

## FIRST COURSE

<u>Olives</u> warm marinated olives with oregano, fennel and chili .....	7
<u>Salumi</u> assorted artisanal cured meats .....	3/19.. 5/29
add a selection of artisanal cheese .....	16
<u>Beef carpaccio</u> cured egg yolk, truffle, piave, pickled shallot .....	19
<u>Fabbrica meatballs</u> veal, pork, tomato sauce and reggiano .....	13
<u>Octopus</u> ceci bean, peperonata, salami and baby arugula .....	18
<u>Stracciatella alla romana</u> chicken broth, egg and reggiano .....	10
<u>Crudo</u> cured trout, fennel, red onions, frisee, radish, seasonal citrus fruit, olive oil.....	15
<u>Crostini</u> pork and chicken liver pate, pickled red onion, balsamic honey, fennel pollen, orange, grilled toast .....	12
<u>Buffalo mozzarella</u> fresh tomato, balsamic and basil .....	17
<u>Misticanza</u> seasonal lettuce, fennel, celery, herbs and house dressing .....	11
<u>Insalata di Fabbrica</u> romaine hearts, housemade italian style bacon, toasted focaccia, parm and garlic anchovy dressing .....	10
<u>Burrata</u> roasted mushrooms, scallion pesto, black garlic butter.....	18

## 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

<u>Margherita</u> tomato, mozzarella, basil and olive oil .....	18
<u>Prosciutto e arugula</u> tomato, mozzarella, arugula and prosciutto .....	23
<u>Funghi</u> truffle crema, mozzarella and mushroom .....	20
<u>Primavera</u> tomato, mozzarella, summer squash, roasted garlic, eggplant, ricotta, basil.....	21
<u>Pancetta</u> Italian style cured pork belly, cherry tomato, red onion, preserved red chili, mozzarella, basil .....	23

## PASTA

<u>Nonna McEwan's ravioli</u> veal, pork, beef, tomato sauce and reggiano .....	23
<u>Pappardelle</u> braised beef shortrib, tomato and basil .....	28
<u>Casarecce</u> all'amatriciana - house tomato sauce, chili, guanciale, pecorino.....	26
<u>Ricotta Gnocchi</u> fresh tomato, basil and burrata .....	23
<u>Lamb Cavatelli</u> lamb bolognese, ricotta, spicy tomato sugo, asiago, provolone .....	32
<u>Spaghetti</u> 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

<u>Orata</u> capers, mint and toasted focaccia .....	32
<u>Mackerel</u> pickled green tomato, heirloom tomato, spanish onion, garlic, cilantro, lime, grilled lemon, olive oil .....	29
<u>Ling Cod</u> olive oil poached cod, puttanesca - tomato, olives, capers, anchovy, chili, garlic, onion, fresh herbs .....	30
<u>Pesce per due</u> octopus, squid, shrimp, mussels, clams, tomato, red pepperoncini, scallion, white wine, fettunta.....	90

### MEAT

<u>Ribeye</u> 10oz P.E.I. grass fed, confit onions and garlic, taleggio .....	44
<u>Carne per due</u> roasted pork belly, grilled house made chorizo, barbecue pork collar, braised cabbage, peach mostarda, pickled raddish .....	65
<u>Veal Chop</u> 14oz bone-in veal parmigiana, house tomato sauce, fresh virgin mozzarella, basil . . . .	75
<u>Half Chicken</u> pan roasted half chicken, Aleppo chili, heirloom tomato, shishito pepper, garlic, balsamic, brodo.....	28

### SIDES

<u>Rapini</u> Calabrian chili and garlic .....	9
<u>Swiss Chard</u> braised swiss chard, onions, garlic, double smoked bacon, cumin .....	10
<u>Asparagus</u> grilled asparagus, poached hens egg, pecorino, black pepper, lemon.....	14
<u>Frites</u> truffle, grana padano, chive .....	10

# COCKTAILS

## Barrel Aged Negroni (1 month)

Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an American oak barrel - 3oz ..... .15

## The Southside

Aviation gin, freshly squeezed lime juice, simple syrup, mint - 2oz ..... .15

## Fragola Spagliato

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

## Rosa Nera

Beefeater London dry gin, blackberry, rosemary - 2oz ..... .10

## 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 - 2.5oz ..... .14

## Julius Caesar

Absolut vodka infused with cucumber and dill, Clamato, house made salt rim - 2oz ..... .12

## 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 4 ..... .35

# BEER

## DRAFT Pint (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 ..... .26

# WATER

## (750ml)

### Acqua Panna (Italy)

San Pellegrino (Italy)..... .8

# CENA