

THE FACTORY KITCHEN

RISTORANTE ITALIANO

SINCE 2018

DINNER

APRIL 13, 2019

to begin...

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| - <i>peperú</i> - soft cheese stuffed sweet&spicy peppers, grana padano, arugula oil | 10 |
| - <i>insalata</i> - baby arugula, orange segments, shaved fennel, taggia olives, lemon~chili dressing | 14 |
| - <i>cavolonero</i> - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts | 15 |
| - <i>ortolana</i> - field greens, watermelon radish, onion, dates, goat cheese, champagne vinaigrette | 15 |
| - <i>cremosella</i> - creamy mozzarella, pea tendrils, green beans, extra virgin olive oil, black pepper | 16 |
| - <i>brodetto</i> - penn cove mussels & clams, white wine, garbanzo beans, garlic, chili flakes, crostini | 19 |
| * <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil | 23 |

to continue or share . . .

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| - <i>barberosse gratinate</i> - oven baked sliced red & golden beets casserole, melted asiago | 14 |
| - <i>frittura</i> - menabrea beer battered baby leeks, chickpea fritters, parsley, castellosso fonduta | 16 |
| * <i>salmone marinato</i> - cured salmon, buckwheat blinis, capers, red onions, crescenza cheese | 19 |
| - <i>palámíta</i> - pepper crusted seared albacore tuna, castelfranco radicchio, asparagus, oro blanco | 21 |
| - <i>polpo</i> - plancha roasted wild mediterranean octopus, sunchoke purée, fennel salad, cotechino | 23 |
| - <i>prosciutto</i> - 18 month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella | 25 |

. . . focaccina calda al formaggio . . .

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| - <i>tradizionale</i> - imported crescenza cheese, wild arugula, ligurian olive oil | 19 |
| - <i>pizzata</i> - imported crescenza cheese, san marzano tomatoes, capers, sicilian anchovies | 21 |
| - <i>tirolese</i> - cured~smoked prosciutto, imported crescenza cheese, peppergrass | 23 |

homemade pasta to begin italian style . . .

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| - <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto | 21 |
| - <i>pappardelle</i> - black olive speckled long pasta, veal shoulder sugo, pecorino romano, parsley | 22 |
| - <i>cavatelli</i> - short handmade bread pasta, sautéed mushrooms, english peas, asparagus, parmesan | 24 |
| - <i>casonzei</i> - pork sausage & veal ravioli, cured pancetta, sage brown butter, reggiano | 24 |
| - <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel | 24 |
| - <i>gnocchi malfatti</i> - ricotta~semolina dumpling, braised rabbit sugo, parsley, grana padano | 25 |
| - <i>modenesi</i> - 18 month aged parma prosciutto tortellini, mortadella, pistachio, shaved black truffles | 28 |
| - <i>ravioli di pesce</i> - salmon~shrimp filled pasta, langoustine, mussels, zucchini purée, tomatoes | 31 |

. . . from the sea and land . . .

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| * <i>zuppa di mare</i> - shrimp, langoustine, mussels, scallops, gallinella, fennel, leeks, chili, grilled ciabatta | 39 |
| * <i>branzino</i> - sautéed mediterranean sea bass, julienned zucchini, spigarello, castelvetro olives, capers | 36 |
| * <i>cappesante</i> - roasted sea scallops, cauliflower purée, abalone mushrooms, tomatoes, veal reduction | 39 |
| - <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs | 29 |
| * <i>agnello</i> - pan roasted lamb chops, parsnip purée, artichokes, eggplant, tomatoes, aged balsamic | 44 |
| * <i>bistecca</i> - prime 16oz boneless ribeye steak, bone marrow, roasted pepper~anchovy bagna cauda | 52 |

today's additions . . .

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| - <i>risotto</i> - "acquerello" carnaroli rice, butter poached maine lobster, english peas, italian parsley | 36 |
| - <i>guanciale</i> - red wine braised beef cheek, caramelized root vegetables, gremolata | 33 |
| * <i>vitellone</i> - grilled natural veal delmonico, kale, roasted cipollini, pancetta, marsala reduction, sage | 49 |

to the side . . .

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| - <i>patate novelle</i> - roasted new potatoes, crushed chili flakes, aromatic herb oil | 10 |
| - <i>coste bianche</i> - spicy tomato braised white chard, organic egg, ligurian olive oil | 12 |
| - <i>cavoletti</i> - charred brussels sprouts, ligurian olive oil, crisp pancetta | 12 |
| - <i>asparagi</i> - grilled asparagus, romesco sauce, gremolata | 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...Think Italian...

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