



**THE FACTORY
KITCHEN
LUNCH**



STARTERS

please choose one

cavolonero

tuscan kale, radicchio, aged ricotta shavings, ciabatta crumbs, toasted walnuts

bietole

marinated organic beets salad, gorgonzola vinaigrette, pistacchio dressing

seppie

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

TO CONTINUE

please choose one

vesuviotti

homemade eggless pasta, wild boar ragù, aromatic herbs, tomato, sangiovese

quaglietta

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

trota e zucchini

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

\$35

PER PERSON

tax and gratuity not included

menu available for on-site dining only
mon-fri 11:30 pm – 2:30 pm

@THEFACTORYKITCHEN_DTLA

RECIPES



#THEFACTORYKITCHEN_DTLA