



# THE FACTORY KITCHEN

since 2013

lunch april 16, 2021

## starters

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
palámíta - seared albacore tuna, savoy spinach-bosc pear salad, balsamico emulsion	20
sanremese - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery	20

## to continue or share

scottona - thinly sliced slow-roasted beef, imported grana shavings, dijon drizzle, baby kale	20
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
tirolese - crescenza, thinly sliced speck, extra virgin olive oil, wild arugula	25

## pasta

mandilli di seta - thin handkerchief egg-pasta, basil almond ligurian style pesto	22
tagliolini - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes	23
paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, grana padano	23
gnocchi malfatti - ricotta&semolina pillows, slow roasted lamb shoulder sugo, pecorino romano	25
pappardelle - taggia olives speckled long egg-pasta, braised rabbit sugo, parmigiano, sage	25
ravioli di mare - wild shrimp filled egg-pasta, saffron cream, zucchini, tomatoes julienne	28
modenesi - egg-pasta, parma prosciutto and mortadella filling, house made truffle butter	28

## from the sea and land

trota - pan-seared butterflied trout, herbed tomato, taggia olives, capers, arugula	24
luserna - sauteed sea robin filet, lemon, capers-parsley gremolata, vermentino, grilled polenta	26
polpettone - baked turkey meatloaf, savoy spinach, green beans, crushed tomato-roasting jus	26
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	30
zingara - grilled beef flat iron steak, bell pepper-anchovies bagna càuda, rosemary tomatoes	33

## 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
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	12
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 aurlana

suggesting your wine

@thefactorykitchen\_dtla

francine diamond-ferdinandi

#thefactorykitchen\_dtla

serving you

matteo ferdinandi



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## cocktails

<b>margie's mark</b> – date infused maker's mark, amaro dell'erborista, whistlepig maple syrup	16
<b>gin giallo</b> – amass gin, yellow chartreuse, ventura limoncello, fresh lemon juice	16
<b>geppo</b> – fresno chili infused gin, st. george citrus, fresh lemon juice, grapefruit bitters	15
<b>gold rush</b> – old forester bourbon, fresh lemon juice, honey syrup	14
<b>you look good in orange</b> – yola mezcal, cappelletti, dolin rouge vermouth	16
<b>sfactory 1923</b> – st. george terroir gin, gran classico, carpano antica	15
<b>venus d'vynil</b> – templeton rye, luxardo maraschino, amaro averna	16

## beers

<b>north coast scrimshaw</b> – pilsner, california, usa 4.7%	10
<b>allagash white</b> – belgian style wheat, maine, usa 5.1%	11
<b>north coast old rasputin</b> – russian imperial stout, california, usa 9.0%	11
<b>uinta hop nosh</b> – ipa, utah, usa 7.3%	10
<b>angelo poretto 6</b> – bock rossa, italy 7.0%	11

## sparkling

<b>champagne</b> – ayala, "brut majeur", ay, france nv	23/100
<b>prosecco</b> – bortolomiol, "brut," valdobbiadene, veneto, italy 2018	13/52
<b>lambrusco rose'</b> – cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
<b>moscato d'asti</b> – saracco, piemonte, italy 2019	13/28

## white

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

## rose'

<b>rosato</b> – la kiuva, rose' de vallee, vallee d'aoste	13/52
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## red

<b>barbera</b> – viette, piemonte, italy 2018	15/60
<b>sangiovese</b> – bibi graetz, "casamatta," toscana, italy 2018	15/60
<b>corvina</b> – masi, "campofiorin," veneto, italy 2015	15/60
<b>pinot noir</b> – melville winery, santa rita hills, california, usa 2016	19/76
<b>tempranillo</b> - vina alberdi, "rioja alta reserve", rioja, spain 2014	16/64
<b>nebbiolo field blend</b> - le piane, "maggiorina" piemonte, italy 2018	15/60

*We are adding a \$3 covid supplemental fee per person to help us provide a clean and comfortable experience during this time. Please ask us if you'd like it to be removed, and we will happily do so.*