

THE FACTORY KITCHEN

SINCE 2013

LUNCH

MAY 14, 2019

to begin...

- <i>peperú</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	8
- <i>minestrone</i> - organic vegetable medley soup, almond~basil pesto, parmigiano	9
- <i>campo</i> - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins	11
- <i>ortolana</i> - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	13
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts	13
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	15
- <i>carne al raboso</i> - thinly sliced red wine~cured beef, marinated mushrooms, celery, truffle salt, grana	15
- <i>asparagina</i> - white&green asparagus, butter lettuce, lemon dressing, sunflower seeds	16
- <i>polpo&calamari</i> - marinated mediterranean octopus & local calamari salad, frisée, tomatoes, celery	16
- <i>palámíta</i> - seared albacore tuna, artichokes~pea tendrils salad, lemon~olive oil drizzle	16

...to continue or share...

- <i>frittata</i> - farmed eggs, asiago, italian zucchini, onions, wild arugula, grana padano	13
- <i>prosciutto</i> - parma prosciutto, lightly fried sage dough, stracciatella	21

focaccina calda di recco al formaggio

- <i>tradizionale</i> - crescenza, wild arugula, extra virgin olive oil	17
- <i>pizzata</i> - crescenza, marinated san marzano tomato, capers, anchovies, oregano	18
- <i>tirolese</i> - crescenza, imported alto adige speck, rosemary~oil, wild arugula	22

...to begin italian style...

- <i>paccheri</i> - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano	19
- <i>mandilli di seta</i> - handkerchief pasta, almond~basil extra virgin olive oil pesto, toscano	19
- <i>tagliatini</i> - thin long egg pasta, spicy calamari sugo, littleneck clams, san marzano tomato	20
- <i>pappardelle</i> - taggia olive speckled long egg~pasta, roasted wild boar sugo, reggiano	22
- <i>gnocchi malfatti</i> - ricotta&semolina dumplings, slow braised duck sugo, reggiano	22
- <i>ravioli di pesce</i> - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	25
- <i>modenesi</i> - egg~pasta, parma prosciutto filling, black truffle butter	25

...from the sea and land...

- <i>trota</i> - grilled butterflied trout, heirloom carrots, shelled english peas, lemon zest, vermentino	26
- <i>persico</i> - sautéed striped bass fillet, braised fennel, roasted cherry tomatoes coulis	27
- <i>salmone</i> - charred salmon, warm spinach~mushrooms salad, red onions, lemon~chili vinaigrette	28

- <i>lingua</i> - grilled lamb tongue, tokyo turnips, parsley~capers smoked salsa verde	17
- <i>polpettone</i> - baked turkey meatloaf, spicy tomato~braised white chard, greens, roasting jus	20
- <i>porchetta</i> - slow~roasted pork belly, aromatic herbs, fennel, celery, carrots, red onions	23

...today's additions...

- <i>sottopollo</i> - roasted breast&thigh mary's farm chicken, semi boneless, suffed with ricotta&spinach	24
- <i>uovo e bistecca</i> - grilled beef flat iron steak, rosemary~sautéed potato, fried farmed egg, arugula	26

to add

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	8
- <i>cipolline</i> - glazed sweet&savory cipollini, agro~dolce	8
- <i>cavoletti</i> - charred brussel sprouts, pancetta, ligurian olive oil	11