

# THE FACTORY KITCHEN

SINCE 2013

## DINNER

MAY 14, 2019

### to begin...

- <i>peperù</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	9
- <i>insalata</i> - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon~chili dressing	13
- <i>ortolana</i> - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	14
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	14
- <i>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	16
- <i>carne al raboso</i> - thinly sliced wine~cured beef, marinated mushrooms, celery, truffle salt, grana	16
- <i>asparagina</i> - white&green asparagus, butter lettuce, lemon dressing, sunflower seeds	16
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	17
- <i>polpo&amp;calamari</i> - marinated mediterranean octopus&local calamari salad, frisée, tomatoes, celery	17
- <i>palámita</i> - seared albacore tuna, shaved artichokes, pea tendrils, lemon~olive oil drizzle	17

### to continue or share...

- <i>pancotto</i> - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	11
- <i>frittura</i> - beer~battered baby leeks, chickpea fritters	13
- <i>barberosse gratinate</i> - oven~baked beet casserole, romano cream, melted asiago	13
- <i>prosciutto</i> - parma prosciutto, lightly fried sage dough, stracciatella	23

### focaccina calda di recco al formaggio...

- <i>tradizionale</i> - crescenza, baby wild arugula, ligurian olive oil	19
- <i>pizzata</i> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	22
- <i>fiori</i> - crescenza, zucchini blossoms, ligurian olive oil, italian parsley	23

### to begin italian style...

- <i>mandilli di seta</i> - thin handkerchief egg~pasta, basil, almond, olive oil ligurian style pesto	21
- <i>agnolotti</i> - roasted pork&beef filled ravioli, nebbiolo~roasting jus, aged ricotta shaving	22
- <i>maniche</i> - short gragnano pasta, spicy calamari sugo, saltspring mussels, san marzano tomato	22
- <i>casonzei</i> - pork sausage&veal filled egg~pasta, brown butter, sage, padano	23
- <i>ravioli di pesce</i> - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	26
- <i>pappardelle</i> - taggia olive long~egg pasta, dungeness crab meat, white wine, fava beans	29
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter sauce, shaved uncinatum truffle	29
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- <i>dentice</i> - seared imported snapper fillet, roasted heirloom carrots, shelled english peas, lemon zest	36
- <i>gallinella</i> - pan~roasted sea robin fillet, seasonal cauliflower, roasted cherry tomatoes, vermentino	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish&seafood, spicy san marzano	39

- <i>porchetta</i> - slow~roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	29
- <i>osso buco</i> - slow~braised veal shanks, red wine~root vegetables, polenta crostino	38
- <i>puntina</i> - pasture~raised dutch veal loin, eggplant vellutata, caramelized onions, greens	42

### today's additions...

- <i>anatra</i> - seared duck breast&confit leg, spicy tomato~braised white chard, roasted duck jus	32
- <i>zingara</i> - grilled beef flat iron steak, bell peppers~anchovies bagna cauda, bone marrow	40

### to the side...

- <i>patate novelle</i> - oven~roasted new potatoes, crushed chili flakes, rosemary~thyme oil	8
- <i>cipolline</i> - glazed sweet&savory cipollini, agro~dolce	8
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	9
- <i>cavoletti</i> - charred brussels sprouts, pancetta, ligurian olive oil	13