

FIRST COURSE

Olives

warm marinated olives with oregano, fennel and chili6

Salumi

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

add a selection of artisanal cheese16

Beef carpaccio

cured egg yolk, truffle, piave, pickled shallot18

Fabbrica meatballs

veal, pork, tomato sauce and reggiano12

Octopus

ceci bean, peperonata, salami and baby arugula17

Stracciatella alla romana

chicken broth, egg and reggiano10

Crudo

cured salmon, pickled fennel, caper, onion, olive oil aioli.....13

Crostini

cannellini bean, tomato, artichoke, olive, white anchovy, herbs.....12

Buffalo mozzarella

fresh tomato, balsamic and basil17

Misticanza

seasonal lettuce, fennel, celery, herbs and house dressing10

Insalata di Fabbrica

romaine hearts, housemade italian style bacon, toasted focaccia, parm and garlic anchovy dressing10

Burrata

walnut pesto, port stewed figs, roasted grapes16

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

PASTA

Nonna McEwan's ravioli

veal, pork, beef, tomato sauce and reggiano 23

Pappardelle

braised beef shortrib, tomato and basil26

Casarecce Nero

mussels, clams, shrimp, octopus, squid, tomato, white wine, chili.....36

Ricotta gnocchi

fresh tomato, basil and burrata23

Agnolotti

cauliflower, brown butter, almond, pickled shallot 24

Spaghetti

roasted mushrooms, chives, shaved black truffle..... 38

SECOND COURSE

SEAFOOD

Orata

capers, mint and toasted focaccia31

Squid

fregola, peppers, olive, tomato, lemon, parsley 29

Salmon

chermoulah, stewed borlotti bean.....28

Pesce per due

arctic char, parsnip, caponata.....65

MEAT

Ribeye

1Ooz P.E.I. grass fed, confit onions and garlic, taleggio42

Carne per due

1/2 duck, confit leg, roasted breast, onion, fennel, radish, orange 86

Pork Chop

house brined pork loin, cippolini, apple, parsley 25

Chicken

braised leg, bacon, chestnut, kale, otto file polenta..... 24

SIDES

Rapini

Calabrian chili and garlic8

Roasted Carrots

heritage carrots, marsala, raisins, pinenuts, sweet butter8

Roasted Eggplant Parmasaen

panna grata, mozzarealla, tomato16

Frites

truffle, grana padano, chive9

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 - 3oz ...11

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

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, 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 orange25

WATER

(750ml)

Acqua Panna (Italy)

San Pellegrino (Italy)..... 7

CENA