



THE FACTORY KITCHEN

since 2013

dinner, october 20, 2019

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	9
insalata - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon chili dressing	13
ortolana - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	14
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	14
autunnale - belgian endive, castelfranco, seasonal grapes, gorgonzola, walnut-olive oil dressing	15
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	16
polpo&calamari - marinated mediterranean octopus&local calamari salad, frisée, tomatoes, celery	17
palámita - seared albacore tuna, preserved eggplant-pea tendrils salad, oven-cured tomatoes	17

to continue or share

pancotto - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	11
frittura - beer battered baby leeks, chickpea fritters	13
barberosse - gratinate, oven baked beet casserole, romano cream, melted asiago	13
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	17
scottona - thinly sliced slow roasted beef, mushroom conserva, grana, dijon drizzle, baby kale	18
prosciutto - parma prosciutto, lightly fried sage dough, stracciatella	23

ligurian focaccina

tradizionale - crescenza, baby wild arugula, extra virgin olive oil	19
pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	22
funghi - crescenza, pioppini mushrooms, ligurian olive oil, italian parsley	22

pasta

mandilli di seta - thin handkerchief egg-pasta, basil almond ligurian style pesto	21
maniche - short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato	22
casereccia - pappardelle egg-pasta, braised onion-crushed tomato, parma prosciutto	22
agnolotti - roasted beef&spinach filled ravioli, veal shank sugo, ricotta shavings	23
gnocchi malfatti - ricotta&semolina pillows, slow braised veal sugo, padano	22
casonzei - pork sausage&beef filled egg-pasta, brown butter pancetta, sage, grana	23
ravioli di pesce - fish&seafood filled egg-pasta, langoustine, crustacean sauce, cured tomatoes	26
modenesi - egg-pasta, parma prosciutto, house made truffle butter, shaved uncinatum truffle	29
trifola d'alba - long egg-pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ

from the sea and land

salmone - charred salmon fillet, roasted tokyo turnips, toasted capers, lemon zest	32
capessante - seared sea scallops, imported chanterelles, vermentino, rosemary-oil	34
dentice - seared new zealand snapper fillet, sautéed cauliflower, heirloom cherry tomatoes	36
lingua - seared lamb tongue, parsley-caper salsa verde, spicy tomato braised white chard	17
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	29
controfiletto - center cut beef ribeye, bone marrow, bell pepper anchovies bagna càuda	43

today's additions

agnello - roasted lamb meatballs, zucchini-chive vellutata, natural jus, wilted greens	20
guanciale di manzo - slow-braised beef cheeks in root vegetables-nebbiolo sauce, polenta	39

to the side

patate novelle - oven roasted new potatoes, crushed chili flakes, rosemary thyme oil	8
cipolline - glazed sweet&savory cipollini, agro dolce	8
ortaggi all'agro - steamed kale, green chard, spinach, shallots	9
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	11
broccoli di cicco - sautéed broccoli di cicco, spicy garlic	12

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness