

THE FACTORY KITCHEN

SINCE 2013

DINNER

SEPTEMBER 25, 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, radish, 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> - 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>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16
- <i>sanremese</i> - marinated calamari salad, celery, heirloom cherry tomatoes, taggia olives	17
- <i>palámíta</i> - seared albacore tuna, cauliflower, golden raisins, wild arugula	17

to continue or share...

- <i>pancotto</i> - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	10
- <i>frittura</i> - beer~battered baby leeks, chickpea fritters	12
- <i>barberosse gratinate</i> - oven~baked beets casserole, romano cream, 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 & funghi</i> - crescenza, zucchini blossoms, pioppini mushrooms, 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> - veal, sausage, beef filled egg~pasta, cured pork, brown butter, sage, grana padano	21
- <i>maniche</i> - short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato	21
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, slow braised lamb sugo, pecorino romano	22
- <i>corxetti stampati</i> - hand stamped marjoram infused egg~pasta, slow roasted veal shoulder sugo	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>capessante</i> - seared sea scallops fillet, roasted romanesco, green onions, vermentino	32
- <i>sanpietro</i> - roasted imported john dory fillet, sunchokes, capers, olives taggiasche	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood, spicy san marzano	39
- <i>agnello</i> - seared lamb tongue, zucchini~mint vellutata, aged ricotta	17
- <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>coniglio</i> - braised boneless rabbit with eggplant caponata, oven~dried herbed tomatoes	28
- <i>vitellone</i> - pasture raised veal delmonico, foraged mushrooms, roasting jus reduction	38

to the side...

- <i>coste</i> - spicy tomato~braised, agrodolce 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