



THE FACTORY KITCHEN DINNER



STARTERS

please choose one

bietole

marinated organic beets salad, gorgonzola vinaigrette, pistacchio dressing

scottona

thinly sliced slow-roasted beef, padano shavings, lemon-mustard drizzle

seppie

plancha grilled cuttlefish fillets, spicy sautéed swiss chard, ligurian olive oil

TO CONTINUE OR SHARE

please choose one

vesuviotti

house made eggless pasta, wild boar ragù, aromatic herbs, tomato, sangiovese

quaglietta

pan-roasted semiboneless quail, marsala roasting jus, raisins, polenta, sautéed spinach

trota e zucchine

broiled trout fillet, sautéed summer squash, taggia olives, vermentino, parsley

PER FINIRE

tortino al formaggio

pistachios infused italian style cheesecake, caramel: white chocolate coulis

\$55

PER PERSON

tax and gratuity not included

menu available for on-site dining
mon-thu 5-9:30 fri+sat 5-10 sun 5-9

RECIPES



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