

# THE FACTORY KITCHEN

SINCE 2013

## DINNER

FEBRUARY 1, 2019

### to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	9
- <i>insalata</i> - oranges, white frisée, arugula, shaved fennel, taggia olives, lemon~chili dressing	13
- <i>ortolana</i> - field greens, radish, dates, goat cheese, spring onions, champagne vinaigrette	14
- <i>cavolonero</i> - tuscan kale, radicchio, aged ricotta shavings, crostini crumbs, toasted hazelnuts	14
- <i>cremosella</i> - creamy mozzarella, spring kale~pea tendrils salad, green beans, ligurian olive oil	16
- <i>carne al raboso</i> - thinly sliced wine~cured beef, marinated mushrooms, celery, truffle salt, grana	16
- <i>brodetto</i> - steamed littleneck clams, mussels, garlic, garbanzo beans, clam water, crostini	17
- <i>sanremese</i> - marinated calamari salad, celery, heirloom cherry tomatoes, taggia olives	17
- <i>palámita</i> - seared albacore tuna, lightly marinated eggplants, tomatoes, pea tendrils salad	17

### to continue or share...

- <i>pancotto</i> - fried duck egg, speck, arugula, potato vellutata, homemade ciabatta crostone	11
- <i>frittura</i> - beer~battered baby leeks, chickpea fritters	13
- <i>barberosse gratinate</i> - oven~baked beet casserole, romano cream, melted asiago	13
- <i>prosciutto</i> - parma prosciutto 18 month aged, lightly fried sage dough, stracciatella	23

### focaccina calda di recco al formaggio...

- <i>tradizionale</i> - crescenza, baby wild arugula, ligurian olive oil	19
- <i>pizzata</i> - crescenza, san marzano tomatoes, recca anchovies, capers, oregano	22
- <i>funghi</i> - crescenza, imported pioppini mushrooms, rosemary~garlic oil, italian parsley	23

### to begin italian style...

- <i>mandilli di seta</i> - thin handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>maniche</i> - short gragnano pasta, spicy calamari sugo, littleneck clams, san marzano tomato	22
- <i>tagliatini</i> - thin long egg~pasta, slow roasted oxtail sugo, reggiano	23
- <i>astigiani</i> - braised beef & veal filled egg~pasta, english peas, veal sugo, grana	23
- <i>casonzei</i> - sausage, veal filled egg~pasta, cured pork, brown butter, sage, padano	23
- <i>ravioli di pesce</i> - fish & seafood filled egg~pasta, langoustines, crustacean sauce, cured tomatoes	26
- <i>modenesi</i> - egg~pasta, parma prosciutto, house~made truffle butter sauce, shaved uncinatum truffle	29

### from the sea and land...

- <i>gallinella</i> - roasted imported sea robin fillet, heirloom carrots, taggia olives, vermentino	34
- <i>merluzzo</i> - imported skrei cod fillet, sautéed sea bean, roasted cherry tomatoes	36
- <i>zuppa di pescato</i> - mediterranean style slow~braised fish, shellfish & seafood, spicy san marzano	39
- <i>lingua</i> - grilled lamb tongue, roasted tokyo turnips, parsley~capers smoked salsa verde	17
- <i>porchetta</i> - slow roasted pork belly, aromatic herbs, braised fennel, carrots, red onions, celery	29
- <i>vitellone</i> - pasture~raised veal chop delmonico, roasting jus, tomato~braised white chard	40

### today's additions...

- <i>anatra</i> - duck leg confit, charred broccoli di cicco, tart cherry~barbera reduction	20
- <i>coniglio</i> - boneless rabbit, rolled with porcini mushrooms, polenta crostino, roasting jus	31
- <i>zingara</i> - grilled beef flat iron steak, bell peppers~anchovies bagna cauda, bone marrow	40

### to the side...

- <i>patate novelle</i> - oven roasted new potatoes, crushed chili flakes, rosemary~thyme oil	8
- <i>cipolline</i> - glazed sweet & savory cipollini, agro~dolce	8
- <i>ortaggi all'agro</i> - steamed kale, green chard, spinach, shallots	9
- <i>cavoletti</i> - charred brussels sprouts, pancetta, ligurian olive oil	12
- <i>broccoli di cicco</i> - sautéed broccoli di cicco, spicy~garlic oil	12