

## FIRST COURSE

### Olives

warm marinated olives with oregano, fennel and chili .....6

### Salumi

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

add a selection of artisanal cheese .....16

### Beef carpaccio

cured egg yolk, truffle, piave, pickled shallot .....18

### Fabbrica meatballs

veal, pork, tomato sauce and reggiano .....12

### Octopus

ceci bean, peperonata, salami and baby arugula .....17

### Stracciatella alla romana

chicken broth, egg and reggiano .....10

### Amaro e dolce

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

### Fritti

smelt, caper aioli, lemon.....12

### Buffalo mozzarella

fresh tomato, balsamic and basil .....17

### Misticanza

seasonal lettuce, fennel, celery, herbs and house dressing .....10

### Insalata di Fabbrica

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

### Burrata

walnut pesto, port stewed figs, roasted grapes .....16

## 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 oil .....18

### 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 pancetta .....22

## PASTA

### Nonna McEwan's ravioli

veal, pork, beef, tomato sauce and reggiano .....23

### Pappardelle

braised beef shortrib, tomato and basil .....26

### Risotto

Acquerello rice, clams, fennel broth, soft herbs .....32

### Ricotta gnocchi

fresh tomato, basil and burrata .....23

### 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 focaccia .....31

#### 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 garlic .....8

#### Artichoke & fava gratinato

parm cream, bread crumb .....9

#### Roasted Eggplant

garlic, coriander pesto, cherry tomato, ricotta salata, pinenut .....10

#### Frites

truffle, grana padano, chive .....9

# COCKTAILS

## Barrel Aged Negroni (1 month)

Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an American oak barrel - 3oz .....14

## 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 - 2oz .....14

## Mona Lisa

Absolut Citron vodka, Pinot Grigio, muddled grape, lemon, white cranberry juice - 2.5oz .....13

## 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 4 .....35

Rose – Cointreau, peach schnapps, mint, raspberry, peach - serves 4 .. 30

Bianco – Brandy, Cointreau, white cranberry, strawberry & citrus - serves 4 .....32

# BEER

## **DRAFT** (500ml)

Mill Street Organic, 100th Meridian (Canada)

Alexander Keith’s (Canada)

Stella Artois (Belgium)..... 8

## **BOTTLED**

### Italian

Moretti, Peroni .....7

### Local

Steamwhistle, Downhill, Saison, Labatt 50, Budweiser, Bud Light .....6

### Imported

Corona, Guinness, Stiegl, Sapporo .....7

## **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