



THE FACTORY KITCHEN

since 2013

lunch march 12, 2020

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	9
minestrone - organic vegetable medley soup, almond-basil pesto, parmigiano	9
campo - baby kale mix salad, green apples, shaved carrots, roasted pepitas, golden raisins	12
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, hazelnuts	14
carne al raboso - marinated thinly sliced beef, pear-watercress salad, gorgonzola drizzle	15
ortolana - field greens, spring onions, dates, goat cheese, radish, champagne vinaigrette	15
cremosella - creamy mozzarella, green beans, spring kale-pea tendrils salad	17
sanremese - marinated calamari salad, olive oil, cherry tomatoes, taggia olives, celery, frisée	17
palámita - seared albacore tuna, watercress-fresh hearts of palm salad, balsamico	18

to continue or share

frittata - farmed eggs, asiago, italian zucchini, onions, wild arugula, grana padano	13
prosciutto - parma prosciutto, lightly fried sage dough, straciatella, arugula	23

ligurian focaccina

tradizionale - crescenza cheese, wild arugula, extra virgin olive oil	20
pizzata - marinated san marzano tomatoes, capers, anchovy, crescenza cheese	22
tirolese - crescenza, imported alto adige speck, rosemary-oil, italian parsley	23

pasta

mandilli di seta - handkerchief pasta, almond-basil olive oil pesto, pecorino toscano	20
ampezzani - roasted beets filled egg-pasta, hazelnut, poppy seeds, sage butter-reggiano	21
mezzemaniche - gragnano pasta, roasted pork sausage sugo with spicy tomato passata, grana	21
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, padano	23
gnocchi malfatti - ricotta&semolina pillows, roasted veal shoulder sugo, pecorino romano	24
modenesi - egg-pasta, parma prosciutto filling, black truffle butter, parmigiano	25
ravioli di pesce - fish&seafood filled egg-pasta, shellfish-saffron cream, salt spring mussels	25

from the sea and land

trota - grilled butterflied trout, roasted cauliflowers, taggia olives, vermentino	28
persico - seared striped bass fillet, sautéed butternut squash, leeks, savoy spinach, herb-olive oil	29
dentice - pan-roasted pink snapper, sautéed foraged maitake mushrooms, cherry tomato	33

polpettone - baked turkey meatloaf, spicy tomato braised white chard, roasting jus	21
porchetta - slow roasted pork belly, aromatic herbs, fennel, celery, carrots, red onions	26
zingara - grilled flat iron steak, roasted garlic vellutata, slow-broiled eggplant, tomato, zucchini	29

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, greens, polenta	30

to the side

cipolline - glazed sweet&savory cipollini, agro-dolce	9
ortaggi all'agro - steamed kale, green chard, spinach, shallots	9
patate - oven roasted yukon creamer potatoes, chili flakes, aromatic herbs, garlic	10
cavoletti - charred brussel sprouts, pancetta, ligurian olive oil	12

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