

# THE FACTORY KITCHEN

SINCE 2013

## LUNCH

JULY 17, 2018

### to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	8
- <i>fegatini</i> - jidori chicken liver pâté, crushed pistachios, truffle salt, house made bread crostini	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>pomodori</i> - heirloom tomato salad, capers, red onions, tomato coulis, ligurian olive oil	13
- <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

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

- <i>frittata</i> - farmed eggs, onions, pioppini mushrooms, zucchini, goat cheese, wild arugula	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>tirolese</i> - crescenza, imported alto adige speck, rosemary-oil, italian parsley	21

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

- <i>paccheri</i> - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano	18
- <i>mandilli di seta</i> - handkerchief pasta, ligurian olive oil, almond-basil pesto, reggiano	18
- <i>tagliatini</i> - thin long egg pasta, spicy calamari sugo, clams, san marzano tomato	19
- <i>casonzei</i> - pork sausage & veal filled egg~pasta, cured pork, brown butter, sage	20
- <i>pappardelle</i> - whole wheat & egg long pasta, slow braised duck sugo, reggiano	21
- <i>ravioli di pesce</i> - fish & seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	23
- <i>modenesi</i> - egg~pasta, 24 months aged parma prosciutto, winter black truffle butter	23

### ...from the sea and land...

- <i>trota</i> - sautéed butterflied trout, sungold tomato, spring onion, ligurian olive oil	25
- <i>persico</i> - pan roasted sea bass fillet, braised fennel, orange~vermentino reduction	27
- <i>salmone</i> - charred salmon, spinach~roasted cherry tomatoes salad, lemon~chili vinaigrette	27
- <i>polpettone</i> - turkey meatloaf, aleppo pepper, green beans, spicy~crushed tomato sauce	19
- <i>porchetta</i> - rolled pork belly, aromatic herbs, fennel, celery, carrots, red onions	23

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

- <i>lingua</i> - roasted lamb tongue, zucchini~mint pureé, tokyo turnips, smoked salsa verde	16
- <i>uovo e salsiccia</i> - grilled italian sausage, fried duck egg, potato vellutata	18
- <i>fettine</i> - seared beef medallions, marinated grilled vegetables, thyme~roasted garlic sauce	23

### to add

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	6
- <i>coste</i> - spicy tomato~braised, lightly pickled white chard	6
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	7
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	8