

THE FACTORY KITCHEN

ristorante italiano

DINNER 9-15-2019

salads

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

appetizers

barbabietole - red & golden beet casserole melted asiago, bechamel	15
fiori - crisp squash blossoms, three cheese filled, marinated cherry tomatoes, parsley aioli	17
frittura - beer battered baby leeks, chickpea fritters, parsley, castelrosso fonduta	18
cozze - steamed salt spring mussels, garlic, guanciale, onions, tomatoes, chili, crostone	19
calamari - grilled calamari, zucchini salad, english peas, cherry tomatoes, mint, chili vinaigrette	21*
polipo - wild mediterranean octopus, sun choke purée, heirloom carrots, cotechino	23
carpaccio - seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	24*
prosciutto di parma - lightly fried sage dough, arugula, extra virgin olive oil, straciatella	25
fegato grasso - seared hudson valley foie gras, black mission fig, huckleberry sauce	25

ligurian focaccina

tradizionale - crescenza cheese, wild arugula, ligurian extra virgin olive oil	21
pizzata - tomatoes, capers, anchovy, crescenza cheese	22
speck - cured smoked imported ham, crescenza cheese	24

homemade pasta~risotto

mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	22
bucatini - blueberry scented long pasta, braised wild boar sugo, parsley, pecorino romano	24
gnocchi - ricotta~semolina dumpling, braised rabbit sugo, marjoram, shaved grana padano	24
agnolotti - braised beef short rib filled, reggiano cream sauce, sorrel, nebbiolo wine reduction	25
casonzei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano	25
tortellini - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	24
linguini - fresh extruded pasta, dungeness crab, zucchini, squash blossoms, sea urchin butter	29
risotto - aged acquerello carnaroli rice, butter poached maine lobster, san marzano tomatoes, chervil	33

from the sea and land

galinella - roasted wild gunard, romano & yellow wax beans, artichokes, castelvetro olives, lemon	36*
branzino - grilled mediterranean sea bass, sauteed baby zucchini, tomato sauce, olive tapenade	36*
capasante - baked sea scallops, yellow corn purée, homemade 'nduja, braised leeks, english peas	39*
porchetta - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herb oil	32
pollo - pan roasted half chicken, heirloom carrots, brussels sprouts, mushrooms, black garlic natural jus	36
agnello - grilled lamb chops, herb & garlic marinated, broccolini, orange infused gorgonzola, balsamic	47*
vitello - roasted veal rib eye, broccolini, cipollini onions, pancetta, mushrooms, sage, marsala reduction	48*
bistecca - prime new york steak, bone marrow, roasted pepper~anchovy bagna cauda	49*

today's additions

trifoglio di mare - imported raw carabineros, hiramasa yellowtail crudo, marinated salmon	38*
rombo - seared mediterranean turbo, fingerling potatoes, garlic, lemon, capers, taggia olives	76*
sogliola - roasted whole dover sole, broccoli, toasted almond, truffle butter, parmesan cream	68*
fiorentina - grilled prime beef portehouse "for two", roasted cauliflower, potatoes, bordelese sauce	160*

to the side

patate - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil	9
fagiolini - sautéed romano & wax beans, romesco sauce, gremolata	10
cavoletti - charred brussels sprouts, ligurian olive oil, crisp pancetta	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 ristorante italiano at the Venetian Resort...Think Italian...

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