



THE FACTORY KITCHEN

since 2013

lunch december 5, 2019

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	8
minestrone - organic vegetable medley soup, almond-basil pesto, parmigiano	9
campo - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins	11
ortolana - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	13
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts	13
autunnale - belgian endive, castelfranco, pea tendrils, grapes, dolcelatte, toasted walnut dressing	14
cremosella - creamy mozzarella, green beans, spring kale-pea tendrils salad	15
sanremese - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée	15
palámíta - seared albacore tuna, shaved persimmons-endive salad, lemon vinaigrette	17

to continue or share

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

ligurian focaccina

tradizionale - crescenza cheese, wild arugula, extra virgin olive oil	20
pizzata - marinated san marzano tomatoes, capers, anchovy, crescenza cheese	22
cotto - crescenza cheese, imported ham, rosemary oil, wild arugula	23

pasta

paccheri - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, padano	20
mandilli di seta - handkerchief pasta, almond-basil olive oil pesto, pecorino toscano	20
casonzei - pork sausage&beef filled egg-pasta, brown butter pancetta, sage, grana	22
pappardelle - olive speckled long egg-pasta, slow roasted wild boar sugo, pecorino	23
gnocchi malfatti - ricotta&semolina pillows, braised veal shoulder sugo, parmigiano	23
ravioli di pesce - fish&seafood filled egg-pasta, langoustines, crustacean sauce, cured tomatoes	25
modenesi - egg-pasta, parma prosciutto filling, black truffle butter, parmigiano	25
trifola d'alba - tagliolini egg-pasta, european butter, shaved white truffle (tuber magnatum pico)	AQ

from the sea and land

trota - grilled butterflied trout, roasted mixed cauliflower, toasted capers	26
persico - seared sea bass fillet, tokyo turnips, greens, taggia olives, vermentino	27
salmone - charred salmon, warm spinach-foraged mushrooms salad, lemon chili vinaigrette	28
porchetta - slow roasted pork belly, aromatic herbs, fennel, celery, carrots, red onions	24
sottopaletta - grilled flat iron steak, red wine-aromatic herbs reduction, arugula	26

today's additions

cotechino - traditional holiday modenese pork sausage, umbrian lentils, fried farm egg	20
agnello - roasted lamb meatballs, eggplant-thyme vellutata, sautéed greens, roasting jus	24
polpettone - baked turkey meatloaf, spicy tomato braised white chard, roasting jus	20

to the side

ortaggi all'agro - steamed kale, green chard, spinach, shallots	8
cipolline - glazed sweet&savory cipollini, agro-dolce	8
patate - oven roasted fingerling potatoes, chili flakes, thyme, rosemary oil	10
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	11

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