

THE FACTORY KITCHEN

SINCE 2013

LUNCH

MAY 21, 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> - wine~cured beef thinly sliced, marinated mushrooms, celery, truffle salt, grana	14
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	14
- <i>sanremese</i> - marinated calamari salad, celery, cherry tomatoes, taggia olives	15
- <i>palámíta</i> - seared, pepper~coated albacore tuna, romanesco, capers, lightly pickled red onions	16

...to continue or share...

- <i>fegatini</i> - jidori chicken liver pâté, crushed pistachios, house made bread crostini	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>cotto</i> - crescenza, imported parma ham, rosemary olive oil, italian parsley	21

...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>tagliatini</i> - thin long egg pasta, spicy calamari sugo, mussels, san marzano tomato	19
- <i>corxetti stampati</i> - hand stamped~marjoram infused egg~pasta, braised rabbit sugo, reggiano	21
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, slow roasted duckling sugo, grana	21
- <i>ravioli di gamberi</i> - shrimp & seafood filled egg~pasta, langoustines, crustacean sauce, cured tomato	25
- <i>modenesi</i> - egg~pasta, 24 months aged parma prosciutto, winter black truffle butter	25

...from the sea and land...

- <i>merluzzo</i> - pan roasted rock cod fillet, heirloom spigarello, umbrian lentils, ligurian oil	25
- <i>trota</i> - sautéed butterflied trout, shelled fava beans, english peas, fingerling potatoes, vermentino	25
- <i>salmone</i> - charred salmon, marinated grilled vegetables, thyme-roasted garlic drizzle	27
- <i>lingua</i> - seared lamb tongue, baby artichokes, parsley~capers smoked salsa verde, wild arugula	17
- <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>uovo e salsiccia</i> - grilled italian sausage, fried duck egg, polenta crostino, potato vellutata	18
- <i>potacchio</i> - roasted mary's chicken breast and thigh, spicy tomato~braised white chard	23
- <i>sottopaletta</i> - seared prime flat iron steak, bell peppers~anchovies bagna càoda, arugula	27

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