



THE FACTORY KITCHEN

since 2013

DINNER TO GO January 2021

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
barberosse - gratinate, oven baked beet casserole, romano cream, melted Piave cheese	16
frittura - beer-battered baby leeks, chickpea fritters	15
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
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
gnocchi malfatti - ricotta&semolina pillows, wild boar sugo, pecorino romano	24
casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	25
modenesi - egg-pasta, parma prosciutto, house made truffle butter, black truffle [uncinatum chatin]	35

from the sea and land

cotechino - traditional modena's pork sausage, umbrian lentils, greens	23
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
ossobuco - marsala braised veal shanks, root vegetables-roasting jus reduction, polenta	39
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

desserts

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

DINNER AT HOME January 2021

A Complete Factory Kitchen Experience

CAVOLONERO

tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts

GNOCCHI MALFATTI

ricotta&semolina pillows, wild boar sugo, pecorino romano

PORCHETTA

slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery

BUDINO DI PANE

warm banana bread pudding, caramel sauce

\$48

per person