

# THE FACTORY KITCHEN

since 2013  
dinner, january 13, 2022



## starters

<b>peperú</b> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
<b>insalata</b> - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
<b>cavolonero</b> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	17
<b>ortolana</b> - field greens, radish, medjool dates, goat cheese, spring onions, vinaigrette	17
<b>cremosella</b> - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
<b>autunnale</b> - endive, castelfranco, gorgonzola, green grapes, champagne vinaigrette, walnuts	18
<b>sanremese</b> - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20

## to continue or share

<b>barberosse</b> - oven baked beets-asiago casserole, romano crema, parmigiano	18
<b>frittura</b> - deep fried beer-battered baby leeks, chickpea fritters	19
<b>scottona</b> - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, spring kale	22
<b>brodetto</b> - steamed littleneck clams, mussels, garbanzo beans, clam broth, crostini	25
<b>prosciutto</b> - thinly sliced parma prosciutto, lightly fried sage dough, straciatella	29

## ligurian focaccina

<b>tradizionale</b> - imported crescenza, baby wild arugula, extra virgin olive oil	24
<b>pizzata</b> - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano, arugula	26
<b>funghi</b> - crescenza, foraged pioppini mushrooms, extra virgin olive oil, italian parsley	28

## handcrafted pasta

<b>mandilli di seta</b> - thin handkerchief egg-pasta, basil-almond, olive oil, ligurian style pesto	26
<b>tagliolini</b> - thin long egg-pasta, spicy calamari sugo, salt spring mussels, san marzano tomatoes	27
<b>casonzei</b> - pork sausage & beef filled egg-pasta, brown butter, pancetta, sage, parmigiano	28
<b>pappardelle</b> - taggia olives speckled long egg-pasta ribbons, braised rabbit sugo, sage, grana	29
<b>gnocchi malfatti</b> - ricotta&semolina pillows, slow braised wild boar sugo, tomato passata, reggiano	30
<b>ravioli di mare</b> - wild shrimp filled egg pasta, crustacean sauce, langoustines, littleneck clams	32
<b>modenesi</b> - prosciutto filled egg-pasta, truffle butter, reggiano crema, melanosporum winter black truffle	49

## from sea and land

<b>luserna</b> - sauteed imported sea robin fillet, sunchokes, lemon-capers, italian parsley, vermentino	37
<b>dentice</b> - pan seared imported pink snapper, green beans, cherry tomatoes	37
<b>porchetta</b> - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	33
<b>agnellino</b> - roasted flannery lamb riblets, umbrian lentils, herbed tomatoes, radicchio, grilled piadina	34
<b>ossobuco</b> - nebbiolo braised petit veal shanks, root vegetables-roasted jus reduction, grilled polenta	44
<b>controfiletto</b> - porcini rubbed center cut beef ribeye [~12oz], roasted bone marrow, watercress drizzle	57

## to the side

<b>ortaggi all'agro</b> - steamed kale, green chard, spinach, shallots	13
<b>patate</b> - oven roasted yukon creamer potatoes, aleppo pepper, thyme, rosemary oil	14
<b>cipolline</b> - balsamico glazed sweet&savory cipollini, agro~dolce	15
<b>cavoletti</b> - charred brussels sprouts, pancetta, ligurian olive oil	16

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

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## cocktails

<b>l.a. winter</b> - grey goose vodka, butterfly tea syrup, fresh lemon juice	16
<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>sweater weather</b> - mulholland gin, campari, punt e mes vermouthe	16
<b>a.p.i.a.r.o.</b> - buffalo trace bourbon, liquid alchemist apple spice, maple syrup, lemon&cinnamon	17
<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	18

## 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>menebrea</b> - ambrata, italy 5.0%	11
<b>anderson valley</b> - ipa, boonville, ca, usa 7.0%	11
<b>north coast old rasputin</b> - russian imperial stout, california, usa 9.0%	11
<b>birra dell eremo</b> - fiera, american ipa, italy 6.5%	15
<b>birra dell eremo</b> - fuoco, tripel style ale, italy 8.5% (500ml)	15

## sparkling

<b>champagne</b> - château de bligny, brut, grand reserve, aÿ, france	23/92
<b>prosecco</b> - bortolomiol, "brut," valdobbiadene, veneto, italy 2020	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)	15/32

## white

<b>arneis</b> - g. almondo, "bricco delle ciliegie," roero, piemonte, italy 2020	15/60
<b>chardonnay</b> - coppo, "costebianche," piemonte, italy 2017	15/60
<b>gavi di gavi</b> - broglia, "la meirana," piemonte, italy 2020	16/64
<b>vermentino</b> - la ginestraia, liguria, italy 2019	17/68
<b>sauvignon</b> - erste+neue, alto adige, italy 2020	15/60

## rosé

<b>rosé</b> - finca nueva, "rosado," rioja, spain 2019	12/48
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## red

<b>barbera</b> - roagna, piemonte, italy 2020	15/60
<b>chianti classico</b> - castello la leccia, toscana, italy 2018	15/60
<b>aglianico</b> - viticoltori de conciliis, "bacioilcielo," campania, italy 2019	15/60
<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> - casina ca'rossa, "funsu," langhe, italy 2019	16/64