

## APPETIZERS

<u>Olives</u> warm marinated olives with oregano, fennel and chili .....	6
<u>Salumi</u> assorted artisanal cured meats .....	3/18.....5/28
add a selection of artisanal cheese .....	16
<u>Beef carpaccio</u> cured egg yolk, truffle, piave, pickled shallot .....	18
<u>Fabbrica meatballs</u> veal, pork, tomato sauce and reggiano .....	12
<u>Stracciatella alla romana</u> chicken broth, egg and reggiano .....	10
<u>Crostini</u> pork rilette, nigella seed, pickled peach.....	8
<u>Buffalo mozzarella</u> fresh tomato, balsamic and basil .....	17
<u>Burrata</u> walnut pesto, port stewed figs, roasted grapes .....	16
<u>Insalata di Fabbrica</u> 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 *Associazione Vera Pizza Napoletana*.

**no substitutions please**

<u>Margherita</u> tomato, mozzarella, basil and olive oil .....	18
<u>Prosciutto e arugula</u> tomato, mozzarella, arugula and prosciutto .....	22
<u>Funghi</u> truffle crema, mozzarella and mushroom .....	20
<u>Lamb</u> basil crema, mozzarella, housemade lamb bacon, pickled fennel, red onion, garlic.....	21
<u>Cotechino</u> parm crema, mozzarella, housemade cotechino, tuscan kale, roasted onions .....	21

## MAIN COURSE

<u>Grilled skirt steak salad</u> roasted beets, baby arugula, candied pistachios, goat cheese and apple balsamic dressing .....	22
<u>Grilled chicken salad</u> mixed lettuce, tomato, avocado, pancetta, gorgonzola, chopped egg and toasted focaccia .....	20
<u>Grilled trout salad</u> baby potatoes, roasted peppers, anchovy, capers, green beans, olives, egg and house dressing .....	20
<u>Octopus</u> ceci bean, peperonata, salami and baby arugula .....	23
<u>Nonna McEwan’s ravioli</u> veal, pork, beef, tomato sauce and reggiano .....	22
<u>Pappardelle</u> braised beef shortrib, tomato, basil .....	26
<u>Ricotta gnocchi</u> fresh tomato, basil and burrata .....	22
<u>Porchetta Sandwich</u> pork shoulder, giardiniera, mustard, caramelized onion, fontina .....	20
<u>Burger</u> 6oz. P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto, provolone, arugula .....	23
<u>Striploin</u> grilled P.E.I. grass fed, horseradish carrot puree, chermoulah.....	39
<u>Orata</u> capers, mint and toasted focaccia .....	31
<u>SIDES</u>	
<u>Rapini</u> Calabrian chili and garlic .....	8
<u>Frites</u> truffle, grana padano, chive .....	9
<u>Artichoke &amp; sunchoke fritti</u> asiago, lemon, dill & garlic aioli .....	10

## COCKTAILS

<u>Barrel Aged Negroni (1 month)</u> Tanqueray gin, Campari, Cinzano sweet vermouth, aged in an American oak barrel - 3oz .....	14
<u>Venetian Sunrise</u> Aperol, Cointreau, freshly squeezed orange, soda - 1.5oz .....	10
<u>Bellini</u> Peach nectar, Cointreau, prosecco, orange zest - 3oz .....	11
<u>FABBRICA Old Fashioned</u> Bulleit bourbon, house made Heavenly Cream syrup, bitters - 2oz .....	14
<u>Mona Lisa</u> Absolut Citron vodka, Pinot Grigio, muddled grape, lemon, white cranberry juice - 2.5oz .....	13
<u>Lemon Lamborghini</u> Tanqueray gin, limoncello, fresh mint, Limonata - 2oz .....	13
<u>FABBRICA Sangria</u> Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 4 .....	35
Bianco – Brandy, Cointreau, white cranberry, strawberry & citrus - serves 4 .....	32
<b>BEER</b>	
<b>DRAFT</b> Pint (500ml)	
<u>Mill Street Organic</u> , 100th Meridian (Canada)	
<u>Alexander Keith’s</u> (Canada)	
<u>Stella Artois</u> (Belgium).....	8
<b>BOTTLED</b>	
<u>Italian</u> Moretti, Peroni .....	7
<u>Local</u> Steamwhistle, Downhill, Saison du Nuit, Labatt 50, Budweiser, Bud Light .....	6
<u>Imported</u> Corona, Guinness, Stiegl, Sapporo .....	7
<b>FOR TWO</b> (750ml)	
<u>Birra Lilith</u> English pale ale, taste of grapefruit, balanced with appealing candied malts and a slightly bitter finish, delicate and refreshing	
<u>Birra Bruton</u> Alsatian blonde, creamy froth, light hopping and delicate spicing, fresh and fruity	
<u>Birra Bianca</u> Wheat beer, refreshing acidity with notes of coriander and orange .....	25
<b>WATER</b> (750ml)	
<u>Acqua Panna</u> (Italy)	
<u>San Pellegrino</u> (Italy).....	7

PRANZO