

THE FACTORY KITCHEN

RISTORANTE ITALIANO

since 2018

DINNER

February 8, 2019

to begin...

- <i>soft cheese filled sweet & spicy peppers</i> - grana padano, wild arugula oil	10
- <i>chopped tuscan kale & radicchio salad</i> - aged ricotta, crostini crumbs, toasted hazelnuts	13
- <i>field greens salad</i> - watermelon radish, white onion, dates, goat cheese, champagne vinaigrette	14
- <i>creamy mozzarella</i> - green beans, watercress, extra virgin olive oil, black pepper	15
- <i>steamed littleneck clams & mussels</i> - white wine, garbanzo beans, garlic, chili flakes, crostini	19
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	21

to continue or share . . .

- <i>potato vellutata</i> - fried duck egg, imported speck, creamed chard, black pepper	13
- <i>baked sliced red & golden beets casserole</i> - bechamel, melted asiago, pecorino romano	14
- <i>menabrea beer battered baby leeks and chickpea fritters</i> - castelrosso fonduta, parsley	15
- <i>pepper crusted seared albacore tuna</i> - persimmon-kohlrabi salad, cucumber, lemon	21
- <i>charred roasted mediterranean octopus</i> - sunchoke puree, cotechino, zucchini, salmoriglio	23
- <i>prosciutto</i> - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	23

. . . 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

homemade pastas to begin italian style . . .

- <i>ravioli all' amatriciana</i> - three cheeses filled egg pasta, cured pork jowl, onions, spicy tomato	19
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, veal shoulder & tail sugo, parsley, grana padano	21
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	20
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	22
- <i>cappellacci</i> - salmon fish filled pasta, langoustine, crustaceous crema, saffron, marinated tomatoes	21
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel	23
- <i>modenesi</i> - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter	21

. . . from the sea and land . . .

* <i>roasted new zealand gurnard</i> - braised turnips, seared romanesco, capers, castelvetro olives	33
* <i>pan roasted sea scallops</i> - fennel confit, melted leeks, parsley, vermentino, saffron cream	36
* <i>roasted mediterranean wild turbot</i> - celery root puree, pioppini mushrooms, veal reduction	43
- <i>slow roasted pork belly</i> - sautéed red onions, celery, carrots, fennel pollen, aromatic herbs	29
* <i>prime eye of the ribeye steak</i> - bone marrow, roasted pepper~anchovy bagna cauda	48
* <i>roasted 16oz veal porterhouse</i> - spicy tomato braised white chard, thyme natural jus	49

today's additions . . .

- <i>risotto</i> - vialone nano rice, arugula, field mushrooms, shaved grana padano, italian parsley	26
* <i>agnello</i> - herb&garlic marinated lamb chops, parsnip puree, roasted eggplant, oven dried tomatoes	46

to the side . . .

- <i>roasted new potatoes</i> - crushed chili flakes, aromatic herb oil	10
- <i>fioretti</i> - oven~roasted breaded cauliflower, garlic, parsley, lemon, capers	11
- <i>charred brussels sprouts</i> - 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 undercooked meat will increase the risk of food born illness

The Factory Kitchen at The Venetian Resort

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