



THE FACTORY KITCHEN

since 2013
lunch july 13, 2021

starters

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| 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, dates, goat cheese, spring onions, champagne vinaigrette | 16 |
| cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil | 18 |
| sanremese - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery | 20 |
| palámita - seared albacore tuna, pea tendrils-bosc pear salad, balsamico | 20 |

to continue or share

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| scottona - thinly sliced slow-roasted beef, pecorino toscano shavings, dijon drizzle, baby kale | 20 |
| prosciutto - parma prosciutto, lightly fried sage dough, straciatella | 28 |

ligurian focaccina

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| tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil | 21 |
| pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano | 23 |

handcrafted pasta

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| mandilli di seta - thin handkerchief egg-pasta, basil-almond ligurian olive oil pesto | 22 |
| paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano | 23 |
| tagliolini - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes | 23 |
| 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 |
| modenesi - traditional prosciutto and mortadella filled egg-pasta, parmigiano crema, truffle butter | 28 |
| ravioli di mare - wild shrimp filling, saffron crema, zucchini, tomatoes, shrimp tartare | 30 |

from sea and land

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| trota - pan-seared butterflied trout, asapargus, grape tomatoes, vermentino, roasted fish jus | 24 |
| agnellino - roasted flannery lamb riblets, artichokes, herbed tomatoes, grilled piadina, roasting jus | 31 |
| porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery | 31 |
| bistecca - seared 14 day-dry aged flannery beef, prime new york steak: watercress coulis | 50 |

to the side

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| 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

suggesting your wine

servicing you

angelo aurlana @thefactorykitchen_dtla francine diamond-ferdinandi

#thefactorykitchen_dtla

matteo ferdinandi



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cocktails

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|---|----|
| 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, chateau, 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

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| 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, italia 5.0% | 11 |
| dolomiti - blond lager, veneto, italia 4.9% | 11 |
| birra dell' eremo fuoco - belgian style tripel, italy 500ml 8.5% | 15 |

sparkling

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| 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

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| 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 2018 | 17/68 |
| sauvignon - de vescovi ulzbach, trentino, italy 2019 | 15/60 |
| verdicchio di matelica - la monacesca, marche, italy 2016 | 15/60 |

rose'

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| rose - cascina belmonte, "costellazioni," valtenesi, italia NV | 15/60 |
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red

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| 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 - 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 |