

# THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

DINNER

JUNE 11, 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	15
- <i>ortolana</i> - field greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	15
- <i>cremosella</i> - creamy mozzarella, pea tendrils, green beans, extra virgin olive oil, black pepper	17
- <i>brodetto</i> - salt spring mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini	19
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23

## to continue or share . . .

- <i>bianchi</i> - steamed holland white asparagus, cured ham, fava beans, poached egg, lemon butter	21
- <i>barberosse gratinate</i> - oven baked sliced red & golden beets casserole, melted asiago	15
- <i>frittura</i> - menabrea beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta	19
- <i>fiori di zucca</i> - three cheese filled crisp squash blossoms, marinated cherry tomatoes, parsley aioli	17
* <i>crudo</i> - raw hiramasa yellowtail kingfish, pickled fennel, ginger, grapefruit, lemon crema	19
- <i>sorrentina</i> - grilled calamari, zucchini salad, chickpeas, favas, cherry tomatoes, mint, chili vinaigrette	21
- <i>polpo</i> - plancha roasted wild mediterranean octopus, garbanzo bean purée, heirloom carrots, cotechino	24
- <i>prosciutto</i> - 18 month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	25

## . . . focaccina calda al formaggio . . .

- <i>tradizionale</i> - imported crescenza cheese, wild arugula, ligurian olive oil	21
- <i>pizzata</i> - imported crescenza cheese, san marzano tomatoes, capers, sicilian anchovies	22
- <i>tirolese</i> - italian~cured smoked ham, imported crescenza cheese	24

## homemade pasta to begin italian style . . .

- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	22
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, braised veal sugo, marjoram, grana	23
- <i>casonzei</i> - pork sausage & veal ravioli, cured pancetta, sage brown butter, reggiano	24
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, red wine, sorrel	24
- <i>casarecche</i> - house extruded short pasta, braised wild boar sugo, pecorino romano, parsley	23
- <i>modenesi</i> - parma prosciutto tortellini, pistachios, mortadella, house~made truffle butter sauce	25
- <i>bucatini di mare</i> - house extruded pasta, langoustine, scallops, shrimp, mussels, clams, tomatoes	33

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

* <i>branzino</i> - sautéed mediterranean sea bass, yellow squash, baby zucchini, tomatoes, olives, capers	36
* <i>rombo</i> - roasted spanish turbot, artichokes, tomatoes, white rose potatoes, shallots, taggia olives	37
* <i>gamberoni</i> - sautéed white shrimp, sun choke puree, braised leeks, fennel, lemon~saffron crem	31
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	31
* <i>agnello</i> - pan roasted lamb chops, white bean purée, artichokes, fennel, eggplant, aged balsamic	45
* <i>bistecca</i> - prime 16oz boneless ribeye steak, bone marrow, roasted pepper~anchovy bagna cauda	52

## today's additions . . .

- <i>yellowtail</i> - roasted hiramasa kingfish, squid ink infused cous cous, braised fennel, fava beans, olives	33
* <i>vitellone</i> - grilled natural bone in veal strip loin, kale, cipollini, pancetta, marsala reduction, sage	45

## to the side . . .

- <i>patate novelle</i> - roasted new potatoes, crushed chili flakes, aromatic herb oil	10
- <i>coste bianche</i> - spicy tomato braised white chard, organic egg, ligurian olive oil	12
- <i>cavoletti</i> - charred brussels sprouts, ligurian olive oil, crisp pancetta	12
- <i>asparagi</i> - grilled asparagus, romesco sauce, gremolata	12

at the stove  
angelo auriara  
eduardo pérez

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 foodborne illness

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

3355 Las Vegas Blvd South, Las Vegas Nv 89109