

THE FACTORY KITCHEN

SINCE 2013

DINNER

FEBRUARY 20, 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	13
- <i>ortolana</i> - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	14
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	14
- <i>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	16
- <i>carne al raboso</i> - thinly sliced wine~cured beef, marinated mushrooms, celery, truffle salt, grana	16
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	17
- <i>palámíta</i> - seared albacore tuna, lightly marinated eggplants, tomatoes, pea tendrils salad	17
- <i>sanremese</i> - marinated calamari salad, celery, heirloom cherry tomatoes, taggia olives	17

to continue or share...

- <i>mantecato</i> - norwegian cod mousse with potatoes and parmigiano, capers, homemade crostini	11
- <i>pancotto</i> - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	11
- <i>frittura</i> - beer~battered baby leeks, chickpea fritters	13
- <i>barberosse gratinate</i> - oven~baked beet casserole, romano cream, melted asiago	13
- <i>giuggiole</i> - quickly sautéed chicken oysters, belgian endive&treviso radicchio salad, grapes	14
- <i>prosciutto</i> - parma prosciutto 18 month aged, lightly fried sage dough, stracciatella	23

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	22
- <i>funghi</i> - crescenza, imported pioppini mushrooms, rosemary~garlic oil, italian parsley	23

to begin italian style...

- <i>mandilli di seta</i> - thin handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>maniche</i> - short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato	22
- <i>gnocchi malfatti</i> - ricotta&semolina dumpling, slow roasted wild boar sugo, parmigiano	22
- <i>pappardelle</i> - parsley speckled long egg~pasta, braised rabbit sugo, sage, white wine, pecorino	22
- <i>casonzei</i> - sausage, veal filled egg~pasta, cured pork, brown butter, sage, padano	23
- <i>ravioli di pesce</i> - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	26
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter sauce, shaved uncinatum truffle	29

from the sea and land...

- <i>pescatrice</i> - roasted monkfish medallions, sautéed sea bean, roasted cherry tomatoes	36
- <i>cernia rossa</i> - seared imported grouper fillet, charred winter cauliflower, olive taggiasche, thyme	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish&seafood, spicy san marzano	39
- <i>lingua</i> - seared lamb tongue, sunchoke~reggiano vellutata, roasting jus	21
- <i>porchetta</i> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	29
- <i>vitellone</i> - pasture~raised veal chop delmonico, marsala~braised foraged mushrooms	38

today's additions...

- <i>guanciale di manzo</i> - slow braised beef cheeks in roots vegetables~nebbiolo wine, polenta crostino	39
- <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	8
- <i>cipolline</i> - glazed sweet&savory cipollini, agro~dolce	8
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	9
- <i>cavoletti</i> - charred brussels sprouts, pancetta, ligurian olive oil	12