

APPETIZERS

Olives
warm marinated olives with oregano, fennel and chili6

Salumi
assorted artisanal cured meats 3/18....5/28
add a selection of artisanal cheese16

Beef carpaccio
cured egg yolk, truffle, piave, pickled shallot18

Fabbrica meatballs
veal, pork, tomato sauce and reggiano12

Stracciatella alla romana
chicken broth, egg and reggiano10

Fritti
smelt, caper aioli, lemon..... 12

Buffalo mozzarella
fresh tomato, balsamic and basil17

Burrata
walnut pesto, port stewed figs, roasted grapes16

Insalata di Fabbrica
romaine hearts, pancetta, toasted focaccia
and garlic anchovy dressing10
add grilled salmon or chicken breast9

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 oil18

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 pancetta22

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 dressing20

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, basil26

Ricotta gnocchi
fresh tomato, basil and burrata23

Porchetta Sandwich
pork shoulder, giardiniera, mustard, caramelized onion, fontina20

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 focaccia31

SIDES

Rapini
Calabrian chili and garlic8

Frites
truffle, grana padano, chive9

COCKTAILS

Barrel Aged Negroni (1 month)
Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an
American oak barrel - 3oz14

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 - 3oz11

Rosa Nera
Beefeater London dry gin, blackberry, rosemary - 2oz 9

FABBRICA Old Fashioned
Bulleit bourbon, housemade Heavenly Cream syrup, bitters - 2oz14

Mona Lisa
Absolut Citron vodka, Pinot Grigio, muddled grape,
lemon, white cranberry juice - 2.5oz13

Julius Caesar
Absolut vodka infused with cucumber and dill, Clamato, house made
salt rim - 2oz12

Fresco Verde
St. Germain elderflower liqueur, Beefeater London dry gin, hint of mint
& basil - 2.5oz12

FABBRICA Sangria
Rosso – Amaretto, peach Schnapps, cranberry & citrus - serves 435
Rose – Cointreau, peach schnapps, mint, raspberry, peach - serves 4 .. 30
Bianco – Brandy, Cointreau, white cranberry,
strawberry & citrus - serves 432

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 Light6

Imported
Corona, Guinness, Stiegl, Sapporo7

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