

THE FACTORY KITCHEN

RISTORANTE ITALIANO

since 2018
LUNCH

March 13, 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	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>brodetto</i> - steamed clams & mussels, white wine, garbanzo beans, garlic, chili flakes, crostini	19
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	21

to continue or share . . .

- <i>salmonè marinato</i> - cured salmon, buckwheat toast points, capers, red onions, crescenza cheese	16
- <i>pancotto</i> - fried duck egg, speck, creamed chard, potato vellutata, crostone, black pepper	13
- <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, castelrosso fonduta	15
- <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>paccheri</i> - short gragnano pasta, pork sausage ragout, onion, spicy tomato passata	19
- <i>linguine all'amatriciana</i> - long egg pasta, pork jowl, onions, spicy tomato, stracciatella	21
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	20
- <i>cappellacci</i> - salmon filled beet pasta, langoustine, crustaceous crema, marinated tomatoes	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 purée, roasted romanesco, vermentino, saffron	26
* <i>salmonè</i> - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing	31
* <i>branzino</i> - sautéed mediterranean sea bass, braised fennel, leeks, vermentino, extra virgin olive oil	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	26
* <i>tagliata</i> - prime flat iron steak, sautéed winter greens, roasted pepper bagna cauda	29

today's additions . . .

- <i>risotto</i> - "aquarello" carnaroli superfino rice, sautéed mushrooms, shaved parmesan, parsley	23
- <i>agnelo</i> - colorado lamb meatballs, soft polenta, eggplant, artichokes, pecorino romano, mint	21

to the side . . .

- <i>patate novelle</i> - roasted new potatoes, crushed chili flakes, aromatic herb oil	8
- <i>cavoletti</i> - charred brussels sprouts, ligurian olive oil, crisp pancetta	9

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 undercook meat will increase the risk of food born illness

The Factory Kitchen at The Venetian Resort

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