



THE FACTORY KITCHEN

since 2013

lunch october 14, 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
autunnale - endive, castelfranco, gorgonzola, demi-sec grapes, champagne vinaigrette, walnuts	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

scottona - thinly sliced slow-roasted beef, grana padano shavings, lemon-dijon drizzle, baby kale	20
prosciutto - lightly fried sage dough, stracciatella, parma prosciutto	28

ligurian focaccina

tradizionale - crescenza cheese, baby wild arugula, extra virgin olive oil	21
pizzata - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	23
tirolese - crescenza, thinly sliced imported speck, extra virgin olive oil, italian parsley	26

handcrafted pasta

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
agnolotti - braised beef and tuscan kale filled egg pasta, tomato vellutata, aged ricotta shavings	26
pappardelle - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	26
gnocchi malfatti - ricotta&semolina pillows, slow roasted lamb shoulder sugo, san marzano, romano	27
ravioli di mare - wild shrimp filling, saffron crema, zucchini, tomatoes julienne, shrimp tartare	30
modenesi - traditional prosciutto and mortadella filled egg-pasta, parmigiano crema, truffle butter	27

*with seasonal uncinatum black truffle shavings add \$10

from sea and land

luserna - sautéed imported sea robin fillet, sunchokes, lemon-capers, parsley, vermentino	35
polpettone - slow baked turkey meatloaf, umbrian lentils-porcini soffritto, butternut squash	24
agnellino - roasted flannery lamb riblets, herbed tomatoes, spinach, roasted eggplant crema	31
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	31
controfiletto - grilled center cut beef ribeye, horseradish gremolata, salmoriglio	39

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 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, chateau, 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
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
menabrea - 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 - bortolomiol, "brut," valdobbiadene, veneto, italy 2018	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
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 - leone de castris, "five roses", salento, italy 2018	12/48
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red

barbera - roagna, piemonte, italy 2019	15/60
chianti classico - felsina, "pagliarese," toscana, italy 2018	16/64
corvina blend - allegrini, "palazzo della torre", 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