



RECIPES

# THE FACTORY KITCHEN

since 2013

lunch, july 29<sup>th</sup>, 2024



## START OR SHARE

|   |    |
|---|----|
| peperú - soft cheese stuffed sweet&spicy peppers, grana, arugula oil                                  | 13 |
| insalata - wild arugula, shaved fennel, oranges, taggia olives, lemon-chili dressing                  | 17 |
| bietole - marinated organic beets salad, gorgonzola crema, vinaigrette, pistacchio dressing           | 17 |
| cavolonero - tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted walnuts          | 17 |
| cremosella - creamy mozzarella, spring kale salad, green beans, ligurian olive oil                    | 18 |
| ortolana - field greens, watermelon radish, medjool dates, goat cheese, spring onions, vinaigrette    | 18 |
| sanremese - marinated calamari salad, heirloom cherry tomatoes, celery, taggia olives, blonde frisée  | 18 |
| palàmita - seared albacore, lightly pickled eggplants, rainbow chard, pea tendrils, balsamico         | 18 |
| seppie - plancha grilled cuttlefish fillets, spicy sautéed swiss chard, ligurian olive oil            | 18 |
| scottona - thinly sliced slow-roasted beef, grana shavings, lemon-mustard dressing, arugula           | 22 |
| prosciutto - thinly sliced 22months-aged prosciutto di parma, lightly fried sage dough, stracciatella | 29 |
| ciabatta e strega - house made italian ciabatta, bread-crisps, extra virgin italian olive oil         | 7  |

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 cheese, thinly sliced imported speck, rosemary infused olive oil | 28 |

## HANDCRAFTED PASTA

|   |    |
|---|----|
| arrabbiata - gragnano pasta, spicy tomato passata, crema di ricotta, reggiano                             | 26 |
| mandilli di seta - handkerchief egg-pasta, basil-almond ligurian style pesto, pecorino toscano            | 28 |
| paccheri - gragnano pasta, roasted italian pork sausage sugo, tomato passata, padano                      | 28 |
| tagliolini - thin long egg-pasta, spicy calamari sugo, mediterranean mussels, crushed tomatoes            | 28 |
| pappardelle - taggia olives speckled egg-pasta ribbons, vermentino-braised rabbit sugo, sage, grana       | 28 |
| modenesi - parma prosciutto filled egg-pasta, truffle butter-parmigiano crema, mortadella (contains nuts) | 30 |
| gnocchi malfatti - ricotta&semolina pillows, roasted oxtail sugo, aromatic spices, tomato, padano         | 31 |
| tagliatelle - egg-pasta, fresh porcini mushrooms soffritto, aglio&olio, grilled montasio fonduta          | 33 |
| ravioli di mare - imported prawns filled egg pasta, crustacean reduction, langoustines, cockle clams      | 35 |

## FROM SEA AND LAND

|   |    |
|---|----|
| trota - broiled trout fillet, sautéed summer squash, taggia olives, vermentino, parsley                 | 26 |
| polpettone - baked turkey meatloaf, roasted eggplant purée, sauteed spinach, marsala roasting jus       | 28 |
| porchetta - italian style slow-roasted pork belly, sautéed fennel, carrots, red onions, celery          | 28 |
| controfiletto - porcini-rubbed center cut beef ribeye [~12oz], lemon-parsley capers-olive oil gremolata | 50 |

## VEGETABLES & CONTORNI

|  |    |
|--|----|
| ortaggi - steamed green kale, green chard, spinach, shallots, lemon  | 12 |
| patate - oven roasted yukon gold potatoes, spicy thyme-rosemary oil  | 13 |
| cipolline - balsamic vinegar braised cipollini onions agro~dolce     | 14 |
| cavolfiore - smoky-dusted roasted cauliflowers, almond-lemon "aioli" | 14 |
| cavoletti - charred brussels sprouts, ligurian olive oil, lemon zest | 16 |



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## COCKTAILS

|   |    |
|---|----|
| il bacio - el tesoro blanco tequila, mint-citrus syrup, pamplemousse, lemon prosecco                | 16 |
| mezzanotte 2.0 - buffalo trace bourbon, rye, blackberries, lemon, amaro lucano, chianti float       | 18 |
| district west* - lemongrass-infused vodka, cucumber, basil, lime juice, organic cane sugar          | 16 |
| gin rosa* - rosemary-infused gin, fresh lemon, orgeat almond liqueur, aperol                        | 16 |
| girasole* - pineapple-infused plantation rum, macerated pineapple, fresh basil, lime, coconut water | 16 |
| I love yuzu* - toki japanese whisky, yuzu honey, lemon, yuzu soda                                   | 18 |
| mexicandy - blanco tequila, chinola passion fruit, lime, agave, firewater                           | 18 |
| smoke & sour - gem+bolt mezcal, elderflower, honey, lemon, egg white, bee pollen                    | 18 |
| hidden gem - starkeeper gin, bianco vermouth, suze, amaro angeleno, home-grown kumquat              | 16 |
| sfactory 1923 - st. george terroir gin, gran classico bitters, sweet vermouth                       | 16 |
| oaxacan old fashioned - siete leguas añejo, mezcal, mole bitters, agave, caramelized orange zest    | 25 |

\* can be made non-alcoholic using ritual alternative liquor or amass riverine

## BEERS

|   |    |
|---|----|
| dolomitti - "pils," blond lager, veneto, italy 4.9%                     | 11 |
| allagash white - belgian style wheat, maine, usa 5.1%                   | 11 |
| menabrea - ambrata, italy 5.0%  | 11 |
| north coast pacific magic - ipa, california, usa 6.8%                   | 11 |
| north coast old rasputin - russian imperial stout, california, usa 9.0% | 11 |
| birra dell' eremo - fuoco, tripel style ale, italy 8.5% (500ml)         | 15 |
| birra dell' eremo - fiera, american style ipa, italy 6.5% (500 ml)      | 15 |
| peroni - alcohol-free, rome, italy 0.0%                                 | 9  |

## SPARKLING

|  |        |
|--|--------|
| champagne - lanson, black label brut, france                               | 25/100 |
| prosecco - loredan gasparini, "superiore brut," d.o.c.g., veneto, italy nv | 14/56  |
| rosé franciacorta - contadi costaldi, lombardia, italy nv                  | 20/80  |
| moscato d'asti - saracco, piemonte, italy (375ml)                          | 15/32  |

## WHITE

|  |       |
|--|-------|
| gavi di gavi - broglia, "la meirana," piemonte, italy 2022       | 16/64 |
| godello - gaba do xil, o barreiro branco, valdeorras, spain 2022 | 17/68 |
| sauvignon - erste+neue, alto adige, italy 2022                   | 15/60 |
| chardonnay - coppo, "costebianche," piemonte, italy 2018         | 14/56 |

## ROSÉ & SKIN CONTACT

|   |       |
|---|-------|
| chiaro di bardolino - azienda agricola gorgo, bardolino, italy 2022               | 14/56 |
| pinot grigio (skin contact) - venica&venica, "jesera," collio, friuli, italy 2021 | 18/72 |

## RED

|  |       |
|--|-------|
| pinot noir - stoller, willamette valley, oregon 2022         | 18/72 |
| barbera - roagna, piemonte, italy 2021                       | 15/60 |
| chianti classico - castello la leccia, toscana, italy 2019   | 17/68 |
| carmenere - inama, veneto, italy 2021                        | 18/72 |
| barolo - stroppiana "cesare," la morra, piemonte, italy 2019 | 24/96 |