

THE FACTORY KITCHEN

RISTORANTE ITALIANO

since 2018

March 9, 2019

... to brunch ...

- <i>ricotta pancakes</i> - kumquats, mascarpone crema, lemon zest, maple syrup	15
- <i>frittata</i> - organic egg, asiago cheese, spinach, red onions, plum tomatoes	16
- <i>house cured salmon</i> - buckwheat toast, capers, red onions, lemon, stracciatella	19
- <i>pancotto</i> - duck egg, potato vellutata, smoked speck, toasted ciabatta crostone	16
- <i>benedict</i> - two poached eggs, crisp polenta, cotechino, creamed chard, hollandaise	19
- <i>egg raviolo</i> - braised greens & organic egg filled pasta, pancetta, brown butter	16
* <i>steak amore</i> - pancetta wrapped fillet mignon medallions, mushrooms, parsley	28

... to sip...never ending... from 11am to 2pm... \$28 per person

- <i>bloody mary</i> - chef's signature recipe, roasted garlic infused vodka	
- <i>bellini</i> - rose spumante, white peach puree	
- <i>mimosa</i> - fresh squeezed orange juice	

... 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, white onion, dates, goat cheese, champagne vinaigrette	14
- <i>cremosella</i> - creamy mozzarella, watercress, extra virgin olive oil, black pepper	15
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	21
- <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, pepperpress	23

...to begin italian style ...

- <i>paccheri</i> - short gragnano pasta, pork sausage ragout, onion, spicy tomato passata	18
- <i>linguine all' amatriciana</i> - long egg~pasta, cured pork jowl, onions, spicy tomato, stracciatella	19
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	20
- <i>cappellacci</i> - fish filled pasta, langoustine, crustaceous crema, marinated tomatoes, chervil	21
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	22
- <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>gamberoni</i> - sautéed white shrimp, sun choke puree, roasted romanesco, vermentino, saffron	28
* <i>salmone</i> - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing	31
* <i>dentice</i> - roasted new zealand pink snapper, fennel confit, melted leeks, saffron cream	33
- <i>polpettone</i> - baked turkey meatloaf, san marzano peperonata, caramelized onion, fresh oregano	19
- <i>pollo al mattone</i> - herb roasted half chicken, black garlic, green beans, reggiano crema	23
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	28
* <i>tagliata</i> - prime flat iron steak, sautéed winter greens, roasted pepper bagna cauda	33

... today's additions ...

- <i>risotto</i> - "acquerello" carnaroli rice, field mushrooms, porcinis, shaved grana padano, italian parsley	23
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, white wine braised veal sugo, marjoram, grana	21

... to the side ...

- <i>roasted new potatoes</i> - crushed chili flakes, aromatic herb oil	10
- <i>charred brussels sprouts</i> - ligurian olive oil, crisp pancetta	12

at the stove
angelo aurlana
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

3355 Las Vegas Blvd South, Las Vegas, NV 89109