

APPETIZERS

Olives
warm marinated olives with oregano, fennel and chili7

Salumi
assorted artisanal cured meats3/19. . 5/29
add a selection of artisanal cheese16

Stracciatella alla romana
brodo, egg and reggiano 10

Octopus
ceci bean, peperonata, salami and baby arugula18

Burrata
roasted acorn & kabocha squash, brown butter, spiced nuts, pickled onion jam.....18
add a whole ball of burrata..... 12

SALADS

Buffalo mozzarella
fresh tomato, balsamic and basil.....17
add a whole ball of buffalo mozzarella.....12

Misticanza
seasonal lettuces, fennel, celery, herbs and house dressing 11

Insalata di Fabbrica
romaine hearts, Italian style bacon, toasted focaccia and garlic anchovy dressing10
add grilled salmon or chicken breast10

Grilled trout salad
baby potatoes, roasted peppers, anchovy, capers, green beans,
olives, egg and house dressing22

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 prosciutto23

Funghi
truffle crema, mozzarella and mushroom21

Pomodoro e aglio
roasted garlic oil, marinated cherry tomato, mozzarella, reggiano, red onion & basil... 21

Patata e pancetta
reggiano crema, sliced potato, mozzarella, Italian style cured & smoked pork belly,
caramelized onion, chili oil and scallion.....23

BRUNCH

Lemon ricotta pancakes
preserved blueberry, whipped mascarpone and candied lemon 18

Ciabatta french toast
vanilla poached strawberry, lime chantilly, brown butter crumble 17

Fabbrica benny
poached eggs, polenta and provolone biscuit, prosciutto cotto
and hollandaise18
substitute smoked salmon or lamb bacon4

Shortrib hash
poached eggs, onion, braised shortrib and potato
served with toasted ciabatta 27

Frittata
D.O.P. taleggio, rosemary, artichoke, baby arugula salad, homefries19

Eggs all’ Inferno
sunny side eggs, spicy Italian sausage, Calabrian chili, cannellini beans
and grilled ciabatta 17

Steak and eggs
skirt steak, sunny side eggs, coriander salsa verde, bomba, homefries
and toasted ciabatta 25

Brunch burger
6oz P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto, havarti, arugula,
sunny side egg 26

1/2 Muffuletta
mortadella, genoa, prosciutto cotto, giardiniera, chili aioli, fontina, mozzarella, olive,
pepper & eggplant tapanade 20

Matteo panini
Nutella, crunchy peanut butter and banana10

Ravioli
veal, pork, beef, tomato sauce and reggiano24

Ricotta gnocchi
fresh tomato, basil and burrata24

SIDES

Bacon.....6
Lamb bacon.....6
Spicy Italian sausage and beans.....8
Homefries5
Toasted ciabatta.....3

COCKTAILS

Barrel Aged Negroni (1 month)
Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an
American oak barrel - 3oz 15

The Southside
Aviation gin, freshly squeezed lime juice, simple syrup, mint - 2oz 15

Fragola Spagliato
Aperol, Martini Bianco vermouth, prosecco, fresh strawberry - 3oz 12

Pesca Focata
Bullet burbon, peach, fresh lemon juice- 2oz12

FABBRICA Old Fashioned
Bulleit bourbon, housemade Heavenly Cream syrup, bitters - 2oz 15

Mona Lisa
Absolut Citron vodka, Pinot Grigio, muddled grape,
lemon, white cranberry juice - 2.5oz14

FABBRICA Sangria
Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 4 37
Rose – Cointreau, peach schnapps, mint, raspberry, peach - serves 4 34
Bianco – Brandy, Cointreau, white cranberry,
strawberry & citrus - serves 4 35

BEER

DRAFT ^{Pint (500ml)}
Mill Street Organic, 100th Meridian (Canada)
Alexander Keith’s (Canada)
Stella Artois (Belgium)..... 8

BOTTLED

Italian
Moretti, Peroni7

Local
Mill Street Organic, Coors Light 6

Imported
Corona, Guinness, Stiegl, Sapporo7

Cider
Strongbow8

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
.....26

CAFFE

<u>coffee</u>	4
<u>cappuccino</u>	6
<u>americano</u>	5
<u>latte</u>	6
<u>Espresso</u>	4
<u>Cafe Coretto</u>	10

TÈ

<u>Signature black</u>	5
<u>Royal Earl Classic</u>	5
<u>Oolong Creme</u>	5
<u>Heavenly Creme</u>	5
<u>Jasmine Mist</u>	5
<u>Grand Genmaicha</u>	5
<u>Blood Orange</u>	5
<u>Citron Calm</u>	5
<u>Marrakesh Mint</u>	5

NON ALCOHOLIC COCKTAILS

<u>FABBRICA Punch</u>	
blood orange, mango, peach nectar, white cranberry, citrus	5
<u>Brio Float</u>	
vanilla and salted caramel gelato, brio	7
<u>Pomplemo e Basilico</u>	
freshly squeezed grapefruit juice and basil	5
<u>Vanilla Mint Lemonade</u>	
Madagascar vanilla beans, mint, fresh lemon	6
<u>Italian soda</u>	
watermelon, blue raspberry, blood orange	5
<u>Iced Nutella Latte</u>	
espresso and house made hazelnut chocolate milk	6

WATER (750ml)

<u>Acqua Panna (Italy)</u>	
<u>San Pellegrino (Italy)</u>	8