



THE FACTORY KITCHEN

since 2013

dinner, february 16, 2020

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	10
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
carne al raboso - sliced marinated beef, bosc pear-watercress, gorgonzola drizzle	18
fettine d'oca - thin slices of house cured duck prosciutto, arugula oil, quail egg	18
palámita - seared albacore tuna, marinated eggplant-watercress salad, balsamico	18
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	19
prosciutto - parma prosciutto, lightly fried sage dough, stracciatella	25

ligurian focaccina

tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil	20
pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	22
funghi - crescenza, foraged pioppini mushrooms, ligurian olive 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, padano	23
mezzemaniche - short gragnano rings, spicy calamari sugo, littleneck clams, crushed tomato	24
pappardelle - arugula speckled long egg-pasta, slow roasted duck sugo, parmigiano	24
colpo di mare - shrimp&green garlic filled egg-pasta, shellfish-saffron cream, saltspring mussels	27
modenesi - egg-pasta, parma prosciutto, house made truffle butter, shaved melanosporum truffle	35

from the sea and land

gallinella - pan roasted new zealand robin fish fillet, fava beans, sunchokes, heirloom tomatoes	37
sanpietro - sautéed john dory fillet, roasted tokyo turnips, greens, taggia olives, vermentino	38
zuppa di pescato - mediterranean style slow-braised fish, shellfish&seafood, spicy san marzano	39
quaglietta - roasted semi boneless quail, umbrian lentils, roasted tomatoes, marsala jus	18
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30

today's additions

ossobuco - slow braised veal shanks, root vegetables-san giovese reduction, polenta	39
controfiletto - grilled center cut beef ribeye, bone marrow, bell pepper-anchovies bagna càuda	45

to the side

cipolline - glazed sweet&savory cipollini, agro-dolce	10
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	13

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