

APPETIZERS

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

Stracciatella alla romana

chicken broth, egg and reggiano10

Crostini

whipped lardo, quince, praline6

Buffalo mozzarella

fresh tomato, balsamic and basil17

Burrata

walnut pesto, port stewed figs, roasted grapes15

Insalata di Fabbrica

romaine hearts, pancetta, toasted focaccia

and garlic anchovy dressing10

add grilled salmon or chicken breast8

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 *Association 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, housemade lamb bacon, pickled fennel, red onion, garlic,

mozzarella 21

Pepperoni

housemade pepperoni, marninated peppers, mozzarella, oregano21

MAIN COURSE

Grilled skirt steak salad

roasted beets, baby arugula, candied pistachios,

goat cheese and apple balsamic dressing 22

Grilled chicken salad

mixed lettuce, tomato, avocado, pancetta, gorgonzola, chopped egg

and toasted focaccia 20

Grilled trout salad

baby potatoes, roasted peppers, anchovy, capers, green beans,

olives, egg and house dressing20

Octopus

ceci bean, peperonata, salami and baby arugula 23

Nonna McEwan’s ravioli

veal, pork, beef, tomato sauce and reggiano 22

Pappardelle

braised beef shortrib, tomato, basil26

Ricotta gnocchi

fresh tomato, basil and burrata22

Fettuccine

pork shank, pickled pearl onions, crackling, sage..... 23

Burger

6oz. P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto,

provolone, arugula 23

Striploin

grilled P.E.I. grass fed, horseradish carrot puree, chermoulah.....38

Orata

capers, mint and toasted focaccia31

SIDES

Rapini

calabrian chili and garlic 8

Spaghetti squash

sunflower seed, brown butter, aged balsamic9

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

Fragola Negroni

Ontario strawberry infused Bombay gin, Aperol, sweet Bianco

vermouth - 2.5oz 15

Venetian Sunrise

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

Bellini

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

FABBRICA Old Fashioned

Bulleit bourbon, house made Heavenly Cream syrup,

tiki bitters - 2oz 14

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 - 2oz 12

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

PRANZO