

APPETIZERS

Olives

warm marinated olives with oregano, fennel and chili7

Salumi

assorted artisanal cured meats 3/19....5/29

add a selection of artisanal cheese16

Stracciatella alla romana

chicken broth, egg and reggiano10

Octopus

ceci bean, peperonata, salami and baby arugula 18

Burrata

stewed tomatoes & garlic, herbs16

SALADS

Buffalo mozzarella

fresh tomato, balsamic and basil17

Misticanza

seasonal lettuces, fennel, celery, herbs and house dressing11

Insalata di Fabbrica

romaine hearts, housemade 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 *Association 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..... 22

Putanesca

tomato, olive, chili, caper, garlic, herbs, white anchovy22

BRUNCH

Lemon ricotta pancakes

preserved blueberry, whipped mascarpone and candied lemon18

Ciabatta french toast

vanilla poached strawberry, lime chantilly, brown butter crumble17

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 ciabatta25

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 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,

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

Bacon6

Lamb bacon6

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 - 3oz15

The Southside

Aviation gin, freshly squeezed lime juice, simple syrup, mint - 2oz15

Fragola Spagliato

Aperol, Martini Bianco vermouth, prosecco, fresh strawberry - 3oz12

Rosa Nera

Beefeater London dry gin, blackberry, rosemary - 2oz 10

FABBRICA Old Fashioned

Bulleit bourbon, housemade Heavenly Cream syrup, bitters - 2oz15

Mona Lisa

Absolut Citron vodka, Pinot Grigio, muddled grape,

lemon, white cranberry juice - 2.5oz14

Julius Caesar

Absolut vodka infused with cucumber and dill, Clamato, house made

salt rim - 2oz 12

FABBRICA Sangria

Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 437

Rose – Cointreau, peach schnapps, mint, raspberry, peach - serves 4 . . 34

Bianco – Brandy, Cointreau, white cranberry,

strawberry & citrus - serves 435

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

416.391.0307

fabbrica.mcewangroup.ca

BEER

DRAFT (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

.....26

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)..... .8