



# THE FACTORY KITCHEN

since 2013

lunch may 11, 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>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil                 | 18 |
| <b>palámita</b> - seared albacore tuna, pea tendrils-bosc pear salad, balsamico emulsion                  | 20 |

## to continue or share

|  |    |
|--|----|
| <b>frico</b> - grilled imported piave cheese-potato pancake, balsamic braised radicchio, pioppini    | 16 |
| <b>scottona</b> - thinly sliced slow-roasted beef, imported piave shavings, dijon drizzle, baby kale | 20 |
| <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 |
| <b>tirolese</b> - crescenza, thinly sliced speck, extra virgin olive oil, wild arugula | 25 |

## 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>pansotti</b> - farmers' greens and ricotta filled egg pasta, reggiano crema, fava tendrils                 | 24 |
| <b>pappardelle</b> - taggia olives speckled long egg-pasta, braised wild boar sugo, reggiano                  | 26 |
| <b>gnocchi malfatti</b> - ricotta&semolina pillows, roasted lamb shoulder sugo, pecorino romano               | 26 |
| <b>ravioli</b> - wild shrimp filling, saffron crema, zucchini, tomatoes, langoustine, shelled mussels         | 30 |
| <b>modenesi</b> - egg-pasta, prosciutto and mortadella filling, truffle butter, black summer truffle shavings | 32 |

## from the sea and land

|   |    |
|---|----|
| <b>trota</b> - pan-seared butterflied trout, fava beans, peas, vermentino, roasted fish jus           | 24 |
| <b>salmone</b> - grilled imported salmon fillet, artichokes, lemon-capers-parsley gremolata           | 31 |
| <b>polpettone</b> - baked turkey meatloaf, green beans, crushed tomato-roasting jus, chard            | 26 |
| <b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery       | 30 |
| <b>controfiletto</b> - grilled center cut beef ribeye, bone marrow, bell pepper-anchovies bagna càuda | 45 |

## 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 auriara

suggesting your wine

@thefactorykitchen\_dtla

francine diamond-ferdinandi

#thefactorykitchen\_dtla

serving you

matteo ferdinandi



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since 2013

## 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> – collet, "bru", ay, france nv                                    | 22/88 |
| <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>reisling</b> – cantina valle isarco, "aristos," alto adige, italy 2015         | 16/64 |
| <b>chardonnay</b> – coppo, "costebianche," piemonte, italy 2017                   | 15/60 |
| <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 |
|---|-------|

## red

|   |       |
|---|-------|
| <b>barbera</b> – viette, piemonte, italy 2018                               | 15/60 |
| <b>sangiovese</b> – bibi graetz, "casamatta," toscana, italy 2018           | 15/60 |
| <b>corvina blend</b> – tommasi, "rafael", valpolicella, italy 2018          | 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   | 16/64 |

*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.*