



lunch, february 7th 2023

START OR SHARE

peperú - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil	12
insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing	17
cavolonero - tuscan black kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	17
ortolana - field greens, radish, medjool dates, goat cheese, spring onions, champagne vinaigrette	17
cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil	18
castelfranco - radicchio, blonde frisée, gorgonzola dolcelatte, walnuts, champagne vinaigrette	18
sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, olive taggiasche	20
palámita - seared albacore tuna, pea tendrils-hearts of palm salad, balsamico emulsion	20
scottona - thinly sliced slow-roasted beef, padano shavings, lemon-dijon drizzle, wild arugula	22
prosciutto - thinly sliced parma prosciutto, lightly fried sage dough, stracciatella	29
ciabatta e strega - house made ciabatta bread, crisp strega, ligurian extra virgin olive oil	5

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

LIGURIAN FOCACCINA

recco' style hand stretched unleavened dough

tradizionale - imported crescenza, baby wild arugula, extra virgin olive oil	24
pizzata - crescenza, marinated san marzano tomatoes, recca anchovies, capers, oregano	26
tirolese - crescenza, thinly sliced imported speck, herbed infused olive oil	28

HANDCRAFTED PASTA

mandilli di seta - thin handkerchief egg-pasta, basil-almond, parmigiano, olive oil, ligurian style pesto	26
paccheri - gragnano pasta, roasted pork sausage sugo, spicy tomato passata, padano	26
tagliolini - long egg-pasta, spicy calamari sugo, salt spring mussels, san marzano tomatoes	27
pappardelle - taggia olives speckled egg pasta ribbons, vermentino stewed rabbit sugo, sage, reggiano	27
gnocchi malfatti - ricotta&semolina pillows, roasted veal shoulder sugo, san marzano passata, reggiano	28
modenesi - traditional prosciutto filled egg-pasta, truffle butter-parmigiano crema	28
ravioli di mare - wild shrimp filled egg pasta, crustacean crema, langoustine, littleneck clams	32

FROM SEA AND LAND

trota - seared trout fillet, tokyo turnips, taggia olives, smoky fish guazzetto, wild arugula	28
porchetta - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	28
polletto - roasted free range chicken breast and thigh, porcini-tomato roasting jus, balsamico radicchio	28
controfiletto - grilled center cut beef ribeye [~12oz], bell peppers-anchovies baña cauda	50
patate - pan roasted yukon golden potatoes, aleppo pepper, thyme, rosemary oil	13
cipolline - balsamico glazed sweet&savory cipollini, agro~dolce	13
caulilini - baby broccoli-cauliflower, spicy italian parsley-ligurian olive oil gremolata	14
cavoletti - charred brussels sprouts, pancetta, ligurian olive oil	15
topinambur - oven roasted jerusalem artichoke, almond-lemon aioli	16

PICTURES





THE FACTORY KITCHEN

since 2013

COCKTAILS

boozy bee - plantation rum, cape gooseberries, yuzu, bee pollen, lemon-honey	17
eve's highball - buffalo trace bourbon, apple juice, ginger&spices, honey, lemon	16
paradiso - el silencio mezcal, chinola passionfruit, orgeat, ancho reyes chili, fresh lime juice	19
gin rosa - rosemary infused amass gin, fresh lemon, orgeat, aperol	16
sedano - tesoro blanco, royal combier, agave, lime juice, celery bitters, black pepper	16
caffè negroni - london dry gin, mr. black, campari, carpano antica, aztec chocolate	17
sfactory 1923 - st. george terrior gin, gran classico, carpano antica	16

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
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% (500ml)	15
birra dell' eremo - fuoco, tripel style ale, italy 8.5% (500ml)	15

SPARKLING

champagne - bernard gaucher, brut, aÿ, france	23/92
prosecco - loredan gasparini, asolo superior "brut," docg, veneto, italy NV	14/56
lambrusco rose' - cleto chiarli, "vecchia modena," emilia romagna, italy nv	14/56
moscato d'asti - saracco, piemonte, italy (375ml)	15/32

WHITE

vermentino - la ginestraia, liguria, italy 2019	18/72
roero arneis - monchiero carbone, "recit", Piemonte, Italy 2021	15/60
gavi di gavi - broglia, "la meirana," piemonte, italy 2020	16/64
chardonnay - coppo, "costebianche," piemonte, italy 2018	14/56
sauvignon - erste+neue, alto adige, italy 2020	15/60

ROSÉ

rosé - g.d. vajra, "rosabella," piemonte, italy 2021	15/60
--	-------

RED

pinot noir - maison l'envoye, "two messengers", willamette valley, oregon, usa 2019	17/68
barbera - roagna, piemonte, italy 2020	15/60
chianti classico - castello la leccia, toscana, italy 2019	17/68
valpolicella - speri, ripasso, veneto, italy 2019	17/68
nebbiolo - giacomo fenocchio, langhe, piemonte, italy 2020	18/72
carmenere - inama, veneto, italy 2018	18/72
tempranillo - vina alberdi, "rioja alta reserve", rioja, spain 2018	16/64

PICTURES

culinary director angelo auriana
chef de cuisine bobo
baker luis guzman



francine diamond-ferdinandi beverage director
matteo ferdinandi dining director
jeff smith general manager
alex ascencio mixologist