



THE FACTORY KITCHEN

since 2013
dinner, July 11, 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
palámita - seared albacore tuna, pea tendrils-bosc pear salad, balsamico emulsion	20
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20

to continue or share

barberosse - oven baked beets~asiago casserole, romano cream, parmigiano	17
scottona - thinly sliced slow-roasted beef, padano shavings, lemo-dijon drizzle, spring kale	20
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	23
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	28

ligurian focaccina

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

handcrafted pasta

mandilli di seta - thin handkerchief egg-pasta, basil-almond, olive oil, 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 wild boar sugo, pecorino romano	26
pappardelle - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	26
agnolotti - braised beef-tuscan kale filled egg pasta, tomato vellutata, aged ricotta shavings	26
ravioli di mare - wild shrimp filling, saffron crema, zucchini, tomatoes, shrimp tartare	30
modenesi - prosciutto filled egg-pasta, mortadella, truffle butter, reggiano crema, summer black truffle	34

from sea and land

dentice - sauteed imported pink snapper fillet, sunchoke, spinach, grape tomatoes, fish guazzetto	38
luserna - sauteed imported sea robin fillet, asparagus, lemon-capers-italian parsley gremolata	38
agnellino - roasted flannery lamb riblets, eggplant, tomatoes, grilled piadina, roasting jus	31
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	31
ossobuco - nebbiolo braised veal shanks, root vegetables-roasting jus reduction, grilled polenta	40
bistecca - seared 14 day-dry aged flannery beef, prime new york steak, watercress coulis	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

*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 - denizen white rum, 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
menebrea - ambrata, italy 5.0%	11
dolomiti - "pils," blond lager, veneto, italy 4.9%	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 - loredan gasparini, "brut," asolo superiore, veneto, italy nv	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 2019	16/64
vermentino - la ginestraia, liguria, italy 2019	17/68
sauvignon - de vescovi ulzbach, trentino, italy 2019	15/60

rose'

rose - cascina belmonte, "costellazioni," lombardia, italy 2018	15/60
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red

barbera - roagna, piemonte, italy 2019	15/60
sangiovese - bibi graetz, "casamatta," toscana, italy 2018	15/60
corvina - masi, "campofiorin," veneto, italy 2015	15/60
pinot noir - maison l'envoye, "two messengers", willamette valley, oregon, usa 2018	17/68
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2014	16/64
nebbiolo field blend - le piane, "maggiorina" piemonte, italy 2018	16/64