

THE FACTORY KITCHEN

SINCE 2013

LUNCH

SEPTEMBER 10, 2019

to begin...

- <i>peperú</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	8
- <i>minestrone</i> - organic vegetable medley soup, almond~basil pesto, parmigiano	9
- <i>campo</i> - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins	11
- <i>ortolana</i> - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	13
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts	13
- <i>pomodori</i> - heirloom tomato salad, cucumbers, red onions, tomato coulis, ligurian olive oil	15
- <i>cremosella</i> - creamy mozzarella, green beans, spring kale~pea tendrils salad	15
- <i>sanremese</i> - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée	15
- <i>palámíta</i> - seared albacore tuna, preserved eggplant~arugula salad, lemon~mint vinaigrette	16

...to continue or share...

- <i>frittata</i> - farmed eggs, asiago, italian zucchini, onions, wild arugula, grana padano	13
- <i>scottona</i> - thinly sliced slow~roasted beef, mushrooms conserva, grana shavings, dijon drizzle, kale	17
- <i>prosciutto</i> - parma prosciutto, lightly fried sage dough, stracciatella	21

focaccina calda di recco al formaggio

- <i>tradizionale</i> - crescenza, wild arugula, extra virgin olive oil	17
- <i>pizzata</i> - crescenza, marinated san marzano tomato, capers, anchovies, oregano	18
- <i>cotto</i> - crescenza, imported ham, ligurian olive oil, rosemary	21

...to begin italian style...

- <i>paccheri</i> - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano	19
- <i>mandilli di seta</i> - handkerchief pasta, almond~basil olive oil pesto, pecorino toscano	19
- <i>tagliatini</i> - thin long egg~pasta, spicy calamari sugo, littleneck clams, san marzano tomato	21
- <i>gnocchi malfatti</i> - ricotta&semolina pillows, slow~roasted veal sugo, pecorino	22
- <i>pappardelle</i> - olive~speckled long egg~pasta, braised oxtail sugo, reggiano	22
- <i>ravioli di pesce</i> - fish&seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	25
- <i>modenesi</i> - egg~pasta, parma prosciutto filling, black truffle butter, parmigiano	25

...from the sea and land...

- <i>trota</i> - grilled butterflied trout, sautéed sunchokes, taggia olives, lemon zest	26
- <i>persico</i> - sautéed striped bass fillet, braised fennel, orange coulis, vermentino	27
- <i>salmone</i> - charred salmon, warm spinach~baby summer squash, red onions, lemon~chili vinaigrette	28

- <i>polpettone</i> - baked turkey meatloaf, tomato braised white chard, green beans, roasting jus,	20
- <i>porchetta</i> - slow~roasted pork belly, aromatic herbs, fennel, celery, carrots, red onions	23

...today's additions...

- <i>agnello</i> - roasted lamb meatballs, parsley~capers smoked salsa verde, heirloom tomato vellutata	20
- <i>bistecca e uovo</i> - grilled beef flat iron steak, rosemary~sautéed potatoes, fried farmed egg, arugula	26

to add

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	7
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	8
- <i>cipolline</i> - glazed sweet&savory cipollini, agro~dolce	8
- <i>cavoletti</i> - charred brussels sprouts, pancetta, ligurian olive oil	11

at the stove
angelo aurlana

@thefactorykitchen

suggesting your wine
francine diamond-ferdinandi

#thefactorykitchen

serving you
matteo ferdinandi

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness