

THE FACTORY KITCHEN

ristorante italiano

DINNER 9-8-2019

salads

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| 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 | 17 |
| pomodori - heirloom tomato salad, straciatella, red onion, basil, tuscan olive oil, black pepper | 18 |

appetizers

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| 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 fondue | 18 |
| salmon - house marinated salmon, capers, red onions, buckwheat blinis, stracchino cheese | 19* |
| tonno - pepper crusted seared albacore tuna, black mission fig, arugula, aged balsamic | 19* |
| polipo - wild mediterranean octopus, sun choke purée, heirloom carrots, cotechino | 21 |
| 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 | 23 |
| fegato grasso - hudson valley foie gras, seared peach, peppercress, bing cherries | 25 |

ligurian focaccina

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| 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

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| mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil | 21 |
| pappardelle - olive speckled long pasta, braised lamb sugo, parsley, pecorino romano | 22 |
| agnolotti - braised beef short rib filled, reggiano cream sauce, sorrel, neviolo wine reduction | 23 |
| casonei - pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano | 24 |
| tortellini - parma prosciutto filled, pistachios, mortadella, truffle butter sauce | 24 |
| ravioli - fish~shrimp filled, langoustine, english peas, san marzano tomatoes, lobster crema | 27 |
| linguini - buckwheat infused pasta, dungeness crab, zucchini, squash blossoms, sea urchin butter | 29 |

from the sea and land

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| galinella - roasted wild gunard, romano & yellow wax beans, artichokes, castelvetro olives, lemon | 33* |
| branzino - grilled mediterranean sea bass, sautéed baby zucchini, tomato sauce, olive tapenade | 36* |
| capasante - baked sea scallops, yellow corn purée, homemade 'nduja, braised leeks, english peas | 39* |
| pancetta - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herb oil | 31 |
| vitello - roasted veal rib eye, broccolini, cipollini onions, pancetta, mushrooms, sage, marsala reduction | 48* |
| agnello - grilled lamb chops, herb & garlic marinated, rapini, orange infused gorgonzola, balsamic | 45* |
| bistecca - vintage beef rib eye steak, sautéed greens, bone marrow, roasted pepper~anchovy bagna cauda | 49* |

today's additions

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| gnocchi - ricotta~semolina dumpling, braised duck sugo, marjoram, shaved grana padano | 23 |
| risotto di mare - aged acquerello carnaroli rice, maine lobster, scallops, shrimp, mussels, chervil | 33 |

to the side

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| patate - roasted fingerling potatoes, crushed chili flakes, garlic, aromatic herb oil | 9 |
| fagiolini - sautéed romano & wax beans, romesco sauce, gremolata | 10 |
| cavatini di pane - bread dumplings san marzano tomatoes, melted asiago, ligurian olive oil, basil | 11 |
| cavoletti - charred brussels sprouts, ligurian olive oil, crisp pancetta | 12 |

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 ristorante italiano at the Venetian Resort...Think Italian...

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