

## 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

Fritti  
smelt, caper aioli, lemon..... 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

Salsiccia  
tomato, mozzarella, pork sausage, lonza, smoked pancetta .....22

## 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 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

Porchetta Sandwich  
pork shoulder, giardiniera, mustard, caramelized onion, fontina .....20

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.....39

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

Tramonto  
J.P. Wiser’s Deluxe whisky, Martini dry vermouth, freshly squeezed  
grapefruit juice - 1.75oz ..... 10

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** (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  
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PRANZO