



# THE FACTORY KITCHEN

since 2013

lunch june 11, 2021

## starters

|   |    |
|---|----|
| <b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil                      | 11 |
| <b>insalata</b> - 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>palámíta</b> - seared albacore tuna, pea tendrils-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>scottona</b> - thinly sliced slow-roasted beef, pecorino toscano shavings, dijon drizzle, baby kale | 20 |
| <b>brodetto</b> - steamed saltspring mussels, spicy calamari sugo, san marzano tomatoes, crostini      | 20 |
| <b>prosciutto</b> - parma prosciutto, lightly fried sage dough, straciatella                           | 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>funghi</b> - crescenza, foraged pioppini mushrooms, extra virgin olive oil, italian parsley | 26 |

## handcrafted pasta

|  |    |
|--|----|
| <b>mandilli di seta</b> - thin handkerchief egg-pasta, basil-almond ligurian olive oil pesto         | 22 |
| <b>paccheri</b> - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, grana padano      | 23 |
| <b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes | 23 |
| <b>gnocchi malfatti</b> - ricotta&semolina pillows, slow roasted duck sugo, parmigiano               | 26 |
| <b>pappardelle</b> - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana | 26 |
| <b>modenesi</b> - egg-pasta, prosciutto and mortadella filling, truffle butter, reggiano crema       | 28 |
| <b>ravioli di mare</b> - wild shrimp filling, saffron crema, zucchini, tomatoes, shrimp tartare      | 30 |

## from sea and land

|   |    |
|---|----|
| <b>trota</b> - pan-seared butterflied trout, artichokes, grape tomatoes, vermentino, roasted fish jus | 24 |
| <b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery       | 30 |
| <b>bistecca</b> - seared 14 day-dry aged flannery beef, prime new york steak: bagna càuda             | 50 |

## 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>cipolline</b> - balsamico glazed sweet&savory cipollini, agro~dolce                 | 12 |
| <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

suggesting your wine

erving you

angelo aurlana

@thefactorykitchen dtla francine diamond-ferdinandi

#thefactorykitchen dtla

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, chateau, st.germain elderflower, simple syrup        | 16 |
| margie's mark- date infused maker's mark, amaro dell'erborista, whistlepig maple syrup | 16 |
| 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'vnyl - 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 d'asti - saracco, piemonte, italy 2019                                | 14/28 |

## 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 | 16/64 |
|---|-------|

## 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.*