sugo, mussels, crushed san marzano	21
- <i>rombetti</i> - poultry and greens filled egg~pasta, braised duckling sugo, grana	22
- <i>quadrucci</i> - smoked ricotta filled buckwheat flour & egg~pasta, braised veal shoulder sugo, grana	22
- <i>tagliatini</i> - parsley speckled egg~long pasta, shrimp ragú and shelled fava, crustacean, cured tomato	24
- <i>modenesi</i> - egg~pasta, parma prosciutto, house made truffle butter, summer black truffle	26

from the sea and land...

- <i>capesante</i> - pan seared sea scallops, over roasted cherry tomato, romanesco, vermentino	30
- <i>cernia</i> - sautéed grouper fillet, baby artichokes, umbrian lentils	36
- <i>zuppa di pescato</i> - mediterranean slow~braised fish & seafood stew, spicy san marzano	39
- <i>agnello</i> - roasted lamb polpette, bell pepper bagna cauda, spigarello, roasting jus	24
- <i>porchetta</i> - roasted pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27
- <i>guanciale di manzo</i> - slow braised beef cheeks, vegetables~nebbiolo sauce, wilted greens	39

today's additions...

- <i>lingua</i> - seared veal tongue, parsley~capers salsa verde, wild arugula	17
- <i>sottopaletta</i> - seared prime flat iron steak, bone marrow, spicy tomato~braised white chard	37

to the side...

- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	7
- <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>cavoletti</i> - charred brussels sprouts, pancetta, ligurian olive oil	9