



THE FACTORY KITCHEN

since 2013
dinner, april 16, 2021

starters

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| peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil | 11 |
| insalata - white frisée, wild arugula, shaved fennel, oranges, 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 |
| palámita - seared albacore tuna, savoy spinach-bosc pear salad, balsamico emulsion | 20 |
| sanremese - marinated calamari salad, heirloom cherry tomatoes, taggia olives, celery | 20 |

to continue or share

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| frittura - deep fried beer-battered baby leeks, chickpea fritters | 15 |
| barberosse - oven baked beets~goat cheese casserole, romano cream, parmigiano | 17 |
| scottona - thinly sliced slow-roasted beef, grana shavings, lemon-dijon drizzle, baby kale | 20 |
| brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini | 23 |
| prosciutto - parma prosciutto, lightly fried sage dough, straciatella | 26 |

ligurian focaccina

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| tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil | 22 |
| pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano | 24 |
| funghi - crescenza, foraged pioppini mushrooms, extra virgin olive oil, italian parsley | 26 |

pasta

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| mandilli di seta - thin handkerchief egg-pasta, basil almond ligurian style pesto | 23 |
| tagliolini - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes | 23 |
| casonzei - pork sausage&beef filled egg-pasta, brown butter, pancetta, sage, parmigiano | 25 |
| pappardelle - taggia olives speckled long egg-pasta, slow braised rabbit sugo, grana padano | 26 |
| gnocchi malfatti - ricotta&semolina pillows, roasted lamb shoulder sugo, san marzano, romano | 26 |
| ravioli di mare - wild shrimp filling, saffron cream, mussels, langoustine, zucchini, tomatoes, | 30 |
| modenesi - egg-pasta, parma prosciutto, house made truffle butter, black truffle [melanosporum] | 38 |

from the sea and land

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| luserna - sauteed imported sea robin filet, asparagus, lemon-capers-parsley gremolata, polenta | 36 |
| muggine - sauteed wild striped bass fillet, fava beans-pistachio crema, wild arugula, spring onions | 38 |
| porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery | 31 |
| anatra - seared duck breast&confit leg, marsala-tart cherry sauce, roasted baby beets | 34 |
| ossobuco - marsala braised veal shanks, root vegetables-roasting jus reduction, polenta | 39 |
| controfiletto - grilled center cut beef ribeye, bone marrow, bell pepper-anchovies bagna càuda | 45 |
| bistecca - seared 14-day dry aged flannery beef, prime new york steak: house made butter | 50 |

to the side

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| ortaggi all'agro - steamed kale, green chard, spinach, shallots | 11 |
| patate - oven roasted yukon creamer potatoes, chili flakes, thyme, rosemary oil | 11 |
| cipolline - balsamico glazed sweet&savory cipollini, agro~dolce | 11 |
| cavoletti - charred brussels sprouts, pancetta, ligurian olive oil | 13 |
| broccoli di cicco - sautéed di cicco broccolini, spicy~garlic oil | 14 |

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

at the stove

angelo aariana

suggesting your wine

@thefactorykitchen_dtla

francine diamond-ferdinandi

#thefactorykitchen_dtla

serving you

matteo ferdinandi



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cocktails

| | |
|--|----|
| margie's mark – date infused maker's mark, amaro dell'erborista, whistlepig maple syrup | 16 |
| gin giallo – amass gin, yellow chartreuse, ventura limoncello, fresh lemon juice | 16 |
| geppo – fresno chili infused double cross vodka, lemon juice, grapefruit bitters, peppercorn syrup | 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

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| 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 |
| angelo poretto 6 – bock rossa, italy 7.0% | 11 |

sparkling

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| champagne – ayala, "brut majeur", ay, france nv | 24/96 |
| prosecco – bortolomol, "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

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| kerner – kofererhof, valle isarco, alto adige, italy 2018 | 18/72 |
| gavi di gavi – broglia, "la meirana," piemonte, italy 2018 | 16/64 |
| vermentino di sardegna – tenute soletta, "sardo," sardegna, italy 2017 | 14/56 |
| sauvignon – venica & venica, "ronco del cero," collio, friulli, italy 2018 | 17/68 |

rose'

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| rosato – la kiuva, rose' de vallee, vallee d'aoste | 13/52 |
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red

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| 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 |
| tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2014 | 16/64 |
| nebbiolo field blend - le piane, "maggiorina" piemonte, italy 2018 | 15/60 |