

THE FACTORY KITCHEN

SINCE 2013

DINNER

JULY 17, 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>pomodori</i> - heirloom tomato salad, capers, red onions, tomato coulis, ligurian olive oil	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, taggia olives	15
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16
- <i>palámíta</i> - pepper~coated seared albacore tuna, cucumbers~watercress salad, italian parsley	17

to continue or share...

- <i>fegatini</i> - jidori chicken liver pâté, crushed pistachios, truffle salt, house made bread crostini	10
- <i>pancotto</i> - fried duck egg, potato vellutata, speck, arugula, homemade ciabatta crostone	10
- <i>friggítelli</i> - blistered sweet italian peppers, lemon~olive oil aióli	12
- <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> - pork sausage & veal 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>gnocchi malfatti</i> - ricotta & semolina dumpling, roasted lamb shank sugo, pecorino	22
- <i>pappardelle</i> - chestnut flour & egg long pasta, slow braised wild boar sugo, reggiano	22
- <i>ravioli di pesce</i> - fish & seafood filled egg~pasta, shrimp, crustacean sauce, cured tomatoes	25
- <i>modenesi</i> - egg~pasta, parma prosciutto, house made truffle butter, summer black truffle	26

from the sea and land...

- <i>capesante</i> - seared sea scallops, tokyo turnips, turnips tops, parsley~capers smoked salsa verde	32
- <i>dentice</i> - roasted imported pink snapper, spring onions, fingerling potatoes, vermentino	36
- <i>porchetta</i> - roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	27
- <i>controfiletto</i> - charred center cut beef ribeye, bone marrow, bell pepper~anchovies bagna càuda	43

today's additions...

- <i>lingua</i> - grilled lamb tongue, zucchini~mint vellutata, shelled fava, savoy spinach	18
- <i>anatra</i> - seared duck breast & leg confit, roasted tart cherry~barbera reduction, polenta crostino	32
- <i>vitellone</i> - pasture raised veal delmonico, oregano baked~eggplant, roasting jus	38

to the side...

- <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	10