

THE FACTORY KITCHEN

SINCE 2013

DINNER

JUNE 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>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>carciofina</i> - marinated thinly shaved baby artichoke, arugula, reggiano, lemon, italian parsley	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, heirloom cherry tomatoes, italian parsley	16
- <i>palámita</i> - pepper~coated seared albacore, cucumbers, sungold tomatoes, taggia olives marinade	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, anchovies, capers, 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>pappardelle</i> - buckwheat flour & egg~long pasta, roasted duck sugo, reggiano	20
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, roasted veal shoulder sugo, pecorino	22
- <i>ravioli di pesce</i> - fish & seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	25
- <i>tagliatini</i> - thin long egg~pasta, sautéed softshell crab, roasted cherry tomato, capers	25
- <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, shelled fava, yellow wax beans, thyme	32
- <i>merlano</i> - roasted north sea cod, agretti, roasted fingerling potatoes, vermentino	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood, spicy san marzano	39
- <i>agnello</i> - roasted lamb polpettine, balsamic roasted eggplant vellutata, aged ricotta shavings,	22
- <i>porchetta</i> - roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	27
- <i>vitellone</i> - grilled pasture raised veal delmonico, slow roasted bermuda onion, foraged mushrooms	38

today's additions...

- <i>coniglio</i> - roasted boneless rabbit, rolled with thyme~roasted sunchokes, spigarello, roasting jus	29
- <i>zingara</i> - seared prime flat iron steak, bone marrow, bell pepper~anchovies bagna câuda	37

to the side...

- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	7
- <i>coste</i> - spicy tomato~braised, lightly pickled white chard	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