FABBRICA

PIZZA

Classic Pepperoni SQUARE \$6 HALF \$30 WHOLE \$60 Tomato sauce, Pepperoni, Fresh Mozzarella

Funghi SQUARE \$6.5 HALF \$33 WHOLE \$65 Truffle Crema, Roasted Mushrooms, Virgin Mozzarella, Pecorino, Basil Pesto

Margherita SQUARE \$5.5 HALF \$28 WHOLE \$55 Fior di latte, Mozzarella, Basil, Tomato Sauce, Sea Salt, Olive Oil

SANDWICH

Traditional Meatball Sandwich

\$14

House-made Veal, Beef and Pork Meatballs, Tomato Sauce, Basil Pesto, Fior di Latte on a Potato Scallion Hoagie Bun *see additions below

Veal Parmesan \$13

Veal Cutlet, Tomato Sauce, Mozzarella on House-made Focaccia *see additions below

Eggplant Parmesan

\$11

Eggplant Cutlet, Tomato Sauce, Mozzarella on House-made Focaccia *see additions below

ADDITIONS: roasted peppers, sweet onions, roasted mushrooms, roasted jalapeno relish, pickled eggplant, provolone \$1 per topping

To order please email infotd@fabbrica.ca
or call
416-214-0320 ex 1

- Disposable cutlery, napkins, plates & cups can be included <u>upon request</u> with any catering order, priced accordingly.
- Please allow at least 24 hours when placing your order.
- Cancellations must be made at least 24 hours in advance or subject to a 50% charge
- Delivery currently unavailable
- Custom orders and cocktail menu available upon request dependant on ingredient availability. Additional costs may apply. Please allow at least 72 hours

FABBRICA

D	Λ	21	Г	Λ
Г	A	2	L.	А

1710171	
Bolognese	\$17
Ground Beef, Diced Tomatoes, Marinara Sauce, Herbs, Parmesan	
<u>Vodka Rose</u>	<u>\$17</u>
Vodka Rose Sauce, Pulled Chicken, Basil, Parmesan	
Seafood Arrabiata	\$17
Seafood medley and Pancetta in a white wine Arrabiata sauce	
GF Vegan Pasta	\$16
Sweet Peas, Blistered Cherry Tomatoes, Lemon Zest, Arugula, White Win	e, Olive
Oil, Tomato Sauce	
*Gluten-free pasta option available upon request	

SALADS

Side (16oz) Main (24oz)

Fabbrica Caesar Salad

SIDE \$5

MAIN \$8

Romaine, Caesar dressing, Parmesan, Garlic herb croutons ADD 5oz chicken or trout: \$5

House Kale Salad

SIDE \$6

1 AILL

Shaved kale, Feta, Pickled Red Onions, Cherry Tomatoes, Cucumbers, <u>Almonds,</u> Red Wine Vinaigrette

ADD 5oz chicken or trout: \$5

Our house-made focaccia buns are available for purchase at \$1.50 each!

To order please email infotd@fabbrica.ca
or call
416-214-0320 ex 1

- Disposable cutlery, napkins, plates & cups can be included <u>upon request</u> with any catering order, priced accordingly.
- Please allow at least 24 hours when placing your order.
- Cancellations must be made at least 24 hours in advance or subject to a 50% charge
- Delivery currently unavailable
- Custom orders and cocktail menu available upon request dependant on ingredient availability. Additional costs may apply. Please allow at least 72 hours



WARM BUFFET

These menus are created for large group parties of 8 people or more. All items are delivered warm in aluminum trays. Serving utensils will be included upon request. Please allow a minimum of 24 hours when placing your order.

Menu #1 \$16.99 PER PERSON

Traditional Meatballs (veal, beef, and pork)

Rigatoni pasta with Rose Sauce (Spicy upon Request) *gluten-free pasta available upon request

Garlic Parmesan Roasted Potato

House Kale or Caesar Salad

Menu #2 \$17.99 PER PERSON

Roasted Paprika Chicken

Farfalle* pasta with Truffle Mushroom Cream Sauce *gluten-free pasta available upon request

Butternut Squash with Red Onion and Chilli

House Kale or Caesar Salad

*Farfalle subject to change based on availability

Menu #3 \$18.99 PER PERSON

Roasted Paprika Chicken

Oven Baked Atlantic Salmon

String Beans with Garlic and Olive Oil

House Kale or Caesar Salad

To order please email infotd@fabbrica.ca or call

416-214-0320 ex 1

- Disposable cutlery, napkins, plates & cups can be included <u>upon request</u> with any catering order, priced accordingly.
- Please allow at least 24 hours when placing your order.
- Cancellations must be made at least 24 hours in advance or subject to a 50% charge
- Delivery currently unavailable
- Custom orders and cocktail menu available upon request dependant on ingredient availability. Additional costs may apply. Please allow at least 72 hours