

# THE FACTORY KITCHEN

## ristorante italiano

brunch 9-15-2019

### brunch

<b>ricotta pancakes</b> - peaches, mascarpone crema, lemon zest, huckleberries, maple syrup	15
<b>frittata</b> - organic egg, asiago cheese, spinach, red onions, plum tomatoes	16
<b>salmone marinato</b> - house marinated salmon, capers, red onions, buckwheat blinis, stracciatella cheese	19
<b>pancotto</b> - toasted ciabatta crostone, potato vellutata, duck egg, smoked speck	16
<b>benedict</b> - two poached eggs, crispy polenta, cotechino sausage, creamed chard, hollandeise	19
<b>uova &amp; bistecca</b> - sliced prime flat iron steak, fried farm egg, roasted potatoes, arugula	31

to sip never ending from 11am to 2pm

\$28 per person

<b>bloody mary</b> - chef's signature recipe, roasted garlic, infused vodka
<b>bellini</b> - rose' spumante, white peach puree
<b>mimosa</b> - champagne, fresh squeezed orange juice

### salads

<b>cavolonero</b> - tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	14
<b>mista</b> - baby mix greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette	14
<b>cremella</b> - creamy mozzarella, pea tendrils, baby kale, green beans, extra virgin olive oi	16
<b>pomodori</b> - heirloom tomato salad, stracciatella, red onion, basil, tuscan olive oil, black pepper	17

### appetizers

<b>peperú</b> - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
<b>barbabietole</b> - red & golden beet casserole melted asiago, bechamel	14
<b>cozze</b> - steamed salt spring mussels, white wine, garlic, guanciale, onions, tomatoes, chili	19*
<b>calamari</b> - grilled calamari, zucchini salad, english peas, cherry tomatoes, mint, chili vinaigrette	21*
<b>carpaccio</b> - seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23*
<b>prosciutto di parma</b> - lightly fried sage dough, arugula, extra virgin olive oil, stracciatella	25

### ligurian focaccina

<b>tradizionale</b> - crescenza cheese, wild arugula, ligurian extra virgin olive oil	19
<b>pizzata</b> - tomatoes, capers, anchovy, crescenza cheese	21
<b>speck</b> - cured smoked imported ham, crescenza cheese	23

### homemade pasta

<b>linguini</b> - short gragnano pasta, pork sausage ragù, onion spicy tomato passata	19
<b>bucatini</b> - blueberry infused pasta, braised wild boar sugo, grana padano, marjoram	20
<b>mandilli</b> - handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
<b>agnolotti</b> - braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction	22
<b>tortellini</b> - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	23
<b>ravioli di mare</b> - fish~shrimp filled, langoustine, english peas, marinated tomatoes, lobster crema	24
<b>casonzei</b> - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	24

### from the sea and land

<b>gamberi</b> - sauteed white shrimp, sun chokes puree, artichokes, leeks, english peas, saffron sauce	29*
<b>salmone</b> - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	31*
<b>branzino</b> - seared mediterranean sea bass, sautéed baby zucchini, tomatoes, castelvetrano olive, capers	35*
<b>tacchino</b> - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	19
<b>pollo</b> - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	27
<b>pancetta</b> - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	29
<b>bistecca</b> - prime new york steak, braised kale, roasted pepper~anchovy bagna cauda	49*

### today's additions

<b>gnocchi</b> - ricotta~semolina dumpling, braised rabbit sugo, marjoram, shaved grana padano	23
<b>risotto</b> - aged acquerello carnaroli rice, sautéed mushrooms, english peas, shaved grana	31

### to the side

<b>patate</b> - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil	9
<b>cavoletti</b> - charred brussels sprouts, ligurian olive oil, crisp pancetta	10

at the stove  
angelo ariana  
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 ristorante italiano at the Venetian Resort...Think Italian...

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