

THE FACTORY KITCHEN

since 2018

DINNER

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	13
- <i>cremosella</i> - creamy mozzarella, green beans, watercress, extra virgin olive oil, black pepper	14
- <i>brodetto</i> - steamed penn cove mussels & clams, white wine, garbanzo beans, chili flakes, crostini	19
- <i>carpaccio</i> - seared sliced prime beef, marinated mushrooms, celery, grana padano, ligurian olive oil	23

to continue or share . . .

- <i>pancotto</i> - fried duck egg, speck, creamed chard, potato vellutata, crostone, black pepper	13
- <i>barberosse gratinate</i> - oven baked sliced red & golden beets casserole, melted asiago	14
- <i>frittura</i> - menabrea beer battered baby leeks, butternut squash, chickpea fritters, castelrosso fonduta	15
- <i>prosciutto</i> - 18month aged parma prosciutto, lightly fried sage dough, arugula, stracciatella	25

. . . 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, pepperpress	23

to begin italian style . . .

- <i>ravioli all' amatriciana</i> - three cheeses filled egg pasta, cured pork jowl, onions, spicy tomato	18
- <i>pappardelle</i> - black olive~speckled long egg~pasta, braised pheasant sugo, pecorino romano	19
- <i>mandilli di seta</i> - handkerchief egg~pasta, ligurian almond basil pesto	21
- <i>casonzei</i> - pork sausage & veal ravioli, cured pork belly, sage brown butter, reggiano	20
- <i>piemontesi</i> - red wine braised beef short rib agnolotti, reggiano cream sauce, sorrel	22
- <i>gnocchi malfatti</i> - ricotta~semolina dumpling, white wine braised rabbit sugo, marjoram	21
- <i>modenesi</i> - 18month aged parma prosciutto tortellini, mortadella, pistachio, winter black truffles	23

. . . from the sea and land . . .

* <i>dentice</i> - sautéed new zealand pink snapper, braised turnips, leeks, vermentino, extra virgin olive oil	31
* <i>capesante</i> - pan roasted sea scallops, celery root puree, pioppini mushrooms, veal reduction	33
- <i>porchetta</i> - slow roasted pork belly, sautéed onions, celery, carrots, fennel, aromatic herbs	29
- <i>polpettone</i> - baked turkey meatloaf, san marzano peperonata, caramelized onion, fresh oregano	21
* <i>bistecca</i> - prime rib eye steak, arugula, bone marrow, roasted pepper~anchovy bagna cauda	48

today's additions . . .

* <i>galinella di mare</i> - pan roasted sea robin fish, sun choke puree, green beans, pepperpress, ligurian oil	31
* <i>agnello</i> - herb~garlic marinated lamb chops, parsnip puree, artichokes, eggplant, roasted tomatoes	49

to the side . . .

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

at the stove
angelo auriara
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

*the consumption of raw shellfish and undercook meat will increase the risk of food born illness

The Factory Kitchen at The Venetian Resort

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