

FIRST COURSE

Olives

warm marinated olives with oregano, fennel and chili7

Salumi

assorted artisanal cured meats3/19.. 5/29

add a selection of artisanal cheese16

Beef carpaccio

fresh hens egg yolk, frisee, piave, pickled shimeji mushroom, pickled jicama, parsley,
cured egg yolk and olive oil 19

Fabbrica meatballs

veal, pork, tomato sauce and reggiano13

Octopus

ceci bean, peperonata, salami and baby arugula18

Stracciatella alla romana

brodo, egg and reggiano 10

Frittelle di pesce

cod, potato, onion, garlic and lemon caper aioli15

Crostini

roasted maitake & oyster mushroom, taleggio crema, balsamic, grilled toast12

Buffalo mozzarella

fresh tomato, balsamic, olive oil and basil17

add a whole ball of buffalo mozzarella12

Misticanza

seasonal lettuce, fennel, celery, herbs and house dressing 11

Insalata di Fabbrica

romaine hearts, housemade italian style bacon, toasted focaccia, parm
and garlic anchovy dressing 10

Burrata

roasted acorn & kabocha squash, brown butter, spiced nuts, pickled onion jam.....18

add a whole ball of burrata 12

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

PASTA

Ravioli

veal, pork, beef, tomato sauce and reggiano24

Reginette

braised beef shortrib, tomato and basil29

Casarecce

tomato and pork ragu, chili, parsley, basil and pecorino..... 26

Ricotta Gnocchi

fresh tomato, basil and burrata24

Fusilli

prawns, baby scallops, cream, charred cherry tomato, chili oil, scallion and reggiano.. 28

Spaghetti

aglio e oilo - onions, garlic, baby pea cress, fresh chili, lemon, herbs, olive oil, hen of the
woods and oyster mushrooms..... 26

SECOND COURSE

SEAFOOD

Orata

capers, mint and toasted focaccia32

Mackerel

tomato, olive, caper, garlic, onion, chili, anchovy and fresh herbs..... 29

Arctic Char

lentils, celeriac puree, fennel and tomato fume.....30

Pesce per due

octopus, squid, shrimp, mussels, clams, tomato, red pepperoncini,
scallion, white wine, fettunta..... 90

MEAT

Ribeye

10oz P.E.I. grass fed, confit onions and garlic, taleggio 44

Carne per due

16oz bone-in veal parmigiana, house tomato sauce, fresh virgin mozzarella, basil ... 90

Maiale

14oz bone-in pork chop, heirloom radishes, kabocha squash puree, salsa verde35

Mezzo Pollo

pan roasted half chicken, Aleppo chili, heirloom tomato, shishito pepper, garlic,
balsamic, brodo.....29

SIDES

Rapini

calabrian chili and garlic 9

Polenta

brodo, mascarpone, reggiano, crispy pork,10

Patata arcobaleno

roasted potato, onions, garlic, rosemary and olive oil.....11

Frites

truffle, reggiano, chive10

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 - 2oz 15

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

Fragola Spagliato

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

Pesca Sfocata

Bullet burbon, peach, fresh lemon juice- 2oz12

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 435

BEER

DRAFT Pint (500ml)

Mill Street Organic, 100th Meridian (Canada)

Alexander Keith's (Canada)

Stella Artois (Belgium)..... 8

BOTTLED

Italian

Moretti, Peroni 7

Local

Mill Street Organic, Coors Light 6

Imported

Corona, Guinness, Stiegl, Sapporo7

Cider

Strongbow 8

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

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

Birra Bianca

Wheat beer, refreshing acidity with notes of coriander and orange26

WATER

(750ml)

Acqua Panna (Italy)

San Pellegrino (Italy)..... 8

CENA