

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

market features.....12

Crostini

pork rillette, nigella seed, pickled peach.....8

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

Cotechino

parm crema, mozzarella, housemade cotechino, tuscan kale, roasted onions 21

PASTA

Nonna McEwan's ravioli

veal, pork, beef, tomato sauce and reggiano 22

Pappardelle

braised beef shortrib, tomato and basil26

Casarecce Nero

squid ink, shrimp, octopus, mussels, clams, squid, tomato, chili35

Ricotta gnocchi

fresh tomato, basil and burrata22

Agnolotti

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

Spaghetti Verde

spicy pork n'duja, chorizo, green tomato, clams, shrimp.....27

SECOND COURSE

SEAFOOD

Orata

capers, mint and toasted focaccia31

Shrimp

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

Trout

smoked potato puree, apple, celery, parsley..... 28

Pesce per due

arctic char, fennel, radish, orange, salmoriglio butter..... 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

Lamb chops

fava bean, mint, natural sauce.....44

Porchetta

white polenta, swiss chard, cherry31

Chicken

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

SIDES

Rapini

Calabrian chili and garlic8

Asparagus

black garlic, hazelnut..... 9

Summer Beans

snap pea, fava, yellow bean, pea, romano bean, butter, lemon9

Frites

truffle, grana padano, chive9

Artichoke & sunchoke fritti

asiago, lemon, dill & garlic aioli10

COCKTAILS

Barrel Aged Negroni (1 month)

Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an American oak barrel - 3oz14

Fragola Negroni

Ontario strawberry infused Bombay gin, Aperol, sweet Bianco vermouth - 2.5oz15

Bellini

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

Venetian Sunrise

Aperol, Cointreau, freshly squeezed orange, soda - 1.5oz10

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

Lemon Lamborghini

Tanqueray gin, limoncello, fresh mint, Limonata - 2oz13

FABBRICA Sangria

Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 435

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 orange
.....25

WATER

(750ml)

Acqua Panna (Italy)

San Pellegrino (Italy).....7

CENA