

# THE FACTORY KITCHEN

## RISTORANTE ITALIANO

since 2018

March 2, 2019

### ... to brunch ...

- <i>ricotta pancakes</i> - kumquats, mascarpone crema, lemon zest, maple syrup	15
- <i>frittata</i> - organic egg, asiago cheese, spinach, red onions, plum tomatoes	16
- <i>house cured salmon</i> - buckwheat toast, capers, red onions, lemon, stracciatella	19
- <i>pancotto</i> - duck egg, potato vellutata, smoked speck, toasted ciabatta crostone	16
- <i>benedict</i> - two poached eggs, crisp polenta, cotechino, creamed chard, hollandaise	19
- <i>egg raviolo</i> - braised greens & organic egg filled pasta, pancetta, brown butter	16
* <i>steak amore</i> - pancetta wrapped fillet mignon medallions, mushrooms, parsley	28

### ... to sip...never ending... from 11am to 2pm... \$28 per person

- <i>bloody mary</i> - chef's signature recipe, roasted garlic infused vodka
- <i>bellini</i> - rose spumante, white peach puree
- <i>mimosa</i> - fresh squeezed orange juice

### ... to begin...

- <i>peperú</i> - soft cheese stuffed sweet & spicy peppers, grana padano, arugula oil	10
- <i>cavolonero</i> - chopped tuscan kale, radicchio, aged ricotta, crostini crumbs, toasted hazelnuts	13
- <i>ortolana</i> - field greens, watermelon radish, white onion, dates, goat cheese, champagne vinaigrette	14
- <i>cremosella</i> - creamy mozzarella, watercress, extra virgin olive oil, black pepper	15
* <i>carpaccio</i> - seared sliced prime beef, pickled mushrooms, celery, grana padano, ligurian olive oil	21
- <i>prosciutto</i> - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	23

### ... focaccina calda al formaggio ...

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

### ...to begin italian style ...

- <i>linguine all' amatriciana</i> - long egg~pasta, cured pork jowl, onions, spicy tomato, stracciatella	19
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, braised pheasant sugo, marjoram, grana	21
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	20
- <i>cappellacci</i> - fish filled pasta, langoustine, crustaceous crema, marinated tomatoes, chervil	21
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	22
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel	23
- <i>modenesi</i> - 18month aged parma prosciutto tortellini, mortadella, pistachio, white truffle butter	21

### ... from the sea and land ...

* <i>gamberoni</i> - sautéed white shrimp, sun choke puree, roasted romanesco, vermentino, saffron	28
* <i>salmone</i> - pan roasted salmon, wilted spinach, onions, blistered tomatoes, champagne dressing	31
* <i>dentice</i> - roasted new zealand pink snapper, fennel confit, melted leeks, saffron cream	33
- <i>polpettone</i> - baked turkey meatloaf, san marzano peperonata, caramelized onion, fresh oregano	19
- <i>pollo al mattone</i> - herb roasted half chicken, black garlic, green beans, reggiano crema	23
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	28
* <i>tagliata</i> - prime flat iron steak, sautéed winter greens, roasted pepper bagna cauda	33

### ... today's additions ...

- <i>risotto</i> - "acquerello" carnaroli rice, field mushrooms, porcini, shaved grana padano, italian parsley	24
- <i>anatra</i> - confit pecking duck leg, crisp polenta, braising greens, apricot mustarda, sun dried cherries	29

### ... to the side ...

- <i>roasted new potatoes</i> - crushed chili flakes, aromatic herb oil	10
- <i>charred brussels sprouts</i> - ligurian olive oil, crisp pancetta	12

at the stove  
angelo aurlana  
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 food born illness

**The Factory Kitchen at The Venetian Resort**

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