

THE FACTORY KITCHEN

SINCE 2013

DINNER

FEBRUARY 13, 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>carne al raboso</i> - sliced sangiovese~cured beef, marinated mushrooms, celery, truffle salt, grana	14
- <i>fioretti</i> - breaded & roasted winter cauliflower, capers, pecorino romano, italian parsley	14
- <i>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	15
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16
- <i>palámíta</i> - seared pepper~coated albacore tuna, sugar snap peas, pickled red onion, lemon~olive oil	16
- <i>polpo&calamari</i> - marinated octopus & calamari salad, celery, cherry tomatoes, taggia olives	18

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, capers, anchovies, oregano	21
- <i>funghi</i> - crescenza, foraged mushrooms, 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> - veal, pork sausage filled egg~pasta, cured pork, brown butter, sage	21
- <i>agnolotti</i> - roasted meat filled egg~pasta, tuscan kale~tomato roasting jus sugo	22
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, roasted oxtail sugo, grana padano	22
- <i>maniche</i> - short gragnano pasta, slow cooked calamari sugo, mussels, san marzano tomato	23
- <i>pappardelle</i> - chestnut flour & egg~long pasta, slow braised lamb shouler sugo, pecorino	23
- <i>tortelli di pesce</i> - seafood stuffed egg~pasta, langoustine ragú, crustacean sauce	26
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter, shaved uncinatum truffle	28

from the sea and land...

- <i>capesante</i> - seared sea scallops, braised white chard, spigarello, vermentino	32
- <i>dentice</i> - pan roasted imported snapper fillet, fingerling potatoes, roasted heirloom tomatoes	37
- <i>porchetta</i> - slow~roasted rolled pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27
- <i>vitellone</i> - seared pasture raised veal delmonico, foraged mushrooms, natural roasting jus	38

today's additions...

- <i>fégato di vitello</i> - sautéed calf liver, caramelized onions, spinach, butter, sage	24
- <i>coniglio</i> - roasted boneless rabbit rolled with artichokes, lentils vellutata, roasting jus	32
- <i>controfiletto</i> - charred ribeye steak, bone marrow, bell peppers~anchovies bagna câoda	43

to the side...

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	7
- <i>cipolline</i> - glazed sweet & savory cipollini, balsamic agro~dolce	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	8
- <i>broccoli di cicco</i> - sautéed markets' broccoli di cicco, spicy~garlic oil	8
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	9