

FIRST COURSE

Olives

mixed marinated olives with oregano, fennel and chili9

Beef carpaccio

mustard sauce, capers, onions and grano padano15
Suggested pairing - Francis Ford Coppola “Rosso” - 2009 California

Straciatella 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 salsa10

Buffalo mozzarella

fresh tomato, balsamic and basil.....16

Misticanza

seasonal lettuces, fennel, celery, herbs and house dressing10

Insalata di Fabbrica

romaine hearts, pancetta, toasted focaccia
and garlic anchovy dressing12
add grilled shrimp or wood oven roasted chicken breast.....6

SALUMI

Berkshire prosciutto.....13

Prosciutto, La Torre13

Cacciatorino.....9

Capicollo10

Calabrese.....10

Lardo.....12

Selezione di salume (4 types)27

PANINI

Pavarotti

sliced porchetta, rapini, chili, and provolone.....14

Marconi

chicken scallopine, tomato, mozzarella,13
add sweet onions 1
add roasted peppers1.5
add mushrooms.....1.5

Carlo

preserved tuna, caper mayonnaise, red lettuce, tomato
and pickled fennel14

Milano

spiced chickpeas, grilled eggplant, olive salsa and arugula13
All paninis served with Tuscan bean salad

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*.

Margherita

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

Prosciutto e arugula

mozzarella, arugula and prosciutto22

Funghi

mushroom, mozzarella and truffle crema.....20
Suggested pairing - Grotta del Ninfeo - Valpolicella - 2009 Veneto

Pepperoni

mozzarella, oregano and tomato19

Bianca

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

Polpetta

Fabbrica meatball, cured tomato, onion, pickled chili
and mozzarella20
Suggested pairing - Paulaner Hefe Weissbier Draft

No substitutions please

PASTA

Fettucine

crab, guanciaie, cream and soft poached egg.....26
Suggested pairing - Grayson Cellars - Chardonnay - 2009 California

Pappardelle

braised shortrib, tomato and basil.....22
Suggested pairing - Langhe Rosso - ‘Anna’ - 2005 Boroli

Linguine

clams, shrimp, white wine, garlic and chili22

Tagliolini

tomato and basil or olive oil and garlic16

Tortiglioni

oven baked Fabbrica meatball, tomato and buffalo mozzarella20
Suggested pairing - Fabbrica Rosso - 2008 Niagara

Ricotta Gnocchi

fresh tomato, basil and burrata20

Risotto

carnarolli rice, roasted pumpkin and double smoked bacon.....24
Suggested pairing - Grotto del Ninfeo - Valpolicella - 2010 - Veneto

COMPOSED SALADS

Octopus

ceci bean, salami, peperonata, baby arugula and chili.....18
Suggested pairing - 13th Street - Gewurztraminer - 2009 Niagara

Chicken

wood oven roasted chicken breast, mixed lettuce, toasted foccacia,
tomato, pancetta, gorganzola, chopped egg and sweet
marsala dressing17

Skirt steak

roasted beets, wild arugula, candied pistachios,
goats cheese and apple balsamic dressing19

Salmon

radicchio, endive, arugula, orange, radish and
roasted garlic dressing17

Shrimp

baby red lettuce, artichoke hearts, cured tomato, gaeta olives
and barrel aged wine vinegar18

Pork

grilled pork tenderloin, garlic, arugula, grana padano, olive oil
and lemon.....16

Tuna

olive oil preserved tuna, mixed beans, cucumber, tomato, basil,
lemon and white balsamic16

SECOND COURSE

Pacific Halibut

artichokes, roasted tomato, garlic and olive salsa30

Striploin

grilled 1Ooz P.E.I. grass fed striploin and parsley parmesan crust29
Suggested pairing - Grayson Cellars Cabernet Sauvignon - 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 salata9

Spinach

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

Roasted squash

sweet onions and aged vinegar10

Rapini

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

White beans

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

COCKTAILS

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|--------------------------------------------------------------------------------------------------------------|----|
| <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

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|----------------------------------------------------------|---|
| DRAFT <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

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|-------------------------------------------------------------------------------|---|
| <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 |

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| BEER FOR TWO <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 |

PRANZO