



THE FACTORY KITCHEN

since 2013

dinner, October 17, 2020

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	11
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
crescione - watercress, bosc pears, fresh heart of palms, montasio shavings, balsamico	16
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	17
carne al raboso - thinly sliced marinated beef, celery julienne, imported montasio, truffle salt	18
sanremese - marinated local calamari, olive oil, cherry tomatoes, taggia olives, celery, frisée	19
palámita - seared albacore tuna, baby spinach-marinated bell peppers salad, passepierre	19

to continue or share

frittura – beer-battered baby leeks, chickpea fritters	14
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	21
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	22
cappelli - slow baked pumpkin filled egg-pasta, parmesan-butter sage, aged ricotta	22
pappardelle - taggia olives speckled long egg-pasta, slow roasted rabbit sugo, padano	23
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	24
gnocchi malfatti - ricotta&semolina pillows, slow braised lamb shoulder sugo, pecorino romano	24
colpo di mare - shrimp&chive filled egg-pasta, shellfish-saffron cream sauce, saltspring mussels	27
modenesi - egg-pasta, parma prosciutto, house made truffle butter, shaved uncinatum chatin truffle	35

from the sea and land

capesante - pan-roasted sea scallops, sautéed tokyo turnips, taggia olives, vermentino	34
dentice - roasted imported pink snapper, roasted cauliflowers, capers, roasted tomatoes	36
zuppa di pescato - mediterranean style slow-braised fish, shellfish&seafood, spicy san marzano	39
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
anatra - seared duck breast&confit leg, tart-cherry barbera sauce, polenta, wilted greens	34
controfiletto - center cut beef ribeye, bone marrow, bell pepper anchovies bagna càuda	45

to the side

ortaggi all'agro - steamed kale, green chard, spinach, shallots	11
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

at the stove

angelo aurlana

suggesting your wine

@thefactorykitchen

francine diamond-ferdinandi

serving you

#thefactorykitchen

matteo ferdinandi



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cocktails

gin giallo – amass gin, yellow chartreuse, ventura limoncello, fresh lemon juice	16
geppo – fresno chili infused vodka, st. george citrus, fresh lemon juice, grapefruit bitters	15
gold rush – old forester bourbon, fresh lemon juice, honey syrup	14
you look good in orange – yola mezcal, cappelletti, dolin rouge vermouth	16
sfactory 1923 – st. george terroir gin, gran classico, carpano antica	15
caipirinha – leblon select verde, limes, sugar	15
venus d’vynil – templeton rye, luxardo maraschino, amaro averna	16

beers

north coast scrimshaw – pilsner, california, usa 4.7%	10
allagash white – belgian style wheat, maine, usa 5.1%	11
lagunitas lil’ sumpin sumpin – pale wheat ale, california, usa 7.5%	10
north coast old rasputin – russian imperial stout, california, usa 9.0%	11
abita wrought iron – ipa, louisiana, usa 6.9%	10
birra dell’eremo fiera – ipa, italy (500ml) 6.5%	15

sparkling

prosecco – bortolomiol, “brut,” valdobbiadene, veneto, italy 2018	13/52
lambrusco rose’ – cleto chiarli, “vecchia modena,” emilia romagna, italy nv	14/56
moscato d’asti – saracco, piemonte, italy 2019	13/28

white

arneis – g. almondo, “bricco delle ciliegie,” roero, piemonte, italy 2018	14/56
gavi di gavi – broglia, “la meirana,” piemonte, italy 2018	16/64
vermentino – terre bianche, riviera luguore di ponente, liguria, italy 2015	16/64
falanghina – i pentri, “flora,” beneventano, campania, italy 2015	13/52
sauvignon – venica & venica, “ronco del cero,” collio, friulli, italy 2018	17/68

rose’

rose’ blend – costaripa, “rosamara,” lombardia, italy 2018	15/60
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red

barbera d’alba – roagna, piemonte, italy	14/56
valpolicella – brigaldera, veneto, italy 2018	15/60
tempranillo – vina alberdi, “rioja alta reserva,” rioja, spain 2014	16/64
pinot noir – melville winery, santa rita hills, california, usa 2016	19/76
cabernet – tenuta di fiorino, “fioranello,” lazio, italy 2016	19/76
nebbiolo – vietti, “perbacco,” piemonte, italy 2016	20/80

We are adding a \$3 service charge per person to help supply extra products and services used to provide a clean and comfortable dining experience during this time. Please ask us if you would like it to be removed and we will happily do so.