



# THE FACTORY KITCHEN

since 2013

## DINNER TO GO AUTUMN 2020

### starters

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	11
<b>insalata</b> - oranges, white frisée, wild arugula, shaved fennel, taggia olives, lemon-chili dressing	15
<b>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	15
<b>ortolana</b> - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	16
<b>sanremese</b> - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery	20
<b>frittura</b> - beer-battered baby leeks, chickpea fritters	15
<b>barberosse</b> - gratinate, oven baked beet casserole, romano cream, melted Piave cheese	16
<b>brodetto</b> - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	21
<b>prosciutto</b> - parma prosciutto, lightly fried sage dough, stracciatella	26

### ligurian focaccina

<b>tradizionale</b> - imported crescenza, baby wild arugula, extra virgin olive oil	21
<b>pizzata</b> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	23
<b>funghi</b> - crescenza, foraged mushrooms, extra virgin olive oil, italian parsley	25
<b>tartufata</b> - crescenza, extra virgin olive oil, italian parsley, shaved black truffle [uncinatum chatin]	35

### pasta

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil almond ligurian style pesto	22
<b>gnocchi malfatti</b> - ricotta&semolina pillows, slow roasted oxtail sugo, pecorino romano	24
<b>pappardelle</b> - taggia olives speckled long egg-pasta, braised duck sugo, grana padano	24
<b>casonzei</b> - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	25
<b>modenesi</b> - egg-pasta, parma prosciutto, house made truffle butter, black truffle [uncinatum chatin]	35

### from the sea and land

<b>capesante</b> - pan-roasted sea scallops, umbrian lentils, pea tendrils	34
<b>fish of the day</b> - pan-roasted wild FISH fillet, sunchokes, capers, heirloom tomatoes	36
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
<b>ossobuco</b> - marsala braised veal shanks, root vegetables-roasting jus reduction, polenta	39
<b>controfiletto</b> - center cut beef ribeye, roasted bone marrow, bell pepper-anchovies bagna càuda	45

### to the side

<b>ortaggi all'agro</b> - steamed kale, green chard, spinach, shallots	11
<b>patate</b> - oven roasted yukon creamer potatoes, chili flakes, thyme, rosemary oil	11
<b>cavoletti</b> - charred brussels sprouts, pancetta, ligurian olive oil	13

### desserts

<b>panna cotta</b> - vanilla scented, blackberry coulis, seasonal berries, ovis mollis cookies	8
<b>bigné</b> - chocolate cream filled puffs, blueberry-port wine sauce, chantilly cream, praline dust	10
<b>saracena</b> - mascarpone mousse, espresso soaked buckwheat cake, toffee crunch	12
<b>cannoli</b> - ricotta filled homemade cannoli shells, orange marmalade, pistachios	12

## DINNER AT HOME

A Complete Factory Kitchen Experience

### ORTOLANA

field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette

### MODENESI

egg-pasta, parma prosciutto, house made truffle butter, black truffle [uncinatum chatin]

### OSSOBUCO

marsala braised veal shanks, root vegetables-roasting jus reduction, polenta

### SARACENA

mascarpone mousse, espresso soaked buckwheat cake, toffee crunch

**\$65**

per person