

THE FACTORY KITCHEN DINNER

Complimentary

glass of house red, white wine, or non-alcoholic beverage

1st course (please choose one)

cavolonero

tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts

carne al raboso

raboso~cured beef, marinated mushrooms, celery, truffle salt, grana

palámita

seared albacore tuna, marinated eggplant~arugula salad

peperú

soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil

2nd Course (please choose one)

casereccia

egg-pappardelle, onion-crushed tomato, crispy prosciutto, pecorino

maniche

short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano

francobolli

smoked ricotta&mozzarella filled egg~pasta, parmesan-truffle butter sauce

3rd Course (please choose one)

polpettine

roasted lamb meatballs, zucchini~mint vellutata, natural jus

porchetta

slow~roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery

persico

pan roasted sea bass fillet, roasted cauliflower, heirloom cherry tomatoes



\$49 per person

tax and gratuity not included
menu available



mon-thurs 5:30-10:00 fri 5:30-11:00 - sat 5:00-11:00 sun 4:30-9:30

@thefactorykitchen

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try our new pizza at **sixth+mill**

experience the cuisine of **Brera** ristorante

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