

THE FACTORY KITCHEN

SINCE 2013

LUNCH

AUGUST 1, 2018

to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	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>meloncino</i> - summer melon salad, heirloom cucumbers, sweet italian peppers, poppy seeds, mint	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
- <i>palámíta</i> - pepper~coated seared albacore tuna, pea tendrils~marinated garbanzo salad, italian parsley	16

...to continue or share...

- <i>fegatini</i> - jidori chicken liver pâté, crushed pistachios, truffle salt, house made bread crostini	8
- <i>frittata</i> - farmed eggs, pioppini mushrooms, asiago, savoy spinach, onions	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, littleneck clams, san marzano tomato	19
- <i>pappardelle</i> - taggia olive speckled long egg~pasta, roasted wild boar sugo, reggiano	22
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, slow braised veal sugo, pecorino	22
- <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, roasted tokyo turnips, romano beans, italian parsley	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, foraged mushrooms, cipollini onions, roasting jus	19
- <i>porchetta</i> - slow-roasted rolled pork belly, aromatic herbs, fennel, celery, carrots, red onions	23

...today's additions...

- <i>lingua</i> - seared lamb tongue, grilled figs~baby chard salad, parsley~capers smoked salsa verde	16
- <i>uovo e salsiccia</i> - grilled italian sausage, fried duck egg, potato vellutata, sautéed spinach	18
- <i>tagliata</i> - seared and sliced beef flat iron steak, grilled vegetables, thyme~roasted garlic sauce	25

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	9