THE FACTORY KITCHEN

since 2013

dinner, june 10, 2021

starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	11
insalata - 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, medjool dates, goat cheese, spring onions, champagne vinaigrette	16
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
palámita - seared albacore tuna, watercress-bosc pear salad, balsamico emulsion	20

to continue or share

barberosse - oven baked beets~asiago casserole, romano cream, parmigiano	17
scottona - thinly sliced slow-roasted beef, pecorino toscano shavings, dijon drizzle, baby kale	20
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	23
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	26

ligurian focaccina

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

handcrafted pasta

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	26
gnocchi malfatti - ricotta&semolina pillows, slow roasted lamb sugo, pecorino romano	26
pappardelle - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	26
ravioli di mare - wild shrimp filling, saffron crema, zucchini, tomatoes, shrimp tartare	30
modenesi - egg-pasta, parma prosciutto, house made truffle butter, summer black truffle shavings	34

from sea and land

sanpietro - pan-roasted jondory, artichokes, grape tomatoes, roasted fish guazzetto	38
luserna - pan-roasted imported gurnard fillet, asparagus, lemon-capers-parsley gremolata	38
quaglietta - roasted semi boneless quail, squash vellutata, spinach, mushrooms, marsala, raisins	28
agnellino - roasted lamb riblets, artichokes, salmoriglio, tomato confit, grilled piadina	31
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	31
ossobuco - marsala braised veal shanks, root vegetables-roasting jus reduction, polenta	39
bistecca - seared 14 day-dry aged flannery beef, prime new york steak: bagna câuda	50

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 sprout broccolini, spicy~garlic oil	14

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

at the stove
angelo auriana

@thefactorykitchen_dtla

suggesting your wine
francine diamond-ferdinandi

#thefactorykitchen_dtla

serving you
matteo ferdinandi

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cocktails

LL cool jose - vodka, meletti amaro, crème de peche, fresh lemon juice, rose',	14
il bacio - el tesoro blanco, lemon, mint-citrus syrup, pamplemousse, prosecco	15
gin rosa - rosemary infused amass gin, lemon, orgeat, aperol	16
bel prato - gustoso blanco, lime, chareau, st.germain elderflower, simple syrup	16
margie's mark– date infused maker's mark, amaro dell'erborista, whistlepig maple syrup	17
gold rush – old forester bourbon, bigallet china amaro, fresh lemon juice, honey syrup	15
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%	11
birra dell' eremo fuoco – belgian style tripel, italy 500ml 8.5%	15

sparkling

champagne – chateau de bligny, "brut grande reserve", cote des bar, france nv	22/88
prosecco – bortolomiol, "brut," valdobbiadene, veneto, italy 2018	13/52
lambrusco rose' – cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato di pavia – centorri, piemonte, italy NV	12/48

white

riesling – cantina valle isarco, "aristos," alto adige, italy 2015	16/64
arneis – g. almondo, "bricco delle ciliegie," roero, piemonte, italy 2018	15/60
gavi di gavi – broglia, "la meirana," piemonte, italy 2018	16/64
vermentino – la ginestraia, liguria, italy 2018	17/68
sauvignon – venica & venica, "ronco del cero," collio, friulli, italy 2018	17/68

rose'

rosato - g.d. vajra "rosabella", piemonte, italy 2018	15/60

red

barbera – roagna, piemonte, italy 2019	15/60
sangiovese – bibi graetz, "casamatta," toscana, italy 2018	15/60
corvina – masi, "campofiorin," teneto, italy 2015	15/60
pinot noir – ponzi, willamette valley, oregon, usa 2018	18/72
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2014	16/64
nebbiolo field blend - 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.