

THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

JUNE 23, 2019

... to brunch...

- ricotta pancakes / apricots / mascarpone crema / lemon zest / maple syrup 15
 - frittata / organic egg / asiago cheese / spinach / red onions / plum tomatoes 16
 - house cured salmon / buckwheat toast / stracciatella / capers / red onions / lemon 19
 - pancotto / duck egg / potato vellutata / smoked speck / toasted ciabatta crostone 16
 - egg ravioli / braised greens-organic egg filled pasta / pancetta / sage brown butter 18
 - benedict / two poached eggs / crisp polenta / cotechino / creamed chard / hollandaise 19
 - *steak & egg / sliced prime flat iron steak / fried farm egg / roasted potatoes / arugula 31
- ... to sip...never ending... from 11am to 2pm... \$28 per person
- bloody mary / chef's signature recipe / roasted garlic infused vodka
 - bellini / rose spumante / white peach puree
 - mimosa / fresh squeezed orange juice

... salads...

- tuscan kale / radicchio / aged ricotta / crostini crumbs / toasted hazelnuts 14
- baby mix greens / watermelon radish / onion / dates / goat cheese / champagne vinaigrette 14
- creamy mozzarella / pea tendrils / baby kale / green beans / extra virgin olive oil 16
- nizzarda / confit yellowtail salad / boiled eggs / green beans / potatoes / olives / lemon vinaigrette 17

appetizers...

- sweet & spicy peppers filled with soft cheese / grana padano / arugula oil 10
- red & golden beet casserole / melted asiago / pecorino / bechamel 14
- *grilled calamari / zucchini salad / fava beans / cherry tomatoes / mint / chili vinaigrette 21
- *carpaccio / seared prime beef / pickled mushrooms / celery / ligurian olive oil / grana padano 23
- prosciutto di parma / lightly fried sage dough / arugula / stracciatella / extra virgin olive oil 25

... ligurian flat bread...

- traditional / crescenza cheese / wild arugula / ligurian olive oil 19
- pizzata / tomatoes / capers / anchovy / crescenza cheese 21
- cured smoked imported ham / crescenza cheese / pepperpress 23

homemade pasta...

- calamarata - short gragnano pasta, pork sausage ragout, onion, spicy tomato passata / stracciatella 19
- mandilli / hankerchief egg pasta / almond basil pesto / ligurian olive oil 21
- macaroncino / extruded short pasta / braised veal sugo / grana padano / parsley 22
- tortellini / parma prosciutto filled / pistachios / mortadella / truffle butter sauce 23
- casonzei / pork & veal filled ravioli / cured pancetta / sage brown butter / reggiano 24
- agnolotti / braised beef short rib / reggiano cream sauce / sorrel / red wine reduction 24
- seafood ravioli / salmon~white shrimp filled / mussels / langoustine / zucchini puree / tomatoes 25

... from the sea and land...

- *sautéed shrimp / sun choke puree / artichokes / leeks / english peas / saffron sauce 26
- *pan roasted salmon / wilted spinach / charred tomatoes / champagne dressing / herb oil 31
- *mediterranean sea bass / yellow squash/ baby zucchini / tomatoes / olives / capers 35
- turkey meatloaf / san marzano peperonata / caramelized onions / fresh oregano 19
- roasted half chicken / green beans / reggiano crema / black garlic~red wine sauce 27
- slow roasted pork belly / sautéed onions / celery / carrots / fennel / aromatic herbs 29

today's additions...

- gnocchi / ricotta~semolina dumpling / braised rabbit sugo / marjoram / shaved grana padana 23
- risotto / aged acquerello carnaroli rice / sautéed mushrooms / english peas / asparagus / parmesan 29

... to the side...

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

at the stove
angelo aurlana
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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