

FIRST COURSE

Olives

warm marinated olives with oregano, fennel and chili7

Salumi

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

add a selection of artisanal cheese16

Beef carpaccio

cured egg yolk, truffle, piave, pickled shallot19

Fabbrica meatballs

veal, pork, tomato sauce and reggiano13

Octopus

ceci bean, peperonata, salami and baby arugula18

Stracciatella alla romana

chicken broth, egg and reggiano10

Crudo

cured salmon, pickled fennel, caper, onion, olive oil aioli.....15

Crostini

pork and chicken liver pate, pickled red onion, balsamic honey, fennel

pollen, orange, grilled toast12

Buffalo mozzarella

fresh tomato, balsamic and basil17

Misticanza

seasonal lettuce, fennel, celery, herbs and house dressing11

Insalata di Fabbrica

romaine hearts, housemade italian style bacon, toasted focaccia, parm

and garlic anchovy dressing10

Burrata

stewed tomatoes & garlic, herbs16

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..... 22

Putanesca

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

PASTA

Nonna McEwan's ravioli

veal, pork, beef, tomato sauce and reggiano 23

Pappardelle

braised beef shortrib, tomato and basil26

Cavatelli verde

parsley pasta, pea, fava, snap pea, taleggio..... 24

Ricotta gnocchi

fresh tomato, basil and burrata23

Lamb fazzoletti

lamb bolognese, ricotta, spicy tomato sugo, asiago, provolone29

Spaghetti

pork chorizo, shrimp, octopus, artichoke, herbs..... 30

SECOND COURSE

SEAFOOD

Orata

capers, mint and toasted focaccia32

Mackerel

pickled green tomato, cannellini bean, lemon, olive oil29

Salmon

chermoulah, stewed borlotti bean.....28

Pesce per due

octopus, squid, shrimp, scallop, mussels, clams, tomato, red

pepperoncini, scallion, white wine, fettunta..... 90

MEAT

Ribeye

1Ooz P.E.I. grass fed, confit onions and garlic, taleggio44

Carne per due

roasted pork belly, braised cabbage, apricot & red plum mostarda65

Pork chop

house brined pork loin, cippolini, apple, parsley 29

Cornish hen

roasted hen, olive, caper, thyme, tomato, balsamic, brodo.....27

SIDES

Rapini

Calabrian chili and garlic9

Roasted squash

buttercup squash, double smoked bacon, onion jam, chili9

Roasted mushroom

hen of the woods, oyster, baby king oyster, black garlic, scallion15

Frites

truffle, grana padano, 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 - 2oz15

Fragola Spagliato

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

Rosa Nera

Beefeater London dry gin, blackberry, rosemary - 2oz10

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 - 2oz12

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

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 Lilit

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 orange26

WATER

(750ml)

Acqua Panna (Italy)

San Pellegrino (Italy)..... 8

CENA