



# THE FACTORY KITCHEN

since 2013

dinner, september 14, 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, medjool dates, goat cheese, spring onions, champagne vinaigrette	16
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>pomodori</b> - heirloom tomato salad, red onions, cucumbers, tomato coulis, olive oil, capers dust	18
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
<b>palámita</b> - seared albacore tuna, pea tendrils-pear salad, balsamico emulsion	20

## to continue or share

<b>barberosse</b> - oven baked beets~asiago casserole, romano cream, parmigiano	17
<b>brodetto</b> - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	23
<b>prosciutto</b> - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	28

## ligurian focaccina

<b>tradizionale</b> - imported crescenza, baby wild arugula, extra virgin olive oil	22
<b>pizzata</b> - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano, arugula	24

## handcrafted pasta

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil-almond, olive oil, ligurian style pesto	23
<b>casereccia</b> - thin long egg-pasta, spicy san marzano sugo, onions, crispy prosciutto, romano	24
<b>casonzei</b> - pork sausage & beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	26
<b>gnocchi malfatti</b> - ricotta&semolina pillows, slow roasted duck sugo, tomato passata, reggiano	26
<b>pappardelle</b> - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	26
<b>ravioli di mare</b> - wild shrimp filling, saffron crema, zucchini, tomatoes julienne, shrimp tartare	30
<b>modenesi</b> - prosciutto filled egg-pasta, mortadella, truffle butter, reggiano crema, summer black truffle	36

## from sea and land

<b>pescatrice</b> - pan-roasted monkfish fillet, sunchokes, taggia olives, roasted fish guazzetto	34
<b>luserna</b> - sauteed imported sea robin fillet, tokyo turnips, lemon-capers, parsley, vermentino	36
<b>fegato di vitello</b> - sautéed calf liver, caramelized onions, butter, sage, savoy spinach	28
<b>agnellino</b> - roasted flannery lamb riblets, herbed tomatoes, cauliflower crema, grilled piadina	31
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	31
<b>anatra</b> - seared duck breast & confit leg, marsala reduction, polenta, pickled white chard	35
<b>bistecca</b> - grilled 14 day-dry aged flannery beef prime new york steak [10 oz], watercress coulis	72

## 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 auriana

@thefactorykitchen\_dtla

suggesting your wine

francine diamond-ferdinandi

#thefactorykitchen\_dtla

serving you

matteo ferdinandi



# THE FACTORY KITCHEN

since 2013

## cocktails

LL cool jose - vodka, meletti amaro, crème de passion, fresh lemon, rosé	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
swoon unit - mulholland gin, fresh lemon, montenegro, limoncello, butterfly pea tea	16
resting peach face - buffalo trace bourbon, fresh lemon, black tea, peach	16
madre mia! - madre ensemble mezcal, rye whiskey, amaro angeleno, bigallet china china	17
factory negroni - st. george terrior gin, campari, dolin rouge vermouth	16
father cantucci - makers mark bourbon, amaretto, absinthe, bitters	17

## beers

dolomiti - "pils," blond lager, veneto, italy 4.9%	11
north coast scrimshaw - pilsner, california, usa 4.7%	10
allagash white - belgian style wheat, maine, usa 5.1%	11
menebrea - ambrata, italy 5.0%	11
uinta hop nosh - ipa, utah, usa 7.3%	11
north coast old rasputin - russian imperial stout, california, usa 9.0%	11

## sparkling

champagne - collet, brut, aÿ, france nv	25/100
prosecco - loredan gasparini, "brut," asolo superiore, veneto, italy nv	14/56
lambrusco rose' - cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato d'asti - saracco, piemonte, italy (375ml)	14/28

## white

pinot bianco - alois lageder, "haberle", alto adige, italy 2018	18/72
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

## rosé

rosé - finca nueva, "rosado", rioja, spain 2019	12/48
---	-------

## red

barbera - roagna, piemonte, italy 2019	15/60
sangiovese - bibi graetz, "casamatta," toscana, italy 2019	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 - donnas, valle d'aosta, italy 2016	20/80