

## APPETIZERS

### Olives

warm marinated olives with oregano, fennel and chili .....7

### Salumi

assorted artisanal cured meats ..... 3/19....5/29

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

### Beef carpaccio

cured egg yolk, truffle, piave, pickled shallot .....19

### Fabbrica meatballs

veal, pork, tomato sauce and reggiano .....13

### Stracciatella alla romana

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

### Crostini

pork and chicken liver pate, pickled red onion, balsamic honey, fennel

pollen, orange, grilled toast .....12

### Buffalo mozzarella

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

### Burrata

red plum, grilled dandelion, spicy hazelnut .....16

### Insalata di Fabbrica

romaine hearts, housemade italian style bacon, toasted focaccia

and garlic anchovy dressing .....10

add grilled salmon or chicken breast .....10

## 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 ..... 21

### Lamb

basil crema, mozzarella, housemade lamb bacon, pickled fennel, red

onion, garlic..... 21

### Putanesca

tomato, olive, chili, caper, garlic, herbs, white anchovy .....22

## MAIN COURSE

### Grilled skirt steak salad

roasted beets, baby arugula, candied pistachios,

goat cheese and apple balsamic dressing ..... 25

### 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 dressing .....22

### 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 ..... 24

### Ribeye

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

### Orata

capers, mint and toasted focaccia .....32

## SIDES

### Rapini

Calabrian chili and garlic .....9

### Frites

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

### Acqua Panna (Italy)

San Pellegrino (Italy)..... 8

Join us for weekend brunch

from 11:30am – 4:00pm

416.391.0307

fabbrica.mcewangroup.ca

PRANZO