

APPETIZERS

Olives
warm marinated olives with oregano, fennel and chili7

Salumi
assorted artisanal cured meats3/19.. 5/29
add a selection of artisanal cheese16

Beef carpaccio
fresh hens egg yolk, frisee, piave, pickled shimeji mushroom, pickled jicama, parsley,
cured egg yolk and olive oil 19

Fabbrica meatballs
veal, pork, tomato sauce and reggiano13

Stracciatella alla romana
brodo, egg and reggiano 10

Crostini
roasted maitake & oyster mushroom, taleggio crema, balsamic, grilled toast12

Buffalo mozzarella
fresh tomato, balsamic and basil.....17
add a whole ball of buffalo mozzarella.....12

Burrata
roasted acorn & kabocha squash, brown butter, spiced nuts, pickled onion jam.....18
add a whole ball of burrata..... 12

Insalata di Fabbrica
romaine hearts, Italian style bacon, toasted focaccia and garlic anchovy dressing10
add grilled salmon or chicken breast10

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 prosciutto23

Funghi
truffle crema, mozzarella and mushroom21

Pomodoro e aglio
roasted garlic oil, marinated cherry tomato, mozzarella, reggiano, red onion & basil... 21

Patata e pancetta
reggiano crema, sliced potato, mozzarella, Italian style cured & smoked pork belly,
caramelized onion, chili oil and scallion.....23

MAIN COURSE

Grilled skirt steak salad
roasted beets, baby arugula, candied pistachios,
goat cheese and apple balsamic dressing25

Grilled chicken salad
mixed lettuce, tomato, avocado, housemade italian style bacon,
gorgonzola, chopped egg and toasted focaccia 23

Grilled trout salad
baby potatoes, roasted peppers, anchovy, capers, green beans,
olives, egg and house dressing22

Octopus
ceci bean, peperonata, salami and baby arugula23

Ravioli
veal, pork, beef, tomato sauce and reggiano 24

Reginette
braised beef shortrib, tomato, basil29

Ricotta gnocchi
fresh tomato, basil and burrata24

1/2 Muffuletta
mortadella, genoa, prosciutto cotto, giardiniera, chili aioli, fontina, mozzarella, olive,
pepper & eggplant tapanade 20

Burger
6oz. P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto, havatri, arugula . . . 24

Ribeye
10oz P.E.I. grass fed, confit onions and garlic, taleggio 44

Orata
capers, mint and toasted focaccia32

SIDES

Rapini
Calabrian chili and garlic 9

Frites
truffle, reggiano, chive10

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

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 - 2.5oz14

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

Pesca Sfocata
Bullet burbon, peach, fresh lemon juice- 2oz12

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 435

BEER

DRAFT ^{Pint (500ml)}
Mill Street Organic, 100th Meridian (Canada)
Alexander Keith's (Canada)
Stella Artois (Belgium)..... 8

BOTTLED

Italian
Moretti, Peroni 7

Local
Mill Street Organic, Coors Light 6

Imported
Corona, Guinness, Stiegl, Sapporo7

Cider
Strongbow8

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

PRANZO