

THE FACTORY KITCHEN

since 2013
lunch, january 11, 2022



starters

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	16
cavolonero - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	16
ortolana - field greens, radish, medjool dates, goat cheese, spring onions, vinaigrette	17
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
autunnale - endive, castelfranco, gorgonzola, yellow grapes, champagne vinaigrette, walnuts	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
palámita - seared albacore tuna, pea tendrils- bosc pear salad, balsamico emulsion	20

to continue or share

scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, spring kale	21
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	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

handcrafted pasta

mandilli di seta - thin handkerchief egg-pasta, basil-almond, olive oil, ligurian style pesto	25
paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano	25
pappardelle - taggia olives speckled wide egg-pasta ribbons, braised rabbit sugo, sage, reggiano	28
gnocchi malfatti - ricotta&semolina pillows, slow braised oxtail sugo, tomato passata, grana	29
ravioli di mare - wild shrimp filled egg pasta, mediterranean langoustines, littleneck clams	32
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella	28

*add seasonal melanosporum winter black truffle shavings \$21

from sea and land

trota - seared butterflied trout, roasted romanesco, taggia olives, italian parsley, vermentino	25
luserna - sauteed imported sea robin fillet, sunchoke, lemon-capers, italian parsley, vermentino	35
popettone - slow roasted turkey meatloaf, umbrian lentils, spinach, natural jus	25
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	31
controfiletto - grilled porcini-rubbed center cut beef ribeye [~12oz], watercress drizzle, wilted greens	48

to the side

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

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

executive chef angelo auriana
chef de cuisine bobo
baker luis guzman

francine diamond-ferdinandi wine director
matteo ferdinandi dining director
jeff smith general manager

@thefactorykitchen_dtla

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cocktails

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

sparkling

champagne - château de bligny, brut, grand reserve, aÿ, france	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)	15/32

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 - finca nueva, "rosado," rioja, spain 2019	12/48
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red

barbera d'asti - roagna, piemonte, italy 2020	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 - casina ca' rossa, "funsu," langhe, italy 2019	16/64

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