



# THE FACTORY KITCHEN

since 2013

lunch october 18, 2019

## starters

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	8
<b>minestrone</b> - organic vegetable medley soup, almond-basil pesto, parmigiano	9
<b>campo</b> - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins	11
<b>ortolana</b> - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	13
<b>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts	13
<b>autunnale</b> - belgian endive, castelfranco, seasonal grapes, dolcelatte, walnut-olive oil dressing	14
<b>cremosella</b> - creamy mozzarella, green beans, spring kale-pea tendrils salad	15
<b>sanremese</b> - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée	15
<b>palámita</b> - seared albacore tuna, preserved eggplant-pea tendrils salad, oven-cured tomatoes	16

## to continue or share

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

## ligurian focaccina

<b>tradizionale</b> - crescenza cheese, wild arugula, extra virgin olive oil	19
<b>pizzata</b> - marinated san marzano tomatoes, capers, anchovy, crescenza cheese	21
<b>cotto</b> - crescenza cheese, imported ham, rosemary oil, wild arugula	22

## pasta

<b>paccheri</b> - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano	19
<b>mandilli di seta</b> - handkerchief pasta, almond-basil olive oil pesto, pecorino toscano	19
<b>tagliatini</b> - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomato	21
<b>cappelli</b> - slow baked pumpkin filled egg pasta, parmesan fonduta, sage, poppy seeds	21
<b>casereccia</b> - pappardelle egg-pasta, braised onion-crushed tomato, parma prosciutto	21
<b>ravioli di pesce</b> - fish&seafood filled egg-pasta, langoustines, crustacean sauce, cured tomatoes	25
<b>modenesi</b> - egg-pasta, parma prosciutto filling, black truffle butter, parmigiano	25
<b>trifola d'alba</b> - tagliolini egg-pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ

## from the sea and land

<b>trota</b> - grilled butterflied trout, mixed cauliflower, taggiasche olives, vermentino	26
<b>persico</b> - pan roasted striped bass fillet, roasted tokyo turnips, toasted capers, lemon zest	27
<b>salmone</b> - charred salmon, warm spinach-cherry tomatoes salad, lemon chili vinaigrette	28
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, celery, carrots, red onions	24
<b>sottopaletta</b> - grilled flat iron steak, red wine-aromatic herbs reduction, arugula, gorgonzola	26

## today's additions

<b>agnello</b> - roasted lamb meatballs, sautéed spinach, zucchini-mint vellutata, natural jus	18
<b>piovra</b> - sautéed octopus, roasted sunchokes, parsley-caper salsa verde, tomato vellutata, frisée	18
<b>polpettone</b> - baked turkey meatloaf, spicy tomato braised white chard, greens	20

## to the side

<b>patate novelle</b> - oven roasted new potatoes, crushed chili flakes, rosemary-thyme oil	7
<b>ortaggi all'agro</b> - steamed kale, green chard, spinach, shallots	8
<b>cipolline</b> - glazed sweet&savory cipollini, agro-dolce	8
<b>cavoletti</b> - charred brussels sprouts, pancetta, ligurian olive oil	11
<b>broccoli di cicco</b> - spicy garlic oil sautéed broccoli di cicco	12

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