

THE FACTORY KITCHEN

SINCE 2013

DINNER

MARCH 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>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>palámita</i> - seared pepper~coated albacore tuna, cucumbers, pickled red onion, white frisée	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>corxetti stampati</i> - hand stamped marjoram infused egg~pasta, slow braised lamb shoulder sugo	22
- <i>maniche</i> - short gragnano pasta, slow cooked calamari sugo, mussels, crushed san marzano	24
- <i>piemontesi</i> - roasted veal filled egg~pasta, roasted veal shoulder sugo, grana padano	24
- <i>mareggiata</i> - seafood stuffed egg~pasta, shellfish~langoustine ragú, crustacean sauce, tomato filets	25
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter, shaved melanosporum truffle	34

from the sea and land...

- <i>pescatrice</i> - sautéed italian monkfish, heirloom spigarello, roasted yellow feet mushrooms	34
- <i>merlano</i> - pan roasted north sea cod, spicy braised white chard, crushed tomato, english peas	37
- <i>zuppa di pescato</i> - mediterranean slow~braised fish & seafood stew, spicy san marzano	39
- <i>porchetta</i> - slow~roasted rolled pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27
- <i>ossobuco</i> - slow braised veal ossobuco in red wine~root vegetables, polenta contadina	35
- <i>zingara</i> - seared prime flat iron steak, bone marrow, bell peppers~anchovies bagna cãoda	37

today's additions...

- <i>agnello</i> - roasted lamb polpettine & seared lamb tongue, roasted pumpkin, aged ricotta, balsamico	24
- <i>fegato di vitello</i> - sautéed calf liver, caramelized onions, spinach, butter, sage	24

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>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	9