

THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

LUNCH

AUGUST 22, 2019

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 . . .

- **sweet & spicy peppers** soft cheese filled, grana padano, arugula oil 10
- **red & golden beet casserole** melted asiago, bechamel 14
- **pancotto** duck egg, potato vellutata, smoked speck, toasted ciabatta crostone 15
- **beer battered baby leeks** chickpea fritters, parsley, castelrosso fondue 17
- ***house cured salmon** buckwheat blinis, red onions, capers, crescenza cheese 19
- ***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 . . .

- **macaroni** fresh extruded pasta pork sausage ragù, onion, spicy tomato passata, stracciatella 18
- **ravioli** three cheese pasta, zucchini purée, spring vegetables, cherry tomatoes 20
- **mandilli** handkerchief egg pasta, almond basil pesto, ligurian olive oil 21
- **pappardelle** black olive speckled pasta, braised pheasant sugo, marjoram, grana padano 22
- **tortellini** parma prosciutto filled, pistachios, mortadella, truffle butter sauce 23
- **casonzei** pork & veal filled ravioli, cured pancetta, sage brown butter, reggiano 24

. . . from the sea and land . . .

- ***sautéed white shrimp** sun choke purée, artichokes, leeks, english peas, saffron sauce 29
- ***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
- ***prime flat iron steak** braised kale, roasted pepper~anchovy bagna cauda 31

today's additions . . .

- **gnocchi** ricotta~semolina dumpling, braised rabbit sugo, marjoram, shaved grana padana 21
- **risotto** aged acquerello carnaroli rice, sautéed mushrooms, english peas, asparagus, parmesan 26

to the side . . .

- **roasted new potatoes** crushed chili flakes, garlic, aromatic herb oil 9
- **charred brussels sprouts** ligurian olive oil, crisp pancetta 10

at the stove
angelo aurlana
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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