

THE FACTORY KITCHEN

ristorante italiano

brunch 9-8-2019

brunch

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

to sip never ending from 11am to 2pm

\$28 per person

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

salads

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

appetizers

peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
barbabietole - red & golden beet casserole melted asiago, bechamel	14
calamari - grilled calamari, zucchini salad, english peas, cherry tomatoes, mint, chili vinaigrette	21*
carpaccio - seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	23*
prosciutto di parma - lightly fried sage dough, arugula, extra virgin olive oil, straciatella	25

ligurian focaccina

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

homemade pasta

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

from the sea and land

gamberi - sauteed white shrimp, sun chokes puree, artichokes, leeks, english peas, saffron sauce	29*
salmone - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	31*
branzino - grilled mediterranean sea bass, sautéed baby zucchini, tomatoes, castelvetro olive, capers	35*
tacchino - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	19
pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	27
pancetta - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	29

today's additions

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

to the side

patate - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil	9
cavoletti - 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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