



THE FACTORY KITCHEN

since 2013
lunch, november 19, 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, 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 albacore tuna, pea tendrils-pearsimmons salad, balsamico emulsion	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, thinly sliced parma prosciutto, stracciatella	28

ligurian focaccina

tradizionale - crescenza cheese, 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, olive oil, ligurian style pesto	24
paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano	24
tagliolini - thin long egg-pasta, spicy calamari sugo, saltspring 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 oxtail sugo, tomato passata, pecorino	28
modenesi - traditional prosciutto filled egg-pasta, parmigiano crema, truffle butter	28
ravioli di mare - wild shrimp filled egg pasta, crustacean sauce, langoustines, littleneck clams	30

from sea and land

luserna - sauteed imported sea robin fillet, roasted romanesco, taggia olives, smoky fish guazzetto	35
polpettone - slow baked turkey meatloaf, umbrian lentils-porcini soffritto, kabocha squash	24
agnellino - roasted flannery lamb riblets, tomatoes, greens, roasted sunchokes crema	31
porchetta - slow roasted pork belly, aromatic herbs, fennel, carrots, red onions, celery	31
anatra - seared duck breast & confit leg, marsala-pomegranate sauce, pickled white chard	35
controfiletto - grilled center cut beef ribeye [~12oz], horseradish gremolata	46

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 auria

suggesting your wine

@thefactorykitchen_dtla

francine diamond-ferdinandi

serving you

#thefactorykitchen_dtla

matteo ferdinandi



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cocktails

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
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
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
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 - erste+neue, alto adige, italy 2020	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
corvina blend - allegrini, "palazzo della torre", veronese, italy 2017	16/64
aglianico - viticoltori de conciliis, "bacioilcielo," campania, italy 2019	15/60
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2014	16/64
nebbiolo - ca rossa, "funsu," langhe, piemonte, italy 2018	16/64