

# THE FACTORY KITCHEN

SINCE 2013  
DINNER

AUGUST 1, 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>meloncino</i> - summer melon salad, heirloom cucumbers, new girl tomatoes, poppy seeds, mint	14
- <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>palámita</i> - pepper~coated seared albacore tuna, pea tendrils~marinated tuscan bean salad, parlsey	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>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, baby wild arugula, ligurian olive oil	19
- <i>pizzata</i> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	21
- <i>fiori &amp; funghi</i> - crescenza, pioppini mushrooms, zucchini blossoms, ligurian olive oil, italian parsley	23

## to begin italian style...

- <i>mandilli di seta</i> - thin handkerchief egg~pasta, ligurian almond basil pesto	20
- <i>casonzei</i> - pork sausage & veal filled egg~pasta, cured pork, brown butter, sage	21
- <i>tagliatini</i> - thin long egg~pasta, spicy calamari sugo, littleneck clams, san marzano tomato	21
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, slow braised veal sugo, pecorino	22
- <i>pappardelle</i> - taggia olive speckled long egg~pasta, roasted wild boar sugo, reggiano	22
- <i>ravioli di pesce</i> - fish & seafood filled egg~pasta, langoustines, 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, sautéed fava beans, tokyo turnips, vermentino	32
- <i>dentice</i> - pan roasted imported snapper fillet, romano beans, spring onion, tomato vellutata	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood, spicy san marzano	39
- <i>porchetta</i> - roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	27
- <i>controfiletto</i> - center cut beef ribeye, bone marrow, bell pepper~anchovies bagna càuda	43

## today's additions...

- <i>lingua</i> - seared lamb tongue, grilled figs~baby chard salad, parsley~capers smoked salsa verde	17
- <i>vitellone</i> - pasture raised veal delmonico, apple~braised cabbage, 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