

THE FACTORY KITCHEN

SINCE 2013

DINNER

JUNE 10, 2019

to begin...

- <i>peperú</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>asparagina</i> - green asparagus shaves, butter lettuce, lemon dressing, roasted pepitas	15
- <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, truffle salt, grana	16
- <i>brodetto</i> - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	17
- <i>sanremese</i> - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée	17
- <i>palámita</i> - seared albacore tuna, eggplant conserva, oven~dried tomatoes, pea tendrils	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&funghi</i> - crescenza, pioppini, 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>maniche</i> - short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato	22
- <i>gnocchi malfatti</i> - ricotta&semolina pillows, slow~roasted oxtail sugo, pecorino	23
- <i>picagge</i> - arugula~speckled long egg~pasta, braised veal shoulder sugo, grana	23
- <i>casonzei</i> - pork sausage&veal filled egg~pasta, brown butter~pancetta, sage, padano	23
- <i>ravioli di pesce</i> - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	26
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter sauce, shaved uncinatum truffle	29

from the sea and land...

- <i>capesante</i> - pan~seared sea scallops, seasonal romanesco, taggia olives, spicy roasted tomatoes	34
- <i>merlano</i> - roasted imported cod fillet, sautéed artichokes, rosemary~potatoes, vermentino	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish&seafood, spicy san marzano	39

- <i>lingua</i> - grilled lamb tongue, zucchini~mint vellutata, wild arugula	17
- <i>porchetta</i> - slow~roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	29
- <i>controfiletto</i> - center cut beef ribeye, bone marrow, bell pepper~anchovies bagna càuda	43

today's additions...

- <i>osso buco</i> - slow~braised veal shanks, red wine~root vegetables, polenta crostino	38
- <i>vitellone</i> - roasted&sliced, pasture~raised dutch veal chop delmonico, tomato~braised white chard	38

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>carote al forno</i> - charred heirloom carrots, thyme, parsley~capers smoked salsa verde	10