

## APPETIZERS

### Olives

warm marinated olives with oregano, fennel and chili .....6

### Salumi

assorted artisanal cured meats ..... 3/18....5/28

add a selection of artisanal cheese .....16

### Stracciatella alla romana

chicken broth, egg and reggiano .....10

### 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 basil .....17

### Misticanza

seasonal lettuces, fennel, celery, herbs and house dressing .....10

### Insalata di Fabbrica

romaine hearts, pancetta, toasted focaccia

and garlic anchovy dressing .....10

add grilled salmon or chicken breast .....9

### Grilled trout salad

baby potatoes, roasted peppers, anchovy, capers, green beans,

olives, egg and house dressing .....20

## 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 oil .....18

### 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

### Cotechino

parm crema, mozzarella, housemade cotechino, tuscan kale, roasted

onions ..... 21

## BRUNCH

### Lemon ricotta pancakes

preserved blueberry, whipped mascarpone and candied lemon .....18

### Ciabatta french toast

vanilla poached strawberry, lime chantilly, brown butter crumble ....16

### Fabbrica benny

poached eggs, polenta and provolone biscuit, prosciutto cotto

and hollandaise .....18

substitute smoked salmon or lamb bacon ..... 4

### Shortrib hash

poached eggs, onion, braised shortrib and potato

served with toasted ciabatta .....22

### 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 ..... 22

### Brunch burger

6oz P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto,

provolone, arugula, sunny side egg .....25

### Brunch Porchetta Sandwich

pork shoulder, giardiniera, mustard, caramelized onion, fontina, sunny

side egg .....22

### Matteo panini

Nutella, crunchy peanut butter and banana .....10

### Nonna McEwan's Ravioli

veal, pork, beef, tomato sauce and reggiano ..... 22

### Ricotta gnocchi

fresh tomato, basil and burrata .....22

## SIDES

Bacon.....6

Lamb bacon.....6

Spicy Italian sausage and beans .....8

Homefries .....5

Toasted ciabatta.....3

## COCKTAILS

### Barrel Aged Negroni (1 month)

Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an

American oak barrel - 3oz .....14

### Bellini

Peach nectar, Cointreau, prosecco, orange zest - 3oz ..... 11

### Venetian Sunrise

Aperol, Cointreau, freshly squeezed orange, soda - 1.5oz .....10

### FABBRICA Old Fashioned

Bulleit bourbon, house made Heavenly Cream syrup,

tiki bitters - 2oz ..... 14

### Mona Lisa

Absolut Citron vodka, Pinot Grigio, muddled grape,

lemon, white cranberry juice - 2.5oz .....13

### Lemon Lamborghini

Tanqueray gin, limoncello, fresh mint, Limonata - 2oz .....13

### FABBRICA Sangria

Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 4 .....35

Bianco – Brandy, Cointreau, white cranberry,

strawberry & citrus - serves 4 .....32

## NON ALCOHOLIC COCKTAILS

### FABBRICA Punch

blood orange, mango, peach nectar, white cranberry, citrus .....5

### Brio Float

vanilla and salted caramel gelato, brio .....7

### Pomplemo e Basilico

freshly squeezed grapefruit juice and basil ..... 5

### Vanilla Mint Lemonade

Madagascar vanilla beans, mint, fresh lemon ..... 6

### Italian soda

watermelon, blue raspberry, blood orange .....5

### Iced Nutella Latte

espresso and house made hazelnut chocolate milk ..... 6

## 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 Genmaicha .....5

Blood Orange Oolong .....5

Citron Calm ..... 5

Marrakesh Mint ..... 5

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## BEER

### DRAFT Pint (500ml)

Mill Street Organic, 100th Meridian (Canada)

Alexander Keith's (Canada)

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

### BOTTLED

#### Italian

Moretti, Peroni .....7

#### Local

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

Light .....6

#### Imported

Corona, Guinness, Stiegl, Sapporo .....7

### 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

## WATER (750ml)

Acqua Panna (Italy)

San Pellegrino (Italy)..... .7