



THE FACTORY KITCHEN

since 2013

dinner, march 14, 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, wild arugula, shaved fennel, taggia olives, lemon-chili dressing	15
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 - thinly sliced marinated beef, bosc pear-watercress salad, gorgonzola drizzle	18
palámita - seared albacore tuna, fresh hearts of palm-watercress, balsamico	18
sanremese - marinated local 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 - oven baked beet casserole, pecorino romano, 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
fiori - crescenza, spring zucchini blossoms, olive oil, italian parsley	23

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
agnolotti - veal&mushrooms filled egg pasta, foraged maitake mushrooms, rosemary oil, grana	23
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, padano	24
gnocchi malfatti - ricotta&semolina pillows, slow roasted duck sugo, parmigiano	24
ravioli di pesce - fish&seafood filled egg-pasta, shellfish-saffron cream, salt spring mussels	27
modenesi - egg-pasta, parma prosciutto, house made truffle butter, shaved melanosporum truffle	35

from the sea and land

trota - grilled butterflied trout, sautéed tokyo turnips, taggia olives, vermentino	32
dentice - roasted imported pink snapper, roasted cauliflowers, capers, roasted tomatoes	35
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
zingara - grilled beef flat iron steak, bone marrow, bell pepper anchovies bagna cãuda	39

today's additions

fegato di vitello - sautéed calf liver, caramelized onions, butter, sage, savoy spinach	24
anatra - seared duck breast&confit leg, barbera-tart cherries, spicy tomato braised white chard	34

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