



THE FACTORY KITCHEN

since 2013
lunch september 8, 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	16
ortolana - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	16
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
pomodori - heirloom tomato salad, cucumbers, red onions, tomato coulis, ligurian olive oil	18
sanremese - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery	20
palámita - seared and sliced albacore tuna, pea tendrils-pear salad, balsamico	20

to continue or share

frico - grilled montasio cheese-potato pancake, sauteed radicchio, pioppini, red onions, balsamico	20
scottona - thinly sliced slow-roasted beef, grana padano shavings, dijon drizzle, baby kale	20
prosciutto - parma prosciutto, lightly fried sage dough, stracciatella	28

ligurian focaccina

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

handcrafted pasta

mandilli di seta - thin handkerchief egg-pasta, basil-almond ligurian olive oil pesto	22
tagliolini - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes	23
paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano	23
gnocchi malfatti - ricotta&semolina pillows, roasted lamb shoulder sugo, san marzano tomato, reggiano	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	26
ravioli di mare - wild shrimp filling, saffron crema, zucchini, tomatoes julienne, shrimp tartare	30

from sea and land

trota - seared butterflied trout, summer squash, taggia olives, roasted fish guazzetto	24
quaglietta - roasted semiboneless quail, savoy spinach, raisins, polenta, marsala reduction	20
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	31
bistecca - grilled 14 day-dry aged flannery beef prime new york steak [10 oz], watercress coulis	72

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

suggesting your wine

@thefactorykitchen_dtla

francine diamond-ferdinandi

serving you

#thefactorykitchen_dtla

matteo ferdinandi



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cocktails

LL cool jose - vodka, meletti amaro, crème de passion, fresh lemon juice, 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
resting peach face - buffalo trace, black tea, lemon juice, peach syrup	15
swoon unit - mulholland gin, limoncello, montenegro, lemon juice, pea tea syrup	16
father cantucci - makers mark, bitters, lazzarone amaretto, spritz of absinthe	17
madre mia! - rittenhouse rye, amaro angeleno, madre esemble, bigallet china china	16

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
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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