



# THE FACTORY KITCHEN

since 2013

lunch october 12, 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	16
<b>ortolana</b> - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	16
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>autunnale</b> - endive, castelfranco, gorgonzola, demi-sec grapes, champagne vinaigrette, pepitas	18
<b>sanremese</b> - marinated local calamari, olive oil, heirloom cherry tomatoes, taggia olives, celery	20
<b>palámita</b> - seared and sliced albacore tuna, pea tendrils-pear salad, balsamico	20

## to continue or share

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

## ligurian focaccina

<b>tradizionale</b> - crescenza cheese, baby wild arugula, extra virgin olive oil	21
<b>pizzata</b> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	23

## handcrafted pasta

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil-almond ligurian olive oil pesto	22
<b>paccheri</b> - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano	23
<b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, littleneck clams, san marzano tomatoes	25
<b>agnolotti</b> - braised beef and tuscan kale filled egg pasta, tomato vellutata, aged ricotta shavings	26
<b>gnocchi malfatti</b> - ricotta&semolina pillows, slow roasted duck sugo, san marzano, reggiano	27
<b>ravioli di mare</b> - wild shrimp filling, saffron crema, zucchini, tomatoes julienne, shrimp tartare	30
<b>modenesi</b> - traditional prosciutto and mortadella filled egg-pasta, parmigiano crema, truffle butter	27

\*with seasonal uncinatum black truffle shavings add \$10

## from sea and land

<b>luserna</b> - sautéed imported sea robin fillet, sunchokes, lemon-capers, parsley, vermentino	35
<b>polpettone</b> - slow baked turkey meatloaf, umbrian lentils, porcini soffritto	24
<b>fegato di vitello</b> - sautéed calf liver, caramelized onions, butter, sage, savoy spinach	28
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	31
<b>controfiletto</b> - grilled center cut beef ribeye, horseradish gremolata, watercress brush	39

## 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>cipolline</b> - balsamico glazed sweet&savory cipollini, agro~dolce	12
<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

suggesting your wine

@thefactorykitchen\_dtla

francine diamond-ferdinandi

serving you

#thefactorykitchen\_dtla

matteo ferdinandi



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## cocktails

<b>LL cool jose</b> - vodka, meletti amaro, crème de passion, fresh lemon, rosé	14
<b>il bacio</b> - el tesoro blanco, lemon, mint-citrus syrup, pamplemousse, prosecco	15
<b>gin rosa</b> - rosemary infused amass gin, lemon, orgeat, aperol	16
<b>bel prato</b> - denizen white rum, lime, chateau, st.germain elderflower, simple syrup	16
<b>swoon unit</b> - mulholland gin, fresh lemon, montenegro, limoncello, butterfly pea tea	16
<b>resting peach face</b> - buffalo trace bourbon, fresh lemon, black tea, peach	16
<b>madre mia!</b> - madre ensemble mezcal, rye whiskey, amaro angeleno, bigallet china china	17
<b>father cantucci</b> - makers mark bourbon, amaretto, absinthe, bitters	17

## beers

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

## sparkling

<b>champagne</b> - collet, brut, aÿ, france nv	25/100
<b>prosecco</b> - bortolomiol, "brut," valdobbiadene, veneto, italy 2018	13/52
<b>lambrusco rose'</b> - cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
<b>moscato d'asti</b> - saracco, piemonte, italy (375ml)	14/28

## white

<b>arneis</b> - g. almondo, "bricco delle ciliegie," roero, piemonte, italy 2018	15/60
<b>gavi di gavi</b> - broglia, "la meirana," piemonte, italy 2019	16/64
<b>vermentino</b> - la ginestraia, liguria, italy 2019	17/68
<b>sauvignon</b> - de vescovi ulzbach, trentino, italy 2019	15/60

## rosé

<b>rosé</b> - leone de castris, "five roses", salento, italy 2018	12/48
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## red

<b>barbera</b> - roagna, piemonte, italy 2019	15/60
<b>chianti classico</b> - felsina, "pagliarese," toscana, italy 2018	16/64
<b>corvina blend</b> - allegrini, "palazzo della torre", veronese, italy 2017	16/64
<b>pinot noir</b> - maison l'envoye, "two messengers", willamette valley, oregon, usa 2018	17/68
<b>tempranillo</b> - vina alberdi, "rioja alta reserve", rioja, spain 2014	16/64
<b>nebbiolo</b> - donnas, valle d'aosta, italy 2016	20/80