



# THE FACTORY KITCHEN

since 2013

dinner, november 13, 2019

## starters

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	9
<b>minestrone</b> - organic vegetable medley soup, almond-basil pesto, parmigiano	12
<b>insalata</b> - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon chili dressing	13
<b>ortolana</b> - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	14
<b>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	14
<b>autunnale</b> - castelfranco, belgian endive, pea tendrils, grapes, gorgonzola, toasted walnut dressing	15
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	16
<b>sanremese</b> - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée	17
<b>palámita</b> - seared albacore tuna, preserved eggplant-pea tendrils salad, oven-cured tomatoes	17

## to continue or share

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

## ligurian focaccina

<b>tradizionale</b> - crescenza, baby wild arugula, extra virgin olive oil	19
<b>pizzata</b> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	22
<b>funghi</b> - crescenza, pioppini mushrooms, ligurian olive oil, italian parsley	23

## pasta

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil almond ligurian style pesto	21
<b>agnolotti</b> - roasted beef&tuscan kale filled egg pasta, roasting jus sugo, reggiano	22
<b>cappelli</b> - slow baked pumpkin filled egg-pasta, parmesan-butter sage, poppy seeds	22
<b>pappardelle</b> - olive speckled long egg pasta, braised rabbit sugo, parmigiano	22
<b>casonzei</b> - pork sausage&beef filled egg-pasta, brown butter pancetta, sage, grana	23
<b>ravioli di pesce</b> - fish&seafood filled egg-pasta, langoustine, crustacean sauce, cured tomatoes	26
<b>modenesi</b> - egg-pasta, parma prosciutto, house made truffle butter, shaved uncinatum truffle	32
<b>trifola d'alba</b> - tagliolini egg-pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ

## from the sea and land

<b>capésante</b> - seared sea scallops, tokyo turnips, greens, capers, vermentino	34
<b>pescatrice</b> - roasted monkfish medallions, roasted cauliflower, heirloom tomatoes	34
<b>zuppa di pescato</b> - mediterranean style slow-braised fish, shellfish&seafood, spicy san marzano	39
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	29
<b>zingara</b> - grilled beef flat iron steak, bone marrow, bell pepper anchovies bagna càuda	40

## today's additions

<b>quaglietta</b> - pan-roasted semi boneless quail, sunchokes stuffing, marsala reduction	18
<b>guanciale di manzo</b> - slow-braised beef cheeks in root vegetables-nebbiolo sauce, polenta	39

## to the side

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

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