

THE FACTORY KITCHEN

SINCE 2013

DINNER

JANUARY 9, 2019

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, wild arugula, 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>palámíta</i> - seared albacore tuna, lightly marinated eggplants, oven dried tomatoes, pea tendrils salad	17
- <i>sanremese</i> - marinated calamari salad, celery, heirloom cherry tomatoes, taggia olives	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 beet 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>patate</i> - crescenza, rosemary oil~sautéed new potatoes, italian parsley, wild arugula	21

to begin italian style...

- <i>mandilli di seta</i> - thin handkerchief egg~pasta, ligurian almond basil pesto	20
- <i>tortelli</i> - italian winter pumpkin & ricotta filled egg~pasta, sage~reggiano sauce, poppy seeds	20
- <i>casonzei</i> - sausage, beef filled egg~pasta, cured pork, brown butter, sage, 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 lamb shoulder sugo, reggiano	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 turnip greens, roasted tokyo turnips, capers	32
- <i>dentice</i> - roasted imported snapper fillet, winter cauliflower, olive taggiasche, vermentino	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood, spicy san marzano	39
- <i>agnello</i> - seared lamb meatballs, celery root velluttata, sautéed spinach	17
- <i>porchetta</i> - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	27
- <i>puntina</i> - pasture~raised dutch veal loin, roasted & sliced, roasting jus, polenta	40

today's additions...

- <i>quaglietta</i> - roasted semi~boneless quail, foie gras, persimmons, roasting jus	20
- <i>coniglio</i> - boneless rabbit, rolled with sunchoke & taggia olives, wilted greens	29
- <i>controfiletto</i> - center cut beef ribeye, bone marrow, bell pepper~anchovies bagna càuda	43

to the side...

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	7
- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	8
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	10
- <i>broccoli di cicco</i> - sautéed broccoli di cicco, spicy~garlic oil	10