THE FACTORY KITCHEN

SINCE 2013

DINNER

MARCH 22, 2019

to begin…

- ***peperú*** **-** soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil 9
- ***insalata*** **-** oranges, white frisée, arugula, shaved fennel, taggia olives, lemon~chili dressing 13
- ***ortolana*** **-** field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette 14
- ***cavolonero*** **-** tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts 14
- ***cremosella*** **-** creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil 16
- ***carne al raboso*** **-** thinly sliced wine~cured beef, marinated mushrooms, celery, truffle salt, grana 16
- ***brodetto*** **-** steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini 17
- ***palámita*** **-** seared albacore tuna, belgian endive~treviso radicchio, pea tendril salad, balsamico 17
- ***sanremese*** **-** marinated calamari salad, celery, heirloom cherry tomatoes, taggia olives 17

to continue or share…

- ***pancotto*** **-** fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone 11
- ***frittura*** **-** beer~battered baby leeks, chickpea fritters 13
- ***barberosse gratinate*** **-** oven~baked beet casserole, romano cream, melted asiago 13
- ***asparagi*** **-** imported white asparagus, reggiano fondue, fried egg 22
- ***prosciutto*** **-** parma prosciutto 20 month aged, lightly fried sage dough, stracciatella 23

focaccina calda di recco al formaggio…

- ***tradizionale*** **-** crescenza, baby wild arugula, ligurian olive oil 19
- ***pizzata*** **-** crescenza, san marzano tomatoes, recca anchovies, capers, oregano 22
- ***funghi*** **-** crescenza, imported pioppini mushrooms, rosemary~garlic oil, italian parsley 23

to begin italian style…

- ***mandilli di seta*** **-** thin handkerchief egg~pasta, ligurian almond basil pesto 21
- ***maniche*** **-** short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato 22
- ***pappardelle*** **-** taggia olive speckled long egg~pasta, braised veal shoulder sugo, pecorino 23
- ***gnocchi malfatti*** **-** ricotta&semolina dumplings, slow roasted duck sugo, reggiano 23
- ***casonzei*** **-** sausage, veal filled egg~pasta, cured pork, brown butter, sage, padano 23
- ***ravioli di pesce*** **-** fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes 26
- ***modenesi*** **-** egg~pasta, parma prosciutto, house~made truffle butter sauce, shaved uncinatum truffle 29

from the sea and land…

- ***pescatrice*** **-** pan roasted monkfish medallions, sautéed snow peas, shelled fava beans, english peas 34
- ***dentice*** **-** seared snapper fillet, foraged yellowfoot mushrooms, oven~roasted tomatoes, vermentino 36
- ***zuppa di pescato*** **-** mediterranean style slow~braised fish, shellfish&seafood, spicy san marzano 39

- ***porchetta*** **-** slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery 29
- ***controfiletto*** **-** center cut beef ribeye, bone marrow, bell pepper~anchovies bagna câuda 43
- ***puntina*** **-** pasture~raised dutch veal loin, roasted&sliced, spicy tomato~braised white chard 40

today's additions…

- ***lingua*** **-** grilled lamb tongue, roasted tokyo turnips, greens, parsley~capers smoked salsa verde 18
- ***coniglio*** **-** boneless rabbit, rolled with artichokes&taggia olives, polenta crostino, roasting jus 29

to the side…

- ***patate novelle*** **-** oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil 8
- ***cipolline*** **-** glazed sweet&savory cipollini, agro~dolce 8
- ***ortaggi all'agro*** **-** steamed kale, green chard, spinach, shallots 9
- ***cavoletti*** **-** charred brussels sprouts, pancetta, ligurian olive oil 12