

# THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

DINNER

AUGUST 21, 2019

## salads...

- **sweet & spicy peppers** filled with soft cheese, grana padano, arugula oil 10
- **tuscan kale** radicchio, aged ricotta, crostini crumbs, toasted hazelnuts 15
- **baby mix greens** watermelon radish, onion, dates, goat cheese, champagne vinaigrette 15
- **creamy mozzarella** pea tendrils, baby kale, green beans, extra virgin olive oil 17
- **heirloom tomato salad** stracciatella, red onion, basil, tuscan olive oil, black pepper 18

## appetizers . . .

- **hudson valley foie gras** seared peach, peppergrass, bing cherries 21
- **red & golden beet casserole** melted asiago, bechamel 15
- **crisp squash blossoms** three cheese filled, marinated cherry tomatoes, parsley aioli 17
- **beer battered baby leeks** chickpea fritters, parsley, castelrosso fondue 18
- **saltspring mussels** guanciale, onions, tomatoes, chili flakes, garlic, white wine, ciabatta crostini 18
- \***house marinated salmon** capers, red onions, buckwheat blinis, stracchino cheese 19
- \***pepper crusted seared albacore tuna** black mission fig, arugula, aged balsamic 19
- **wild mediterranean octopus** sun choke purée, heirloom carrots, cotechino 21
- \***grilled calamari** zucchini salad, english peas, cherry tomatoes, mint, chili vinaigrette 21
- \***steak tartare** diced prime beef, shallots, capers, parsley, dijon mustard, ligurian olive oil 23
- **prosciutto di parma** lightly fried sage dough, arugula, extra virgin olive oil, stracciatella 23

## . . . ligurian focaccina. . .

- **tradizionale** crescenza cheese, wild arugula, ligurian extra virgin olive oil 21
- **pizzata** tomatoes, capers, anchovy, crescenza cheese 22
- **mushrooms** squash blossoms, parsley 23
- **cured smoked imported ham** crescenza cheese 24

## homemade pasta . . .

- **four cheese ravioli** zucchini puree, english peas, asparagus, cherry tomatoes, shaved grana 19
- **mandilli** handkerchief egg pasta, almond basil pesto, ligurian olive oil 21
- **pappardelle** olive speckled long pasta, braised pheasant sugo, parsley, pecorino romano 22
- **agnolotti** braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction 23
- **casonzei** pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano 24
- **tortellini** parma prosciutto filled, pistachios, mortadella, truffle butter sauce 24
- **linguine** fresh extruded pasta, dungeness crab, zucchini, squash blossoms, sea urchin butter 28

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

- \***roasted wild red gurnard** julienne zucchini, artichokes, castelvetrano olives, lemon 33
- \***mediterranean sea bass** sautéed yellow squash, baby zucchini, tomatoes, olive tapenade 36
- \***baked scallops** yellow corn purée, homemade 'nduja, braised leeks, english peas, fava beans 39
- \***roasted veal rib eye** broccolini, cipollini onions, pancetta, mushrooms, sage, marsala reduction 49
- **slow roasted pork belly** sautéed red onions, celery, carrots, fennel, aromatic herb oil 31
- \***grilled lamb chops** herb & garlic marinated, broccoli di cicco, orange infused gorgonzola, balsamic 45
- \***prime 14oz new york steak** sautéed greens, bone marrow, roasted pepper~anchovy bagna cauda 55

## today's additions . . .

- **gnocchi** ricotta~semolina dumpling, braised rabbit sugo, marjoram, shaved grana padana 23
- **risotto di mare** aged acquerello carnaroli rice, maine lobster, scallops, shrimp, chervil 33

## to the side . . .

- **roasted fingerling potatoes** crushed chili flakes, garlic, aromatic herb oil 10
- **gnocchi di pane** san marzano tomatoes, melted asiago, ligurian olive oil, basil 12
- **charred brussels sprouts** ligurian olive oil, crisp pancetta 12
- **roasted heirloom baby carrots** romesco sauce, gremolata 12

at the stove  
angelo auriana  
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...*

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