

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

Amaro e dolce

bitter greens, farro, grapes, pomegranate, pecorino, date dressing.....13

Fritti

smelt, caper aioli, lemon.....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

Salsiccia

tomato, mozzarella, pork sausage, lonza, smoked pancetta22

PASTA

Nonna McEwan's ravioli

veal, pork, beef, tomato sauce and reggiano 23

Pappardelle

braised beef shortrib, tomato and basil26

Risotto

Acquerello rice, clams, fennel broth, soft herbs 32

Ricotta gnocchi

fresh tomato, basil and burrata23

Agnolotti

celeriac, hen of the woods, scallion, black truffle 24

Spaghetti Piccante

spicy pork n'duja, chorizo, pepperoncini, cherry tomato, eggplant.....26

SECOND COURSE

SEAFOOD

Orata

capers, mint and toasted focaccia31

Shrimp

grilled scallion, chili, butter, parm.....29

Arctic Char

orange, brown butter, hazelnut, farro..... 28

Pesce per due

octopus, squid, roasted pepper agro dulce, rapini salsa, shishito.....65

MEAT

Striploin

grilled P.E.I. grass fed, horseradish carrot puree, chermoulah.....39

Bistecca per due

28 oz. ribeye, confit onions and garlic, lemon, taleggio.....98

Quail

honey, Calabrian chili, smoked yogurt..... 28

Bacon Chop

peach, onion marmalata, hazelnut parsley pesto 31

Chicken

dandelion, mustard, housemade red wine vinegar, brodo.....26

SIDES

Rapini

Calabrian chili and garlic8

Artichoke & fava gratinato

parm cream, bread crumb9

Roasted Eggplant

garlic, coriander pesto, cherry tomato, ricotta salata, pinenut10

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

Tramonto

J.P. Wiser’s Deluxe whisky, Martini dry vermouth, freshly squeezed grapefruit juice - 1.75oz 10

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 - 2oz12

Fresco Verde

St. Germain elderflower liqueur, Beefeater London dry gin, hint of mint & basil - 2.5oz12

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 (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