

## FIRST COURSE

Olives  
mixed marinated olives, oregano, fennel and chili .....9

Pepperoni delle nonna  
cherry peppers, anchovy, olive, caper and buffalo mozzarella .....10

Oysters (6 pc)  
antipasto di Fabbrica and citrus.....18

Soft polenta  
crispy pig tails, ricotta salata and quail egg .....14

Marrow bones  
horseradish gremolata and grilled bread .....13  
Suggested pairing - Grayson Cellars Chardonnay - 2009 - California

Octopus  
ceci bean, salami, peperonata, baby arugula and chili .....15  
Suggested pairing - 13th Street Gewurztraminer - 2009 - Niagara

Beef carpaccio  
mustard sauce, capers, onions and grana padano .....15

Stracciatella alla romana  
chicken broth, egg and reggiano.....9

Fritti  
crispy smelt and lemon caper aioli.....13  
Suggested pairing - Paulaner Wheat beer

Crostini  
mushrooms and gorgonzola torta.....10  
fresh ricotta, peperonata and arugula.....10  
spiced chickpea puree and olive salsa .....10

## SALUMI

Berkshire prosciutto.....13

Prosciutto, La Torre.....13

Cacciatorino.....9

Capicollo .....10

Calabrese .....10

Lardo.....12

Selezione di salume (4 types) .....27

## SALADS

Buffalo mozzarella  
fresh tomato, balsamic and basil.....16  
Suggested pairing - Contarini Valsecco - NV - Veneto

Misticanza  
seasonal lettuces, fennel, celery, herbs and house dressing .....10

Beet  
procuitto, goat cheese, pistachio and balsamic .....13  
Suggested pairing - Lillypilly Sauvignon Blanc - 2009 - Riverina

Insalata di Fabbrica  
romaine hearts, pancetta, toasted focaccia  
and garlic anchovy dressing .....12

## PIZZA

At Fabbrica, our goal is to honor the authentic style of Neapolitan pizza making. We use only the finest ingredients and uphold the standards of the *Associazione Vera Pizza Napoletana*.  
Suggested pairing - Birra Stoner

Margherita  
tomato, basil, mozzarella and olive oil.....16

Prosciutto e arugula  
mozzarella, arugula and prosciutto .....22

Funghi  
mushroom, mozzarella and truffle crema.....20  
Suggested pairing - Birra Lilith - Tuscany

Pepperoni  
mozzarella, oregano and tomato .....19

Bianca  
grana padano, basil, green olives, dried chile and fresh mozzarella....16

Polpetta  
Fabbrica meatball, cured tomato, onion, pickled chili  
and mozzarella .....20  
Suggested pairing - Kronenbourg - France

**No substitutions please**

## PASTA

Fettucine  
crab, guanciale, cream and soft poached egg.....26  
Suggested pairing - R. Stuart “Big Fire” Pinot Gris - 2010 - Oregon

Pappardelle  
braised shortrib, tomato and basil.....23  
Suggested pairing - Langhe Rosso ‘Anna’ - Boroli 2005

Linguine  
clams, shrimp, white wine, garlic and chili .....23  
Suggested pairing - Pinot Grigio - Bertiole - 2009 - Friuli

Tagliolini  
tomato and basil or olive oil and garlic .....16

Orecchiette  
rabbit, rapini, chili and pecorino .....24

Tortiglioni  
oven baked Fabbrica meatball, tomato and buffalo mozzarella .....20  
Suggested pairing - Fabbrica Rosso - Vineland 2008

Ricotta Gnocchi  
fresh tomato, basil and burrata .....20

Risotto  
carnarolli rice, roasted pumpkin and double smoked bacon.....24  
Suggested pairing - Grayson Cellars Chardonnay - 2009- California

## SECOND COURSE

### FISH

Orata  
seabream, capers, mint and toasted focaccia .....28  
Suggested pairing - Masciarelli Trebbiano d’ Abruzzo - 2009 - Abruzzo

Pacific Halibut  
artichokes, roasted tomato, garlic and olive salsa .....30

Lake perch  
green tomato relish and lemon .....25  
Suggested pairing - Grayson Cellars Chardonnay - 2009 - California

Prawns  
parmesan chili butter .....28  
Suggested pairing - 13th Street Gewurztraminer - 2009 - Niagara

### MEAT

Striploin  
grilled 10oz P.E.I. grass fed striploin and salsa verde .....29  
Suggested pairing - Grayson Cellars Cabernet Sauvignon - 2009 - California

Porterhouse for two  
roasted garlic and lemon .....66

Bacon chop  
smoked pork loin chop, white balsamic glaze and spiced apple.....26  
Suggested pairing - Andeluna Malbec - 2009 - Mendoza

Veal filetto  
grilled with mushroom marsala sauce and pancetta .....28  
Suggested pairing - Francis Ford Coppola “Rosso” - 2009 - California

Chicken  
breaded chicken scallopine, tomato, buffalo mozzarella and reggiano..22  
Suggested pairing - Terre Nouve Syrah - 2009 - Sicily

### SIDES

Potatoes  
roasted fingerling potatoes, rosemary and garlic.....8

Mushrooms  
roasted seasonal mushrooms, balsamic and ricotta salata .....9

Spinach  
ricotta salata and crispy chick peas.....8

Roasted squash  
sweet onions and aged vinegar .....10

Rapini  
sauteed rapini, garlic and preserved chili.....8

White beans  
braised beans, stewed tomatoes, garlic and herbs.....8

# COCKTAILS

<u>Negroni</u> Tanqueray Gin, sweet vermouth, Campari - 3oz.....	13
<u>Bellini</u> peach nectar topped with Prosecco - 3oz.....	9
<u>Venetian Sunrise</u> Aperol, fresh squeezed orange juice, splash of lemon, soda - 2oz .....	11
<u>Lemon Lamborghini</u> Tanqueray Gin, limoncello, fresh mint, Limonata - 2oz.....	13
<u>Amerigo</u> Espresso, Baileys, Frangelico, kaluha - 3oz.....	13
<u>Fabbrica Martini</u> Appletons Rum, fresh lemon juice, honey syrup, topped with prosecco - 2oz.....	12
<u>Honey Whiskey Sour</u> Jack Daniels Honey, fresh lemon and lime juice, egg white - 2oz .....	13
<u>Ketel One Vodka Martini</u> with olives or a twist - 3oz .....	13
<u>Tanqueray Gin Martini</u> with olives or a twist - 3oz .....	13

# BEER

<b>DRAFT</b> <small>Pint (500ml)</small>	
<u>Fabbrica Di Pedavena Birra Dolomiti (Italy)</u> .....	8
<u>Paulaner Hefe Weissbier (Germany)</u> .....	8
<u>Kronenbourg (France)</u> .....	7
<u>Carlsberg (Denmark)</u> .....	7

## BOTTLED BEER

<u>Italian</u> Moretti, Peroni, Castello .....	7
<u>Local</u> Mill St. Organic, Steamwhistle, Creemore .....	7
<u>Imported</u> Corona, Stella Artois, Guinness, Innis & Gunn Blonde .....	7

<b>BEER FOR TWO</b> <small>Bruton (750ml)</small> Uniquely crafted Tuscan beers with Belgium influence	
<u>Birra Lilith</u> Aromatic pale ale with hints of chocolate and citrus.....	26
<u>Birra Bianca</u> Light, refreshing, blonde, accentuated by spicy coriander and orange peel .....	26
<u>Birra Stoner</u> A Belgian style strong Ale with notes of yellow fruits and pleasant bitterness .....	26

# CENA