

THE FACTORY KITCHEN

since 2013

dinner, november 24, 2021



starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
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, medjool dates, goat cheese, spring onions, vinaigrette	16
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
autunnale - endive, castelfranco, gorgonzola, pomegranate, champagne vinaigrette, walnuts	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
palámita - seared albacore tuna, pea tendrils-persimmons salad, balsamico emulsion	20

to continue or share

barberosse - oven baked beets-asiago casserole, romano crema, parmigiano	17
frittura - deep fried beer-battered baby leeks, chickpea fritters	18
speck e cachi - persimmons, speck, wild arugula, whipped ricotta, balsamico drizzle	20
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, spring kale	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	23
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano, arugula	25
funghi - crescenza, foraged pioppini mushrooms, extra virgin olive oil, italian parsley	28

handcrafted pasta

mandilli di seta - thin handkerchief egg-pasta, basil-almond, olive oil, ligurian style pesto	24
tagliolini - thin long egg-pasta, spicy calamari sugo, salt spring mussels, san marzano tomatoes	25
pappardelle - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	26
gnocchi malfatti - ricotta&semolina pillows, slow roasted wild boar sugo, tomato passata, pecorino	27
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella	28
casonzei - pork sausage & beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	28
ravioli di mare - wild shrimp filled egg pasta, crustacean sauce, langoustines, littleneck clams	30
trifola d'alba - tagliolini egg-pasta, european butter, shaved white truffle [~7g]-tuber magnatum pico	185

from sea and land

luserna - sauteed imported sea robin fillet, umbrian lentils, porcini, kabocha squash vellutata	36
dentice - pan seared nz snapper fillet, roasted romanesco, taggia olives, smoky fish guazzetto	36
agnellino - roasted flannery lamb riblets, tomatoes, greens, roasted sunchoke crema, grilled piadina	31
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	31
guanciale - braised beef cheeks, nebbiolo-pomegranate roasting jus, wilted greens, polenta	42
vitello - porcini rubbed imported veal chop delmonico [~16oz], grilled, balsamic glazed cipollini	50

to the side

ortaggi all'agro - steamed kale, green chard, spinach, shallots	12
patate - oven roasted yukon creamer potatoes, aleppo pepper, thyme, rosemary oil	12
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	13
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	14

the factory kitchen wishes you a happy thanksgiving

*the consumption of raw shellfish and undercooked meat will increase the risk of foodborne illness

at the stove

angelo auriara

suggesting your wine

@thefactorykitchen_dtla

francine diamond-ferdinandi

#thefactorykitchen_dtla

serving you

matteo ferdinandi



THE FACTORY KITCHEN

since 2013

cocktails

sweater weather - mulholland gin, campari, punt e mes vermouth	16
a.p.i.a.r.o. - buffalo trace bourbon, liquid alchemist apple spice, maple syrup, lemon&cinnamon	17
l.a. winter - grey goose vodka, butterfly tea syrup, fresh lemon juice	16
il bacio - el tesoro blanco, lemon, mint-citrus syrup, pamplemousse, prosecco	15
gin rosa - rosemary infused amass gin, lemon, orgeat, aperol	16
resting peach face - buffalo trace bourbon, fresh lemon, black tea, peach	17
madre mia! - madre ensemble mezcal, rye whiskey, amaro angeleno, bigallet china china	17
father cantucci - makers mark bourbon, amaretto, absinthe, bitters	18

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 2020	15/60
chardonnay - coppo, "costebianche," piemonte, italy 2017	15/60
gavi di gavi - broglia, "la meirana," piemonte, italy 2020	16/64
vermentino - la ginestraia, liguria, italy 2019	17/68
sauvignon - erste+neue, alto adige, italy 2020	15/60

rosé

rosé - leone de castris, "five roses", salento, italy 2018	12/48
---	-------

red

barbera - roagna, piemonte, italy 2019	15/60
chianti ruffina - selvapiana, toscana, italy 2019	15/60
aglianico - viticoltori de conciliis, "bacioilcielo," campania, italy 2019	15/60
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 field blend - le piane, "maggiorina," piemonte, italy 2018	16/64