

THE FACTORY KITCHEN

SINCE 2018
LUNCH

JANUARY 6, 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, onions, dates, goat cheese, champagne vinaigrette 13
- *cremosella* - creamy mozzarella salad, green beans, watercress, extra virgin olive oil, black pepper 14
- **carpaccio raboso* – red wine marinated beef, pickled mushrooms, grana, celery, ligurian olive oil 19

to continue or share . . .

- *pancotto* - fried duck egg, speck, creamed chard, potato vellutata, crostone, black pepper 13
- *prosciutto* - 18 month 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, oregano 21
- *cotto* - imported crescenza cheese, imported ham, extra virgin olive oil, italian parsley 23

to begin italian style . . .

- *paccheri* - short gragnano pasta, pork sausage, onion, spicy tomato passata 18
- *ravioli all' amatriciana* – braised greens filled egg pasta, cured pork jowl, onions, spicy tomato 18
- *mandilli di seta* - handkerchief egg~pasta, ligurian almond basil pesto 21
- *casonzei* - pork sausage&veal ravioli, cured pork, sage brown butter, reggiano 21
- *gnocchi malfatti* - ricotta~semolina dumpling, braised lamb sugo, pecorino, italian parsley 21
- *modenesi* - 18 month aged parma prosciutto tortellini, mortadella, pistachio, truffle butter 25
- *tagliolini di pesce* - thin-long pasta, shrimp, clams, mussels, san marzano tomatoes, lobster cream 26

. . . on its own . . .

- *spada* – sautéed swordfish, braised artichokes, eggplant, roasted tomatoes, parsley, tapenade 25
- *gamberoni* - sautéed white shrimp, sun choke puree, roasted romanesco, vermentino, saffron 27
- **salmone* - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing 26
- *pollo al mattone* – herb roasted half chicken, black garlic, green beans, reggiano crema 24
- *polpettone* - baked turkey meatloaf, san marzano peperonata, caramelized onion, fresh oregano 22
- *porchetta* - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs 26
- **tagliata* - prime flat iron steak, steamed winter greens, roasted pepper bagna cauda 33

today's additions . . .

- *cotechino* - traditional modenese pork sausage, cannellini beans, savoy spinach 19
- *agnello* – braised lamb tongue, seared persimmon, arugula, balsamic reduction 19

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