

THE FACTORY KITCHEN

since 2018

DINNER

January 20, 2019

to begin...

- *peperú* - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil 10
- *cavolonero* - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts 13
- *ortolana* - field greens, watermelon radish, white onion, dates, goat cheese, champagne vinaigrette 14
- *cremosella* - creamy mozzarella, watercress, extra virgin olive oil, black pepper 15
- *brodetto* - steamed mussels & clams, white wine, garbanzo beans, chili flakes, herb oil, crostini 19

to continue or share . . .

- *pancotto* - fried duck egg, speck, creamed chard, potato vellutata, crostone, black pepper 13
- *barberosse gratinate* - oven baked sliced red & golden beets casserole, melted asiago 14
- *frittura* - menabrea beer battered baby leeks, chickpea fritters, parsley, castelrosso fonduta 15
- *prosciutto* - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella 25

. . . focaccina calda al formaggio . . .

- *tradizionale* - imported crescenza cheese, baby wild arugula, ligurian olive oil 19
- *pizzata* - imported crescenza cheese, san marzano tomatoes, capers, sicilian anchovies 21
- *tirolese* - italian~cured smoked ham, imported crescenza cheese, pepperpress 23

to begin italian style . . .

- *ravioli all' amatriciana* - three cheeses filled egg pasta, cured pork jowl, onions, spicy tomato 21
- *pappardelle* - black olive~speckled long egg~pasta, braised beef cheek sugo, pecorino romano 20
- *cappellacci* - shrimp filled pasta, langoustines, crustaceous crema, garlic, marinated tomatoes 25
- *mandilli di seta* - handkerchief egg~pasta, ligurian almond basil pesto 22
- *casonzei* - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano 21
- *piemontesi* - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel 23
- *modenesi* - 18month aged parma prosciutto tortellini, mortadella, pistachio, winter black truffles 24
- *tagliolini* - long egg pasta, maine lobster, shrimp, scallops, mussels, lobster butter, saffron, chervil 36

. . . from the sea and land . . .

- **salmone* - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing 33
- **dentice* - sautéed new zealand pink snapper, braised turnips, leeks, vermentino, extra virgin olive oil 36
- **capésante* - pan roasted sea scallops, celery root puree, pioppini mushrooms, veal reduction 39
- *porchetta* - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs 31
- **controfileto* - prime eye of the ribeye steak, bone marrow, roasted pepper~anchovy bagna cauda 51

today's additions . . .

- *gnocchi malfatti* - ricotta~semolina dumpling, white wine braised rabbit sugo, marjoram 25
- **agnello* - herb~garlic marinated lamb chops, parsnip puree, artichokes, eggplant, roasted tomatoes 49

to the side . . .

- *patate novelle* - roasted new potatoes, crushed chili flakes, aromatic herb oil 10
- *fioretti* - oven~roasted breaded cauliflower, garlic, parsley, lemon, capers 11
- *cavoletti* - charred brussels sprouts, ligurian olive oil, crisp pancetta 12

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

*the consumption of raw shellfish and undercook meat will increase the risk of food born illness

The Factory Kitchen at The Venetian Resort

3355 Las Vegas Blvd South, Las Vegas Nv 89109