

APPETIZERS

<u>Olives</u> warm marinated olives with oregano, fennel and chili	7
<u>Salumi</u> assorted artisanal cured meats	3/19.. 5/29
add a selection of artisanal cheese	16
<u>Beef carpaccio</u> cured egg yolk, truffle, piave, pickled shallot	19
<u>Fabbrica meatballs</u> veal, pork, tomato sauce and reggiano	13
<u>Stracciatella alla romana</u> chicken broth, egg and reggiano	10
<u>Crostini</u> pork and chicken liver pate, pickled red onion, balsamic honey, fennel pollen, orange, grilled toast	12
<u>Buffalo mozzarella</u> fresh tomato, balsamic and basil	17
<u>Burrata</u> roasted mushrooms, scallion pesto, black garlic butter	18
<u>Insalata di Fabbrica</u> 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 *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	23
<u>Funghi</u> truffle crema, mozzarella and mushroom	21
<u>Primavera</u> tomato, mozzarella, summer squash, roasted garlic, eggplant, ricotta, basil.....	21
<u>Pancetta</u> Italian style cured pork belly, cherry tomato, red onion, preserved red chili, mozzarella, basil	23

MAIN COURSE

<u>Grilled skirt steak salad</u> roasted beets, baby arugula, candied pistachios, goat cheese and apple balsamic dressing	25
<u>Grilled chicken salad</u> mixed lettuce, tomato, avocado, housemade italian style bacon, gorgonzola, chopped egg and toasted focaccia	23
<u>Grilled trout salad</u> baby potatoes, roasted peppers, anchovy, capers, green beans, olives, egg and house dressing	22
<u>Octopus</u> ceci bean, peperonata, salami and baby arugula	23
<u>Nonna McEwan's ravioli</u> veal, pork, beef, tomato sauce and reggiano	23
<u>Pappardelle</u> braised beef shortrib, tomato, basil	28
<u>Ricotta gnocchi</u> fresh tomato, basil and burrata	23
<u>1/2 Muffuletta</u> mortadella, genoa, prosciutto cotto, giardiniera, chili aioli, fontina, mozzarella, olive, pepper & eggplant tapanade	20
<u>Burger</u> 6oz. P.E.I. grass fed beef, crispy genoa salami, FABBRICA antipasto, provolone, arugula	24
<u>Ribeye</u> 10oz P.E.I. grass fed, confit onions and garlic, taleggio	44
<u>Orata</u> capers, mint and toasted focaccia	32
<u>SIDES</u>	
<u>Rapini</u> Calabrian chili and garlic	9
<u>Frites</u> truffle, grana padano, chive	10

COCKTAILS

<u>Barrel Aged Negroni (1 month)</u> Tanqueray gin, Campari, Antica Formula sweet vermouth, aged in an American oak barrel - 3oz	15
<u>The Southside</u> Aviation gin, freshly squeezed lime juice, simple syrup, mint - 2oz	15
<u>Fragola Spagliato</u> Aperol, Martini Bianco vermouth, prosecco, fresh strawberry - 3oz	12
<u>Rosa Nera</u> Beefeater London dry gin, blackberry, rosemary - 2oz	10
<u>FABBRICA Old Fashioned</u> Bulleit bourbon, housemade Heavenly Cream syrup, bitters - 2oz	15
<u>Mona Lisa</u> Absolut Citron vodka, Pinot Grigio, muddled grape, lemon, white cranberry juice - 2.5oz	14
<u>Julius Caesar</u> Absolut vodka infused with cucumber and dill, Clamato, house made salt rim - 2oz	12
<u>FABBRICA Sangria</u> 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
<u>BEER</u>	
<u>DRAFT</u> ^{Pint (500ml)} <u>Mill Street Organic</u> , 100th Meridian (Canada) <u>Alexander Keith's</u> (Canada) <u>Stella Artois</u> (Belgium).....	8
<u>BOTTLED</u>	
<u>Italian</u> Moretti, Peroni	7
<u>Local</u> Steamwhistle, Downhill, Saison, Labatt 50, Budweiser, Bud Light	6
<u>Imported</u> Corona, Guinness, Stiegl, Sapporo	7
<u>FOR TWO</u> ^(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	26
<u>WATER</u> ^(750ml) <u>Acqua Panna</u> (Italy) <u>San Pellegrino</u> (Italy).....	8

Join us for weekend brunch
from 11:30am – 4:00pm

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PRANZO