

THE FACTORY KITCHEN

since 2018
DINNER

February 20, 2019

to begin...

- <i>peperú</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	10
- <i>cavolonero</i> - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	13
- <i>ortolana</i> - field greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	14
- <i>cremosella</i> - creamy mozzarella, watercress, extra virgin olive oil, black pepper	15
- <i>brodetto</i> - penn cove mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini	19
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23

to continue or share . . .

- <i>pancotto</i> - fried duck egg, speck, creamed chard, potato vellutata, crostone, black pepper	13
- <i>frittura</i> - menabrea beer battered baby leeks, chickpea fritters, parsley, castelrosso fonduta	15
* <i>salmone marinato</i> - cured salmon, buckwheat blinis, capers, red onions, crescenza cheese	19
- <i>polpo</i> - roasted mediterranean octopus, sunchoke puree, cotechino, zucchini, salmoriglio	23
- <i>prosciutto</i> - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	25

. . . focaccina calda al formaggio . . .

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

to begin italian style . . .

- <i>ravioli all' amatriciana</i> - braising greens filled pasta, cured pork jowl, onions, spicy tomato	21
- <i>tagliatelle</i> - taggia olives speckled long egg pasta, braised wild boar sugo, italian parsley	23
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	23
- <i>cappellacci</i> - fish filled beet pasta, langoustine, crustaceous crema, marinated tomatoes	22
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel	24
- <i>modenesi</i> - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter	23

. . . from the sea and land . . .

* <i>dentice</i> - pan roasted new zealand pink snapper, fennel confit, melted leeks, saffron cream	35
* <i>gallinella di mare</i> - roasted sea robin fish, braised turnips, romanesco, taggia olives, capers	36
* <i>pescatice</i> - oven roasted monkfish, celery root puree, abalone mushrooms, tomatoes, veal reduction	37
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	31
* <i>vitellone</i> - roasted pasture raised veal porterhouse, spicy tomato braised white chard, veal roasting jus	49
* <i>controfiletto</i> - prime eye of the ribeye steak, bone marrow, roasted pepper~anchovy bagna cauda	48

today's additions . . .

* <i>agnello</i> - herb~garlic marinated lamb chops, parsnip puree, artichokes, roasted tomatoes, balsamic	44
- <i>maiale</i> - braised kurobuta pork shank, soft polenta, roasted tomatoes, natural jus, gremolata	28

to the side . . .

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

at the stove
angelo aurianna
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

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

The Factory Kitchen at The Venetian Resort

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