

# THE FACTORY KITCHEN

## LUNCH

### Complimentary

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

1<sup>st</sup> Course (please choose one)

#### peperú

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

#### campo

baby kale mix salad, green apples, shaved carrots, roasted pepitas, raisins

#### cremosella

creamy mozzarella, green beans, spring kale~pea tendrils salad

#### carne al raboso

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

#### palámita

seared albacore tuna, preserved eggplant-wild arugula salad

2<sup>nd</sup> 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

#### trota

grilled butterflied trout, roasted cauliflower, heirloom cherry tomatoes

#### polpettone

baked turkey meatloaf, spicy tomato~braised green beans, roasting jus

#### porchetta

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

**\$35** per person

tax and gratuity not included

menu available

mon-fri 11:30 am - 2:30 pm



@thefactorykitchen

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

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experience the cuisine of **Brera** ristorante

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