

THE FACTORY KITCHEN

SINCE 2013

LUNCH

NOVEMBER 16, 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>rapettine</i> - baby beets, warner pears, poppy seeds, balsamic vinaigrette, rustic arugula	12
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	14
- <i>sanremese</i> - marinated calamari salad, ligurian olive oil, cherry tomatoes, taggia olives, celery, frisée	15
- <i>palámita</i> - seared albacore tuna, lightly marinated eggplants, oven dried tomatoes, pea tendrils salad	16

...to continue or share...

- <i>pancotto</i> - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	10
- <i>frittata</i> - farmed eggs, asiago, grana padano, savoy spinach, onions	12
- <i>scottona</i> - thinly sliced slow~roasted beef, mix kale, gruyere shavings, mustard drizzle	16
- <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, marinated san marzano tomato, capers, anchovies, oregano	17
- <i>cotto</i> - crescenza, imported ham, ligurian olive oil, rosemary	19

...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 almond basil pesto, reggiano	18
- <i>tagliatini</i> - thin long egg pasta, spicy calamari sugo, mussels, san marzano tomato	19
- <i>pappardelle</i> - taggia olive speckled long egg~pasta, braised rabbit sugo, sage	20
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, roasted veal tail sugo, parmigiano	21
- <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 filling, black truffle butter	23

...from the sea and land...

- <i>persico</i> - pan roasted sea bass fillet, charred romanesco orange vellutata reduction	27
- <i>salmone</i> - charred salmon, spinach~sautéed cherry tomato salad, warm lemon~chili vinaigrette	27
- <i>fichi</i> - grilled black mission figs, whipped ricotta, speck, wild arugula, balsamico	14
- <i>polpettone</i> - baked turkey meatloaf, green beans, spicy tomato~braised, agrodolce white chard	19
- <i>porchetta</i> - slow~roasted rolled pork belly, aromatic herbs, fennel, celery, carrots, red onions	23

...today's additions...

- <i>salsiccia</i> - roasted italian sausage, tuscan style beans, sautéed spinach	15
- <i>tagliata al vino</i> - grilled beef shoulder tender steak, barbera reduction, polenta crostino	23

to add

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	6
- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	7
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	9
- <i>broccoli di cicco</i> - sautéed broccoli di cicco, spicy~garlic oil	10