

THE FACTORY KITCHEN

since 2018
DINNER

MARCH 15, 2019

to begin...

- *peperú* - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil 10
- *cavolonero* - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts 14
- *ortolana* - field greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette 14
- *cremosella* - creamy mozzarella, pea tendrils, green beans, extra virgin olive oil, black pepper 16
- *brodetto* - penn cove mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini 19
- **carpaccio* - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil 23

to continue or share . . .

- *asparagi* - steamed holland white asparagus, poached organic egg, porcini mushrooms, brown butter 21
- *barberosse gratinate* - oven baked sliced red & golden beets casserole, melted asiago 14
- *frittura* - menabrea beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta 15
- **salmone marinato* - cured salmon, buckwheat blinis, capers, red onions, crescenza cheese 19
- *palámíta* - pepper crusted seared albacore tuna, fennel-watercress salad, radishes, persimmon mustarda 21
- *polpo* - plancha roasted mediterranean octopus, sunchoke puree, cotichino, pepperpress, salmoriglio 23
- *prosciutto* - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella 25

. . . focaccina calda al formaggio . . .

- *tradizionale* - imported crescenza cheese, baby wild arugula, ligurian olive oil 19
- *pizzata* - imported crescenza cheese, san marzano tomatoes, capers, sicilian anchovies 21
- *tirolese* - italian~cured smoked ham, imported crescenza cheese, pepperpress 23

homemade pasta to begin italian style . . .

- *mandilli di seta* - handkerchief egg~pasta, ligurian almond basil pesto 21
- *cappellacci* - salmon filled pasta, langoustine, crustaceous crema, marinated tomatoes 22
- *gnocchi malfatti* - ricotta~semolina dumpling, red wine braised wild boar sugo, marjoram, grana 23
- *casonzei* - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano 23
- *modenesi* - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter 23
- *piemontesi* - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel 24

. . . from the sea and land . . .

- **merluzzo* - roasted north sea cod, julienned zucchini, romanesco, castelvetro olives, capers 31
- **gallinella di mare* - pan seared mediterranean gurnard, fennel confit, melted leeks, saffron cream 34
- **cappesante* - roasted sea scallops, celery root purée, abalone mushrooms, tomatoes, veal reduction 38
- *porchetta* - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs 29
- **agnello* - pan roasted lamb chops, parsnip purée, artichokes, eggplant, tomatoes, aged balsamic 44
- **controfiletto* - prime eye of the ribeye steak, braising winter greens, nebbiolo wine reduction 49
- **tagliata* - sliced prime flat iron steak, bone marrow, roasted pepper~anchovy bagna cauda 48

today's additions . . .

- *risotto* - vialone nano rice veronese igp, field mushrooms, parmesan, parsley, winter black truffles 33
- *trippa* - spicy tomato braised honeycomb tripe, soft polenta, thyme, grana padano, ciabatta crostini 19

to the side . . .

- *patate novelle* - roasted new potatoes, crushed chili flakes, aromatic herb oil 10
- *fioretti* - oven~roasted breaded cauliflower, garlic, parsley, lemon, capers 11
- *cavoletti* - charred brussels sprouts, ligurian olive oil, crisp pancetta 12

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

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

The Factory Kitchen at The Venetian Resort

3355 Las Vegas Blvd Suth, Las Vegas Nv 89109