

## APPETIZERS

### 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

### Stracciatella alla romana

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

### Crostini

cannellini bean, tomato, artichoke, olive, white anchovy, herbs.....12

### Buffalo mozzarella

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

### Burrata

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

### Insalata di Fabbrica

romaine hearts, pancetta, toasted focaccia

and garlic anchovy dressing .....10

add grilled salmon or chicken breast .....9

## 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 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

### Sopressata

tomato, mozzarella, sopressata, oyster mushroom, asiago .....22

## MAIN COURSE

### Grilled skirt steak salad

roasted beets, baby arugula, candied pistachios,

goat cheese and apple balsamic dressing ..... 23

### Grilled chicken salad

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

and toasted focaccia ..... 21

### Grilled trout salad

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

olives, egg and house dressing .....20

### Octopus

ceci bean, peperonata, salami and baby arugula ..... 23

### Nonna McEwan’s ravioli

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

### Pappardelle

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

### Ricotta gnocchi

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

### 1/2 Muffuletta

mortadella, spicy genoa, prosciutto cotto, giardiniera, olive, provolone,

mozzarella ..... 20

### Burger

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

provolone, arugula ..... 23

### Ribeye

10oz P.E.I. grass fed, confit onions and garlic, taleggio .....42

### Orata

capers, mint and toasted focaccia .....31

## SIDES

### Rapini

Calabrian chili and garlic .....8

### 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

### The Southside

Aviation gin, freshly squeezed lime juice, simple syrup, mint - 2oz .....14

### 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** 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

.....25

## WATER

### (750ml)

Acqua Panna (Italy)

San Pellegrino (Italy)..... 7

Join us for weekend brunch

from 11:30am – 4:00pm

416.391.0307

fabbrica.mcewangroup.ca

PRANZO