

THE FACTORY KITCHEN
RISTORANTE ITALIANO

SINCE 2018

DINNER

AUGUST 30, 2019

salads...

- sweet & spicy peppers filled with soft cheese, grana padano, arugula oil 10
- tuscan kale radicchio, aged ricotta, crostini crumbs, toasted hazelnuts 15
- baby mix greens watermelon radish, onion, dates, goat cheese, champagne vinaigrette 15
- creamy mozzarella pea tendrils, baby kale, green beans, extra virgin olive oil 17
- heirloom tomato salad stracciatella, red onion, basil, tuscan olive oil, black pepper 18

appetizers . . .

- hudson valley foie gras seared peach, peppercress, bing cherries 21
- red & golden beet casserole melted asiago, bechamel 15
- crisp squash blossoms three cheese filled, marinated cherry tomatoes, parsley aioli 17
- beer battered baby leeks chickpea fritters, parsley, castelrosso fondue 18
- saltspring mussels guanciale, onions, tomatoes, chili flakes, garlic, white wine, ciabatta crostini 18
*house marinated salmon capers, red onions, buckwheat blinis, stracchino cheese 19
*pepper crusted seared albacore tuna black mission fig, arugula, aged balsamic 19
- wild mediterranean octopus sun choke purée, heirloom carrots, cotechino 21
*grilled calamari zucchini salad, english peas, cherry tomatoes, mint, chili vinaigrette 21
*carpaccio seared prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil 23
- prosciutto di parma lightly fried sage dough, arugula, extra virgin olive oil, stracciatella 23

... ligurian focaccina. . .

- tradizionale crescenza cheese, wild arugula, ligurian extra virgin olive oil 21
- pizzata tomatoes, capers, anchovy, crescenza cheese 22
- cured smoked imported ham crescenza cheese 24

homemade pasta . . .

- four cheese ravioli zucchini puree, english peas, cherry tomatoes, shaved grana 19
- mandilli handkerchief egg pasta, almond basil pesto, ligurian olive oil 21
- pappardelle olive speckled long pasta, braised lamb sugo, parsley, pecorino romano 22
- agnolotti braised beef short rib filled, reggiano cream sauce, sorrel, red wine reduction 23
- casonzei pork & veal filled ravioli, cured pancetta, sage brown butter, parmigiano reggiano 24
- tortellini parma prosciutto filled, pistachios, mortadella, truffle butter sauce 24
- linguine basil infused pasta, dungeness crab, zucchini, squash blossoms, sea urchin butter 28

... from the sea and land ...

*roasted wild gurnard romano & yellow wax beans, artichokes, castelvetro olives, lemon 33
*mediterranean sea bass sautéed caulilini, baby zucchini, tomatoes, olive tapenade 36
*baked scallops yellow corn purée, homemade ‘nduja, braised leeks, english peas, fava beans 39
- slow roasted pork belly sautéed red onions, celery, carrots, fennel, aromatic herb oil 31
*roasted veal rib eye broccolini, cipollini onions, pancetta, mushrooms, sage, marsala reduction 48
*grilled lamb chops herb & garlic marinated, rapini, orange infused gorgonzola, balsamic 45
*vintage beef rib eye steak sautéed greens, bone marrow, roasted pepper~anchovy bagna cauda 49

today’s additions . . .

- gnocchi ricotta~semolina dumpling, braised rabbit sugo, marjoram, shaved grana padana 23
- risotto di mare aged acquerello carnaroli rice, maine lobster, scallops, shrimp, chervil 33

to the side . . .

- roasted fingerling potatoes crushed chili flakes, garlic, aromatic herb oil 10
- gnocchi di pane san marzano tomatoes, melted asiago, ligurian olive oil, basil 12
- charred brussels sprouts ligurian olive oil, crisp pancetta 12
- roasted heirloom baby carrots romesco sauce, gremolata 12

at the stove
angelo ariana
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...Think Italian...

3355 Las Vegas Blvd South, Las Vegas Nv 89109