



THE FACTORY KITCHEN

since 2013

dinner, september 24, 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
autunnale - endives, castelfranco, gorgonzola, demi-sec grapes, champagne vinaigrette, pepitas	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
palámita - seared albacore tuna, pea tendrils-pear salad, balsamico emulsion	20

to continue or share

frico - grilled montasio cheese-potato pancake, sauteed radicchio, pioppini, red onions, balsamico	20
brodetto - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	23
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, straciatella	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	24
casonzei - pork sausage & beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	26
gnocchi malfatti - ricotta&semolina pillows, slow roasted wild boar shoulder sugo, tomato passata	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 julienne, shrimp tartare	30
modenesi - prosciutto filled egg-pasta, mortadella, truffle butter, reggiano crema, uncinatum black truffle	37

from sea and land

masonete - roasted softshell crab, crushed san marzano, taggia olives, capers, ciabatta crostone	28
luserna - sauteed imported sea robin fillet, sunchoke, lemon-capers, parsley, vermentino	36
dentice - pan seared nz snapper fillet, roasted cauliflowers, watercress, smoky fish guazzetto	36
agnellino - roasted flannery lamb riblets, herbed tomatoes, savoy spinach, grilled piadina	31
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	31
anatra - seared duck breast & confit leg, caramelized rhubarb sauce, wilted greens, pickled chard	35
bistecca - grilled 14 day-dry aged flannery beef prime new york steak [12 oz], horseradish gremolata	73

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 auriara

@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 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	23/92
prosecco - bortolomiol, "brut," valdobbiadene, veneto, italy 2020	13/52
lambrusco rose' - cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato d'asti - saracco, piemonte, italy (375ml)	14/28

white

arneis - g. almondo, "bricco delle ciliegie," roero, piemonte, italy 2018	15/60
chardonnay - coppo, "costebianche," piemonte, italy 2017	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
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red

barbera - roagna, piemonte, italy 2019	15/60
sangiovese - bibi graetz, "casamatta," toscana, italy 2019	15/60
corvina blend - allegrini, "la grola", veronese, italy 2017	16/64
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