

THE FACTORY KITCHEN

since 2018
LUNCH

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, green beans, watercress, extra virgin olive oil, black pepper 15
- *brodetto* - steamed mussels & clams, white wine, garbanzo beans, chili flakes, herb oil, crostini 16

to continue or share . . .

- *pancotto* - fried duck egg, speck, creamed chard, potato vellutata, crostone, black pepper 13
- *frittura* - menabrea beer battered baby leeks, butternut squash, chickpea fritters, castelrosso fonduta 15
- *prosciutto* - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella 23

. . . 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, peppergrass 23

to begin italian style . . .

- *paccheri* - short gragnano pasta, pork sausage, onion, spicy tomato passata 18
- *ravioli all' amatriciana* - three cheeses filled egg pasta, cured pork jowl, onions, spicy tomato 19
- *pappardelle* - black olive~speckled long egg~pasta, braised beef cheek sugo, pecorino romano 23
- *cappellacci* - shrimp filled pasta, langoustine, marinated tomatoes, garlic, crustacean crema 24
- *mandilli di seta* - handkerchief egg~pasta, ligurian almond basil pesto 21
- *casonzei* - pork sausage&veal ravioli, cured pork belly, sage brown butter, reggiano 20
- *modenesi* - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter 21
- *piemontesi* - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel 23

. . . from the sea and land . . .

- *gamberoni* - sautéed white shrimp, sun choke puree, roasted romanesco, vermentino, saffron 27
- **salmone* - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing 29
- **dentici* - sautéed new imported pink snapper, braised turnips, leeks, extra virgin olive oil 33
- *porchetta* - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs 27
- *polpettone* - baked turkey meatloaf, san marzano peperonata, caramelized onion, fresh oregano 22
- *pollo al mattone* - herb roasted half chicken, black garlic, green beans, reggiano crema 25

today's additions . . .

- * *tagliata* - prime flat iron steak, steamed winter greens, roasted pepper bagna cauda 36
- *gnocchi malfatti* - ricotta~semolina dumpling, white wine braised rabbit sugo, marjoram 24

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

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