

# THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

AUGUST 18, 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
- 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
<b>... to sip...never ending... from 11am to 2pm... \$28 per person</b>		
- 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
- melon salad	honeydew, cantaloupe, bing cherries, cucumber, tomatoes, mint, stracciatella	15
- creamy mozzarella	pea tendrils, baby kale, green beans, extra virgin olive oil	16

## appetizers...

- minestrone	organic vegetable medley, almond~basil pesto, parmigiano	10
- 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, peppergrass	23

## homemade pasta...

- spaghetti	pork sausage ragù, onion, spicy tomato passata, stracciatella	18
- agnolotti	sweet corn filled cocoa infused pasta, pea tendrils, shaved grana	19
- four cheese ravioli	zucchini puree, fava beans, asparagus, cherry tomatoes, shaved grana	20
- pappardelle	black olive speckled pasta, braised lamb sugo, grana padano, marjoram	22
- mandilli	handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
- tortellini	parma prosciutto filled egg pasta, pistachios, mortadella, truffle butter sauce	23
- casonzei	pork & veal filled ravioli, cured pancetta, sage brown butter, reggiano	24

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

*sautéed shrimp	sun choke purée, artichokes, leeks, english peas, saffron sauce	29
*pan roasted salmon	wilted spinach, charred tomatoes, champagne dressing, herb oil	31
*roasted 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 pheasant sugo, marjoram, shaved grana padana	21
- risotto	aged acquerello carnaroli rice, sautéed mushrooms, english peas, asparagus, parmesan	26

## ... to the side...

- roasted fingerling potatoes	crushed chili flakes, garlic, aromatic herb oil	10
- 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...**  
3355 Las Vegas Blvd South, Las Vegas, NV 89109