

THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

LUNCH

MAY 14, 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	14
- <i>ortolana</i> - field greens, watermelon radish, white onion, dates, goat cheese, champagne vinaigrette	15
- <i>cremosella</i> - creamy mozzarella, pea tendrils, extra virgin olive oil, black pepper	16
- <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	23

to continue or share . . .

- <i>pancotto</i> - duck egg, potato vellutata, smoked speck, toasted ciabatta crostone	14
- <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	16
- <i>salmone marinato</i> - cured salmon, buckwheat toast points, capers, red onions, crescenza cheese	19
- <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>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>pappardelle</i> - black olive speckled long pasta, braised veal shoulder & oxtail sugo, grana, parsley	23
- <i>modenesi</i> - 18month aged parma prosciutto tortellini, mortadella, pistachio, truffle butter	23
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	24
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel	24

. . . from the sea and land . . .

* <i>gamberoni</i> - sautéed white shrimp, sun choke purée, artichokes, leeks, english peas, saffron sauce	29
* <i>salmone</i> - pan roasted salmon, wilted spinach, onions, charred red 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	27
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	28
* <i>tagliata</i> - sliced prime flat iron steak, braised kale, roasted pepper~anchovy bagna cauda	31

today's additions . . .

- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, white wine braised rabbit sugo, parsley, grana	24
- <i>risotto</i> - "acquerello" carnaroli rice, sautéed mushrooms, english peas, asparagus, parmesan	28

to the side . . .

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

at the stove
angelo aurianna
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 foodborne illness

The Factory Kitchen at The Venetian Resort...Think Italian...

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