



THE FACTORY KITCHEN

since 2013

dinner, january 22, 2020

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	10
minestrone - organic vegetable medley soup, almond-basil pesto, parmigiano	12
insalata - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon chili dressing	14
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	15
ortolana - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	16
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	17
sanremese - marinated calamari, olive oil, cherry tomatoes, taggia olives, celery, frisée	19

to continue or share

pancotto - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	13
frittura - beer battered baby leeks, chickpea fritters	14
barberosse - gratinate, oven baked beet casserole, romano cream, melted asiago	14
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	18
scottona - thinly sliced slow roasted beef, grana, mushrooms conserva, dijon drizzle, baby kale	18
prosciutto - parma prosciutto, lightly fried sage dough, straciatella	25

ligurian focaccina

tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil	20
pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	22
tirolese - crescenza, imported alto adige speck, rosemary-oil, italian parsley	24

pasta

mandilli di seta - thin handkerchief egg-pasta, basil almond ligurian style pesto	21
ampezzani - roasted beets filled egg-pasta, hazelnut, poppy seeds, sage butter-reggiano	21
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, grana	23
gnocchi malfatti - ricotta&semolina pillows, slow roasted duck sugo, parmigiano	24
colpo di mare - shrimp&chive filled egg-pasta, shellfish-saffron cream sauce, langoustines	27
modenesi - egg-pasta, parma prosciutto, house made truffle butter, shaved uncinatum truffle	35

from the sea and land

pescatrice - pan roasted monkfish medallions, tokyo turnips, greens, taggia olives	36
dentice - roasted new zealand snapper fillet, roasted sunchokes, heirloom cherry tomatoes	36
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
controfiletto - center cut beef ribeye, bone marrow, bell pepper anchovies bagna càuda	43

today's additions

ossobuco - slow braised veal shanks, root vegetables-san giovese reduction, polenta crostino	39
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to the side

cipolline - glazed sweet&savory cipollini, agro-dolce	9
ortaggi all'agro - steamed kale, green chard, spinach, shallots	10
patate - oven roasted yukon creamer potatoes, chili flakes, thyme, rosemary oil	11
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	12
broccoli di cicco - sautéed broccoli di cicco, spicy garlic oil	13

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