

THE FACTORY KITCHEN

RISTORANTE ITALIANO

since 2018
DINNER

MARCH 23, 2019

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	14
- <i>ortolana</i> - field greens, watermelon radish, onion, dates, gorgonzola cheese, champagne vinaigrette	14
- <i>cremosella</i> - creamy mozzarella, pea tendrils, green beans, extra virgin olive oil, black pepper	16
- <i>brodetto</i> - penn cove mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini	19
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23

to continue or share . . .

- <i>asparagi</i> - steamed holland white asparagus, poached organic egg, porcini mushrooms, brown butter	23
- <i>barberosse gratinate</i> - oven baked sliced red & golden beets casserole, melted asiago	14
- <i>frittura</i> - menabrea beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta	15
* <i>salmone marinato</i> - cured salmon, buckwheat blinis, capers, red onions, crescenza cheese	19
- <i>palámíta</i> - pepper crusted seared albacore tuna, heirloom carrots, kohlrabi, celery, persimmon, lemon	21
- <i>sardine</i> - pan fried wild mediterranean sardine, fennel-watercress salad, radishes, olives, capers	21
- <i>seppia</i> - plancha seared wild calamari, garbanzo beans, asparagus, turnips, spring onions, salmoriglio	23
- <i>prosciutto</i> - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	25

. . . 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 pasta to begin italian style . . .

- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>corxetti stampati</i> - hand stamped olive speckled pasta, braised rabbit sugo, marjoram	22
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, braised kurobuta pork ragout, parsley, pecorino	23
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	23
- <i>modenesi</i> - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter	23
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel	24
- <i>ravioli di mare</i> - salmon filled pasta, langoustine, shrimp, mussels, zucchini puree, tomatoes	31

. . . from the sea and land . . .

* <i>branzino</i> - sautéed mediterranean sea bass, julienned zucchini, romanesco, castelvetro olives, capers	36
* <i>gallinella di mare</i> - pan seared mediterranean gurnard, fennel confit, melted leeks, saffron cream	33
* <i>cappesante</i> - roasted sea scallops, celery root purée, abalone mushrooms, tomatoes, veal reduction	38
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	29
* <i>agnello</i> - pan roasted lamb chops, parsnip purée, artichokes, eggplant, tomatoes, aged balsamic	44
* <i>vitellone</i> - pan roasted, veal porterhouse, spicy tomato braised white chard, kale, extra virgin olive oil	46
* <i>bistecca</i> - prime 16oz boneless ribeye steak, bone marrow, roasted pepper~anchovy bagna cauda	51

today's additions . . .

- <i>risotto</i> - "acquasrello" carnaroli rice, sautéed mushrooms, parmesan, winter black truffles, parsley	33
- <i>osso buco</i> - red wine braised veal shank, soft polenta, root vegetables, natural jus, gremolata	33

to the side . . .

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

The Factory Kitchen at The Venetian Resort

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