

THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

APRIL 13, 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, king trumpet 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	14
- <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	16
- <i>nizzata</i> - confit albacore tuna salad, boiled eggs, green beans, potatoes, olives, lemon vinaigretts	18
* <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	19
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>cavatelli</i> - short handmade bread pasta, sautéed mushrooms, english peas, asparagus, parmesan	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>pappardelle</i> - black olive speckled long pasta, braised veal shoulder & tail sugo, pecorino, parsley	24

... from the sea and land ...

* <i>gamberoni</i> - sautéed white shrimp, sunchoke puree, broccoli spigarello, vermentino	28
* <i>salmon</i> - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing	31
* <i>branzino</i> - sautéed mediterranean sea bass, julienned zucchini, castelvetro olives, capers	34
- <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	26
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	28
* <i>tagliata</i> - grilled prime flat iron steak, sautéed winter greens, roasted pepper bagna cauda	33

... today's additions ...

- <i>ravioli di mare</i> - salmon~shrimp filled pasta, langoustine, mussels, zucchini puree, tomatoes	29
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, white wine braised rabbit sugo, marjoram, grana	24

... 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
- <i>asparagus</i> - romesco sauce, lemon gremolata	12

at the stove
angelo auriara
eduardo perez

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...Think Italian...
3355 Las Vegas Blvd South, Las Vegas, NV 89109