

# THE FACTORY KITCHEN

SINCE 2013

## LUNCH

FEBRUARY 20, 2019

### to begin...

- *peperú* - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil 8
- *minestrone* - organic vegetable medley soup, basil pesto, grana padano 9
- *campo* - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins 11
- *ortolana* - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette 13
- *cavolonero* - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts 13
- *cremosella* - creamy mozzarella, green beans, spring kale~pea tendrils salad 15
- *carne al raboso* - thinly sliced wine~cured beef, marinated mushrooms, celery, truffle salt, grana 15
- *palámíta* - seared albacore tuna, pea tendrils salad, marinated eggplants, oven dried tomatoes 16
- *sanremese* - marinated calamari salad, ligurian olive oil, cherry tomatoes, taggia olives, celery, frisée 16

### ...to continue or share...

- *mantecato* - norwegian cod, spread with potatoes and parmigiano, capers, homemade crostini 11
- *frittata* - farmed eggs, asiago, grana padano, italian zucchini, onions, wild arugula 13
- *prosciutto* - parma prosciutto 18 months aged, lightly fried sage dough, stracciatella 21

### focaccina calda di recco al formaggio

- *tradizionale* - crescenza, wild arugula, ligurian olive oil 17
- *pizzata* - crescenza, marinated san marzano tomato, capers, anchovies, oregano 18
- *tirolese* - crescenza, imported alto adige speck, rosemary~oil, italian parsley 22

### ...to begin italian style...

- *paccheri* - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano 19
- *mandilli di seta* - handkerchief pasta, ligurian almond basil pesto, reggiano 19
- *tagliatini* - thin long egg pasta, spicy calamari sugo, littleneck clams, san marzano tomato 19
- *gnocchi malfatti* - ricotta&semolina dumpling, slow roasted duck sugo, parmigiano 22
- *pappardelle* - parsley speckled long egg~pasta, braised rabbit sugo, sage, white wine, pecorino 22
- *ravioli di pesce* - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes 25
- *modenesi* - egg~pasta, 18 months aged parma prosciutto filling, black truffle butter 25

### ...from the sea and land...

- *trota* - grilled butterflied trout, roasted winter cauliflowers, roasted heirloom tomatoes 26
- *persico* - pan roasted sea bass fillet, braised fennel, orange reduction 27
- *salmon* - charred salmon, warm spinach~mushrooms salad, red onions, lemon~chili vinaigrette 28

- *giugiole* - quickly sautéed chicken oysters, belgian endive&treviso radicchio salad, grapes 14
- *polpettone* - baked turkey meatloaf, green beans, spicy tomato~braised, agrodolce white chard 19
- *porchetta* - slow~roasted rolled pork belly, aromatic herbs, fennel, celery, carrots, red onions 23

### ...today's additions...

- *lingua* - seared lamb tongue, sunchoke~reggiano vellutata, roasting jus 19
- *zingara* - grilled beef flat iron steak, bell peppers~anchovies bagna cauda, arugula 28

### to add

- *patate novelle* - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil 7
- *cipolline* - glazed sweet&savory cipollini, agro~dolce 8
- *ortaggi all'agro* - steamed kale, green chard, spinach, shallots 8
- *cavoletti* - charred brussel sprouts, pancetta, ligurian olive oil 10