

# THE FACTORY KITCHEN

## ristorante italiano

LUNCH 9-9-2019

### 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>pomodori</b> - heirloom tomato salad, stracciatella, red onion, basil, tuscan olive oil, black pepper	17
<b>cremella</b> - creamy mozzarella, pea tendrils, baby kale, green beans, extra virgin olive oil	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>frittura</b> - beer battered baby leeks, chickpea fritters, parsley, castellosso fondue	17
<b>salmone</b> - house marinated salmon, capers, red onions, buckwheat blinis, crescenza cheese	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>bucatini</b> - fresh extruded pasta, pork sausage ragù, onion spicy tomato passata	20
<b>mandilli</b> - handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
<b>radiatori</b> - hard durum wheat pasta, braised wild boar sugo, grana padano, marjoram	23
<b>agnolotti</b> - braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction	24
<b>tortellini</b> - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	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	31*
<b>salmone</b> - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	34*
<b>branzino</b> - grilled mediterranean sea bass, sauteed baby zucchini, tomatoes, castelvetro olive, capers	37*
<b>tacchino</b> - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	21
<b>pollo</b> - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	28
<b>porchetta</b> - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	31
<b>bistecca</b> - prime eye of the rib eye steak, braised kale, roasted pepper~anchovy bagna cauda	49*

### today's additions

<b>gnocchi</b> - ricotta~semolina dumpling, braised duck sugo, marjoram, shaved grana padano	23
<b>ravioli</b> - fish~shrimp filled, langoustine, english peas, san marzano tomatoes, lobster crema	26

### on 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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