

# THE FACTORY KITCHEN

SINCE 2013

## LUNCH

AUGUST 22, 2019

### to begin...

|  |    |
|--|----|
| - <i>peperú</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil                     | 8  |
| - <i>minestrone</i> - organic vegetable medley soup, almond~basil pesto, parmigiano                      | 9  |
| - <i>campo</i> - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins      | 11 |
| - <i>ortolana</i> - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette       | 13 |
| - <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts          | 13 |
| - <i>pomodori</i> - heirloom tomato salad, red onions, tomato coulis, ligurian olive oil                 | 15 |
| - <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad                     | 15 |
| - <i>meloncino</i> - heirloom summer melon salad, cucumbers, indigo tomatoes, poppy seeds, mint          | 15 |
| - <i>sanremese</i> - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée | 16 |
| - <i>palámita</i> - seared albacore tuna, preserved eggplant~arugula salad, aged balsamico               | 16 |

### ...to continue or share...

|  |    |
|--|----|
| - <i>frittata</i> - farmed eggs, asiago, italian zucchini, onions, wild arugula, grana padano                | 13 |
| - <i>scottona</i> - thinly sliced slow~roasted beef, mushrooms conserva, grana shavings, dijon drizzle, kale | 17 |
| - <i>prosciutto</i> - parma prosciutto, lightly fried sage dough, stracciatella                              | 21 |

### focaccina calda di recco al formaggio

|  |    |
|--|----|
| - <i>tradizionale</i> - crescenza, wild arugula, extra virgin olive oil                | 17 |
| - <i>pizzata</i> - crescenza, marinated san marzano tomato, capers, anchovies, oregano | 18 |
| - <i>tirolese</i> - crescenza, imported alto adige speck, rosemary~oil, wild arugula   | 22 |

### ...to begin italian style...

|   |    |
|---|----|
| - <i>paccheri</i> - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano               | 19 |
| - <i>mandilli di seta</i> - handkerchief pasta, almond~basil olive oil pesto, pecorino toscano                | 19 |
| - <i>francobolli</i> - smoked ricotta&mozzarella filled egg~pasta, rosemary oil, shaved ricotta, pea tendrils | 19 |
| - <i>tagliatini</i> - thin long egg pasta, spicy calamari sugo, littleneck clams, san marzano tomato          | 21 |
| - <i>gnocchi malfatti</i> - ricotta&semolina pillows, slow~braised oxtail sugo, pecorino                      | 22 |
| - <i>ravioli di pesce</i> - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes     | 25 |
| - <i>modenesi</i> - egg~pasta, parma prosciutto filling, black truffle butter, parmigiano                     | 25 |

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

|   |    |
|---|----|
| - <i>trota</i> - grilled butterflied trout, roasted seasonal cauliflower, capers, vermentino        | 26 |
| - <i>persico</i> - sautéed striped bass fillet, market romano beans, lemon zest, taggia olives      | 27 |
| - <i>salmone</i> - charred salmon, warm spinach~mushroom salad, red onions, lemon~chili vinaigrette | 28 |
| - <i>polpettone</i> - baked turkey meatloaf, crushed tomato, roasting jus, green beans              | 20 |
| - <i>porchetta</i> - slow~roasted pork belly, aromatic herbs, fennel, celery, carrots, red onions   | 23 |

### ...today's additions...

|   |    |
|---|----|
| - <i>fegato</i> - quickly sautéed calf liver, sage, caramelized onions, wilted spinach                        | 20 |
| - <i>agnello</i> - roasted lamb meatballs, grilled lamb tongue, zucchini~mint vellutata, wilted greens        | 20 |
| - <i>bistecca e uovo</i> - grilled beef flat iron steak, rosemary~sautéed potatoes, fried farmed egg, arugula | 26 |

### to add

|   |    |
|---|----|
| - <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil | 7  |
| - <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots                      | 8  |
| - <i>cipolline</i> - glazed sweet&savory cipollini, agro~dolce                                | 8  |
| - <i>cavoletti</i> - charred brussels sprouts, pancetta, ligurian olive oil                   | 11 |

at the stove  
angelo aariana

@thefactorykitchen

suggesting your wine  
francine diamond-ferdinandi

#thefactorykitchen

serving you  
matteo ferdinandi

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness