

THE FACTORY KITCHEN

since 2018
DINNER

MARCH 13, 2019

to begin...

- *peperú* - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil 10
- *cavolonero* - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts 14
- *ortolana* - field greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette 14
- *cremosella* - creamy mozzarella, watercress, extra virgin olive oil, black pepper 16
- *brodetto* - penn cove mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini 19
- **carpaccio* - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil 23

to continue or share . . .

- *barberosse gratinate* - oven baked sliced red & golden beets casserole, melted asiago 14
- *frittura* - menabrea beer battered baby leeks, chickpea fritters, parsley, castelrosso fonduta 15
- **salmone marinato* - cured salmon, buckwheat blinis, capers, red onions, crescenza cheese 19
- *palámita* - pepper crusted seared albacore tuna, fennel-watercress salad, radishes, persimmon mustarda 21
- *polpo* - plancha roasted mediterranean octopus, sunchoke puree, cotechino, pepperpress, salmoriglio 23
- *prosciutto* - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella 25

. . . focaccina calda al formaggio . . .

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

homemade pasta to begin italian style . . .

- *mandilli di seta* - handkerchief egg~pasta, ligurian almond basil pesto 21
- *linguine* - chestnut infused long pasta, braised wild board sugo, porcini mushrooms, italian parsley 24
- *cappellacci* - salmon filled pasta, langoustine, crustaceous crema, marinated tomatoes 22
- *casonzei* - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano 23
- *modenesi* - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter 23
- *piemontesi* - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel 24

. . . from the sea and land . . .

- **pescatrice* - roasted monkfish steak, julienned zucchini, romanesco, castelvetro olives, capers 33
- **gallinella di mare* - pan seared mediterranean gurnard, fennel confit, melted leeks, saffron cream 34
- **cappesante* - roasted sea scallops, celery root purée, abalone mushrooms, tomatoes, veal reduction 38
- *porchetta* - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs 29
- **agnello* - pan roasted lamb chops, parsnip purée, artichokes, eggplant, tomatoes, aged balsamic 44
- **bistecca* - roasted bone in new york steak, braising winter greens, nebbiolo wine reduction 49
- **tagliatta* - sliced prime flat iron steak, bone marrow, roasted pepper~anchovy bagna cauda 48

today's additions . . .

- *risotto* - vialone nano rice veronese igp, field mushrooms, parmesan, parsley, winter black truffles 33
- *gnocchi malfatti* - ricotta~semolina dumpling, white wine braised rabbit sugo, marjoram, grana 25

to the side . . .

- *patate novelle* - roasted new potatoes, crushed chili flakes, aromatic herb oil 10
- *fioretti* - oven~roasted breaded cauliflower, garlic, parsley, lemon, capers 11
- *cavoletti* - charred brussels sprouts, 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

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