

THE FACTORY KITCHEN

SINCE 2013

DINNER

DECEMBER 5, 2018

to begin...

- <i>peperù</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>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	16
- <i>palámìta</i> - seared albacore tuna, lightly pickled eggplants, oven dried tomatoes, pea tendrils salad	17
- <i>polpo&calamari</i> - marinated mediterranean octopus & local calamari salad, cherry tomatoes, celery	18

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 beet casserole, romano cream, melted asiago	12
- <i>scottona</i> - thinly sliced slow~roasted beef, mix kale, gruyere shavings, lemon~mustard drizzle	16
- <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>funghi&patate</i> - crescenza, imported pioppini mushrooms, white rose potatoes, rosemary oil	23

to begin italian style...

- <i>pansotti</i> - market greens & aromatic herbs filled egg~pasta, ricotta, walnut~cream sauce	20
- <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, mussels, san marzano tomato	21
- <i>gnocchi malfatti</i> - ricotta & semolina dumpling, roasted lamb sugo, pecorino	22
- <i>pappardelle</i> - taggia olives speckled long egg~pasta, slow braised rabbit sugo, reggiano, sage	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
- <i>*trifola d'alba</i> - long egg~pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ

from the sea and land...

- <i>capesante</i> - seared sea scallops, sautéed spigarello, roasted winter squash, vermentino	32
- <i>dentice</i> - pan roasted imported snapperfillet, baby artichokes, oven~baked heirloom tomatoes	34
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood, spicy san marzano	39
- <i>porchetta</i> - roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	27
- <i>vitellone</i> - pasture~raised veal delmonico, spicy sauteed broccolini di cicco, roasting jus	38
- <i>controfiletto</i> - center cut beef ribeye, bone marrow, bell pepper~anchovies bagna càuda	43

today's additions...

- <i>cotechino</i> - traditional modenese holiday pork sausage, umbrian lentils, sauteed spinach	20
- <i>anatra</i> - roasted duck breast & confit leg, tart cherry~barbera reduction, polenta crostino	32

to the side...

- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	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 brussel sprouts, pancetta, ligurian olive oil	10