

# THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

MAY 11, 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>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, pea tendrils, extra virgin olive oil, black pepper	16
- <i>sorrentina</i> - grilled calamari, zucchini salad, chickpeas, favas, cherry tomatoes, mint, chili vinaigrette	19
- <i>nizzata</i> - confit albacore tuna salad, boiled eggs, green beans, potatoes, olives, lemon vinaigrette	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>pappardelle</i> - black olive speckled long pasta, braised lamb sugo, pecorino, parsley	22
- <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 pesce</i> - fish & shrimp filled pasta, langoustine, mussels, zucchini purée, tomatoes	26

## ... from the sea and land ...

* <i>gamberoni</i> - sautéed white shrimp, sun choke purée, artichokes, leeks, fava beans, saffron sauce	29
* <i>salmone</i> - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing	31
* <i>branzino</i> - sautéed mediterranean sea bass, julienned zucchini, caulilini, 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>risotto</i> - "acquerello" carnaroli rice, sautéed mushrooms, english peas, asparagus, parmesan	25
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, braised veal shoulder & oxtail sugo, parsley, grana	24

## ... to the side ...

- <i>roasted new potatoes</i> - crushed chili flakes, aromatic herb oil	9
- <i>charred brussels sprouts</i> - ligurian olive oil, crisp pancetta	10
- <i>asparagus</i> - grilled asparagus, romesco sauce, lemon gremolata	11

at the stove  
angelo auriana  
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...

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