



THE FACTORY KITCHEN

since 2013

dinner, November 18, 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
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
raboso - thinly sliced marinated wagyu beef, bosc pear, grana padano, truffle salt	19
palámita - seared albacore tuna, wild arugula, fresh hearts of palm, balsamico dressing	20
sanremese - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery	20

to continue or share

frittura - beer-battered baby leeks, chickpea fritters	15
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	21
prosciutto - parma prosciutto, lightly fried sage dough, stracciatella	26

ligurian focaccina

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

pasta

mandilli di seta - thin handkerchief egg-pasta, basil almond ligurian style pesto	22
ampezzani - roasted beets filled egg-pasta, poppy seeds, sage butter-reggiano, aged ricotta	22
gnocchi malfatti - ricotta&semolina pillows, slow roasted wild boar sugo, pecorino romano	24
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	25
colpo di mare - shrimp&nira chive filled egg-pasta, saffron cream sauce, littleneck clams	27
modenesi - egg-pasta, parma prosciutto, house made truffle butter, black truffle [uncinatum chatin]	35
trifola d'alba - tagliolini egg-pasta, european butter, shaved white truffle [tuber magnatum pico]	AQ

from the sea and land

capesante - pan-roasted sea scallops, roasted romanesco, capers, roasted heirloom tomatoes	34
pescatrice - pan-roasted monkfish fillet, umbrian lentils, pea tendrils, balsamic reduction	36
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, roasted 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 auriana

@thefactorykitchen

suggesting your wine

francine diamond-ferdinandi

#thefactorykitchen

serving you

matteo ferdinandi



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cocktails

hot toddy – famous grouse scotch, lemon, spiced maple syrup	15
buttered rum – gustoso blanco, gosling’s black seal, spiced butter	15
gin giallo – amass gin, yellow chartreuse, ventura limoncello, fresh lemon juice	16
geppo – fresno chili infused gin, 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
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
north coast old rasputin – russian imperial stout, california, usa 9.0%	11
abita wrought iron – ipa, louisiana, usa 6.9%	10

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 ligure di ponente, liguria, italy 2015	16/64
vernaccia di san gimignano – colombaio, toscana, italy 2018	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 – la pergola, piemonte, italy 2018	13/52
valpolicella – brigaldera, veneto, italy 2018	15/60
primitivo – li veli, “orion”, puglia, italy 2018	14/56
pinot noir – melville winery, santa rita hills, california, usa 2016	19/76
dolcetto d’alba – brangero, “sori cascina rabino soprano,” piemonte, italy 2016	15/60
nebbiolo – g. almondo, langhe, piemonte, italy 2018	18/72

We are adding a \$3 al fresco 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.