



# THE FACTORY KITCHEN

since 2013

LUNCH march 5, 2021

## starters

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	11
<b>insalata</b> - white frisée, wild arugula, shaved fennel, oranges, 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>pomodori</b> - heirloom tomato salad, capers, red onions, tomato coulis, ligurian olive oil	17
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>carne al raboso</b> - thinly sliced marinated beef, celery julienne, imported montericco, truffle salt	18
<b>palámita</b> - seared albacore tuna, spinach-bosc pear salad, balsamico emulsion	20
<b>sanremese</b> - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery	20

## to continue or share

<b>barberosse</b> - oven baked beet casserole, romano cream, melted Piave cheese	16
<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

## pasta

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil almond ligurian style pesto	22
<b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes	23
<b>paccheri</b> - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, grana padano	23
<b>gnocchi malfatti</b> - ricotta&semolina pillows, slow roasted wild boar sugo, pecorino romano	24
<b>pappardelle</b> - taggia olives speckled long egg-pasta, braised duck sugo, grana padano	24
<b>ravioli di mare</b> - wild shrimp filled egg-pasta, zucchini, tomatoes concassé, saffron cream	28
<b>modenesi</b> - egg-pasta, parma prosciutto, house made truffle butter, black truffle [melanosporum]	38

## from the sea and land

<b>gallinella</b> - sautéed n.z. sea robin fillet, turnips, green onions, taggia olives, arugula	30
<b>polpettone</b> - baked turkey meatloaf, spicy tomato roasting jus, grilled polenta	24
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
<b>zingara</b> - grilled beef flat iron steak, bell pepper anchovies bagna càuda, rosemary tomatoes	33

## 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

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

at the stove

angelo aurlana

suggesting your wine

@thefactorykitchen\_dtla

francine diamond-ferdinandi

#thefactorykitchen\_dtla

serving you

matteo ferdinandi



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## cocktails

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
uinta hop nosh – ipa, utah, usa 7.3%	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

kerner – abbazia della novacella, alto adige,, italy 2018	14/56
gavi di gavi – broglia, “la meirana,” piemonte, italy 2018	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’

rosato – masciarelli, abruzzo, italy 2018	13/52
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## red

barbera – viette, piemonte, italy 2018	15/60
sangiovese – bibi graetz, “casamatta,” toscana, italy 2018	15/60
corvina – masi, “campofiorin,” veneto, italy 2015	15/60
pinot noir – melville winery, santa rita hills, california, usa 2016	19/76
nerello mascalese – tascante, “ghiaia nera,” etna rosso, italy 2016	14/56

*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.*