

APPETIZERS

Olives
warm marinated olives with oregano, fennel and chili6

Salumi
assorted artisanal cured meats 3/18....5/28
add a selection of artisanal cheese16

Stracciatella alla romana
chicken broth, egg and reggiano10

Octopus
ceci bean, peperonata, salami and baby arugula 17

Burrata
walnut pesto, port stewed figs, roasted grapes 16

SALADS

Buffalo mozzarella
fresh tomato, balsamic and basil17

Misticanza
seasonal lettuces, fennel, celery, herbs and house dressing10

Insalata di Fabbrica
romaine hearts, pancetta, toasted focaccia
and garlic anchovy dressing10
add grilled salmon or chicken breast9

Grilled trout salad
baby potatoes, roasted peppers, anchovy, capers, green beans,
olives, egg and house dressing20

PIZZA

At Fabbrica, our goal is to honour the authentic style of Neapolitan pizza making. We use only the finest ingredients and uphold the standards of the *Associazione Vera Pizza Napoletana*.

no substitutions please

Margherita
tomato, mozzarella, basil and olive oil18

Prosciutto e arugula
tomato, mozzarella, arugula and prosciutto 22

Funghi
truffle crema, mozzarella and mushroom 20

Lamb
basil crema, mozzarella, housemade lamb bacon, pickled fennel, red
onion, garlic.....21

Sopressata
tomato, mozzarella, sopressata, oyster mushroom, asiago22

BRUNCH

Lemon ricotta pancakes
preserved blueberry, whipped mascarpone and candied lemon18

Ciabatta french toast
vanilla poached strawberry, lime chantilly, brown butter crumble16

Fabbrica benny
poached eggs, polenta and provolone biscuit, prosciutto cotto
and hollandaise18
substitute smoked salmon or lamb bacon 4

Shortrib hash
poached eggs, onion, braised shortrib and potato
served with toasted ciabatta23

Frittata
D.O.P. taleggio, rosemary, artichoke, baby arugula salad, homefries . . 19

Eggs all' Inferno
sunny side eggs, spicy Italian sausage, Calabrian chili, cannellini beans
and grilled ciabatta 16

Steak and eggs
skirt steak, sunny side eggs, coriander salsa verde, bomba, homefries
and toasted ciabatta 23

Brunch burger
6oz P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto,
provolone, arugula, sunny side egg25

1/2 Muffuletta
mortadella, spicy genoa, prosciutto cotto, giardiniera, olive, provolone,
mozzarella 20

Matteo panini
Nutella, crunchy peanut butter and banana10

Nonna McEwan's Ravioli
veal, pork, beef, tomato sauce and reggiano 23

Ricotta gnocchi
fresh tomato, basil and burrata23

SIDES

Bacon.....6
Lamb bacon.....6
Spicy Italian sausage and beans8
Homefries5
Toasted ciabatta.....3

COCKTAILS

Barrel Aged Negroni (1 month)
Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an
American oak barrel - 3oz14

The Southside
Aviation gin, freshly squeezed lime juice, simple syrup, mint - 2oz14

Fragola Spagliato
Aperol, Martini Bianco vermouth, prosecco, fresh strawberry - 3oz11

Rosa Nera
Beefeater London dry gin, blackberry, rosemary - 2oz 9

FABBRICA Old Fashioned
Bulleit bourbon, housemade Heavenly Cream syrup, bitters - 2oz14

Mona Lisa
Absolut Citron vodka, Pinot Grigio, muddled grape,
lemon, white cranberry juice - 2.5oz13

Julius Caesar
Absolut vodka infused with cucumber and dill, Clamato, house made
salt rim - 2oz 12

Fresco Verde
St. Germain elderflower liqueur, Beefeater London dry gin, hint of mint
& basil - 2.5oz 12

FABBRICA Sangria
Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 435
Rose – Cointreau, peach schnapps, mint, raspberry, peach - serves 4 .. 30
Bianco – Brandy, Cointreau, white cranberry,
strawberry & citrus - serves 432

CAFFE

coffee 4
cappuccino 6
americano 5
latte 6
espresso..... 4
cafe corretto.....10

TÈ

Signature black 5
Royal Earl Classic 5
Oolong Creme 5
Heavenly Creme..... 5
Jasmine Mist..... 5
Grand Genmaicha5
Blood Orange Oolong5
Citron Calm..... 5
Marrakesh Mint..... 5

BEER

DRAFT Pint (500ml)

Mill Street Organic, 100th Meridian (Canada)

Alexander Keith's (Canada)

Stella Artois (Belgium)..... .8

BOTTLED

Italian

Moretti, Peroni7

Local

Steamwhistle, Downhill, Saison du Nuit, Labatt 50, Budweiser, Bud

Light6

Imported

Corona, Guinness, Stiegl, Sapporo7

FOR TWO (750ml)

Birra Lilith

English pale ale, taste of grapefruit, balanced with appealing candied malts and a slightly bitter finish, delicate and refreshing

Birra Bruton

Alsatian blonde, creamy froth, light hopping and delicate spicing, fresh and fruity

Birra Bianca

Wheat beer, refreshing acidity with notes of coriander and orange

.....25

NON ALCOHOLIC COCKTAILS

FABBRICA Punch

blood orange, mango, peach nectar, white cranberry, citrus5

Brio Float

vanilla and salted caramel gelato, brio7

Pomplemo e Basilico

freshly squeezed grapefruit juice and basil5

Vanilla Mint Lemonade

Madagascar vanilla beans, mint, fresh lemon6

Italian soda

watermelon, blue raspberry, blood orange5

Iced Nutella Latte

espresso and house made hazelnut chocolate milk6

WATER (750ml)

Acqua Panna (Italy)

San Pellegrino (Italy)

Perrier (France)..... .7