

THE FACTORY KITCHEN

SINCE 2013

DINNER

APRIL 15, 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>sanremese</i> - marinated calamari salad, celery, cherry tomatoes, taggia olives	16
- <i>palámita</i> - pepper~coated seared albacore, cucumbers, lightly pickled red onions, frisée	16
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16

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>fiori & funghi</i> - crescenza, foraged mushrooms, zucchini blossoms, ligurian olive oil, italian parsley	23

to begin italian style...

- <i>strascicati</i> - handmade petite pasta shells, san marzano tomato-eggplant sugo, sheep ricotta shavings	18
- <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>maniche</i> - short gragnano pasta, slow cooked calamari sugo, little clams, crushed san marzano	21
- <i>picagge</i> - taggia olives speckled long egg pasta, slow braised rabbit sugo, reggiano	21
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, roasted wild boar sugo, pecorino	22
- <i>raviolini di pesce</i> - fish & seafood filled egg~pasta, langoustines, crustacean sauce, cured tomato	25
- <i>modenesi</i> - egg~pasta, parma prosciutto, housemade truffle butter, summer black truffle	26

from the sea and land...

- <i>salmone</i> - seared wild king salmon, organic spinach, roasted cherry tomatoes	32
- <i>merlano</i> - pan roasted north sea cod fillet, yellow feet mushrooms, sautéed spigarello, vermentino	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood stew, spicy san marzano	39

- <i>agnello</i> - braised lamb polpette, mint-sautéed zucchini, roasting jus, polenta crostino	24
- <i>porchetta</i> - roasted pork belly, aromatic herbs, braised red onions, carrots, fennel, celery	27
- <i>sottopaletta</i> - seared prime flat iron steak, bone marrow, san marzano tomato~braised white chard	37

today's additions...

- <i>vitellone</i> - seared pasture raised veal delmonico, foraged mushrooms, natural jus	38
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to the side...

- <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 brussel sprouts, pancetta, ligurian olive oil	9

at the stove
angelo auriana

@thefactorykitchen

suggesting your wine
francine diamond-ferdinandi

#thefactorykitchen

serving you
matteo ferdinandi