

THE FACTORY KITCHEN

ristorante italiano

LUNCH 9-11-2019

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, stracciatella, red onion, basil, tuscan olive oil, black pepper	17
cremella - creamy mozzarella, pea tendrils, baby kale, green beans, extra virgin olive oil	17

appetizers

peperú - sweet & spicy peppers filled with soft cheese, grana padano, arugula oil	10
salmone - house marinated salmon, capers, red onions, buckwheat blinis, crescenza cheese	19*
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, stracciatella	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

spaghetti - fresh extruded pasta, pork sausage ragù, onion spicy tomato passata	20
mandilli - handkerchief egg pasta, almond basil pesto, ligurian olive oil	21
radiatori - hard durum wheat pasta, braised wild boar sugo, grana padano, marjoram	22
agnolotti - braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction	23
tortellini - parma prosciutto filled, pistachios, mortadella, truffle butter sauce	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	31*
salmone - pan roasted salmon, wilted spinach, charred tomatoes, champagne dressing, herb oil	34*
branzino - Seared mediterranean sea bass, sautéed baby zucchini, tomatoes, castelvetrano olive, capers	37*
tacchino - turkey meatloaf, san marzano peperonata, caramelized onions, fresh oregano	21
pollo - roasted half chicken, green beans, reggiano crema, black garlic~red wine sauce	28
porchetta - low roasted pork belly, sautéed red onions, celery, carrots, fennel, aromatic herbs	31
bistecca - vintage grass-fed beef rib eye steak, braised kale, roasted pepper~anchovy bagna cauda	49*

today's additions

gnocchi - ricotta~semolina dumpling, braised duck sugo, marjoram, shaved grana padano	23
ravioli - fish~shrimp filled, langoustine, english peas, san marzano tomatoes, lobster crema	25

on 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 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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