

# FABBRICA





Nestled on beautiful Georgian Bay, Thornbury is a year-round culinary destination. With the sweet aroma of blossoms in the spring; ripening fruit in the summer; brilliant colours in the fall and crisp sheets of white in the winter, this is the ideal location for Fabbrica's third outpost. From the inviting dining room rooted by a wood-burning pizza oven to a buzzing patio, Fabbrica Thornbury is a rural gourmet retreat. The Fabbrica Thornbury promises memorable experiences with its versatile spaces & exceptional flavors, all supported by a dedicated events team

# MAIN DINING ROOM



Offers a warm and inviting space that perfectly balances rustic charm with modern sophistication. Exposed brick walls, sleek wood finishes, and soft ambient lighting create a cozy yet refined atmosphere. Thoughtfully designed seating arrangements invite both intimate dinners and lively gatherings, while the open layout provides a welcoming sense of space. The blend of natural materials and elegant details gives the interior a timeless appeal, making it as memorable as the meals served.

## **CAPACITY**

60 SIT-DOWN

# PATIO

FABBRICA Thornbury's stunning patio surrounded by stacked wood walls and polished concrete floors, the space exudes warmth and sophistication. Relax in cozy banquettes beneath twinkling string lights, enjoy a drink at the vibrant patio bar, and take in the inviting ambiance of the faux grass wall. Whether it's a casual afternoon or a magical evening, FABBRICA's patio is the ultimate destination for unforgettable dining.

## CAPACITY

68 SIT-DOWN | 100 STAND-UP



# MENU OPTIONS



# PASSED APETIZERS

## PROTEIN

### **Arrosticini**

maple marinated lamb skewers,  
garlic aioli, gremolata

### **Steak Tartare**

crisp potato galette, traditional  
garnish, pecorino

### **Polpettine**

veal & ricotta meatballs, tomato  
sauce, Padano

### **Chicken Caesar**

romaine, grilled chicken, creamy  
dressing, focaccia crouton, smoked  
bacon

### **Roasted triploin crostini**

ciabatta, sabayon, pickled shallot

### **Chicken parm sliders**

breaded cutlet, preserved tomato,  
mozzarella, salsa verde

### **Breaded Veal sliders**

preserved tomato, mozzarella,  
parm

### **Olive all' ascolana**

olives breaded and fried, stuffed  
with spicy pork sausage

### **Roasted Brussel sprout skewer**

smoked bacon, Padano, creamy  
Caesar dressing



# PASSED APETIZERS

## VEGETABLE / VEGAN

### **Arancini**

mozzarella stuffed rice balls, pesto, Padano

### **Vegetable fritti**

market vegetables, caper aioli (gluten free) (can be vegan)

### **Funghi crostini**

chevre, woodland mushroom conserva, aged balsamic

### **Gnocchi Spoon**

ricotta or potato dumpling, brown butter, hazelnut

### **Eggplant parm**

bread crumb crusted eggplant, stracciatella, passata

### **Nodini**

warm bread knots in garlic, rosemary and sea salt (vegan)

### **Olive all' ascolana**

lives breaded and fried, stuffed with giardiniera (vegan)

### **Caprese skewer**

cherry tomato, pesto marinated bocconcini, aged balsamic

### **Roasted beet skewer**

horseradish aioli (can be Vegan), balsamic, filbert gremolata

### **Avocado Crostini**

mashed avocado, blistered tomato conserva, chive (vegan)

### **Celeriac & Funghi**

roasted celery root, grilled hen of the woods, salmoriglio (vegan)



# PASSED APETIZERS

## SEAFOOD

### **Fritti**

baby squid, shrimp, caper aioli  
(gluten free)

### **Oysters on the half shell**

jalapeno & shallot mignonette,  
horseradish, lemon

### **Shrimp cocktail**

poach shrimp, cocktail sauce

### **Grilled shrimp skewers**

maple herb brine, salsa verde

### **Scallop ceviche tostada**

smashed avocado, jalapeno salsa

### **Cured Trout**

cucumber, remoulade, pickled  
shallot

### **Clams Casino**

baked little neck clams, clam  
butter, breading



# 3 COURSE MEAL

## PACKAGE 01

**\$65 / PER PERSON**

### APP – CHOICE OF 2

**Greens Salad** – tomato, celery, scallion, basil, white balsamic vinaigrette

**Caesar salad** – gem lettuce, white anchovy, maple bacon lardon, Padano dressing, focaccia croutons

**Arancini** – mozzarella stuffed fried rice balls, marinara, parmesan, basil

**Veal & ricotta meatballs** – tender meatballs in marinara, pecorino, focaccia toast

**Grilled Salmon** – chili rapini, crispy smashed fingerling potatoes and salsa verde

**Rigatoni Arrabiata** – rapini, chili, cherry tomato, tomato sugo, basil pesto (vegan)

**Ricotta Gnocchi Pomodoro** – preserved tomato, basil, stracciatella

### MAIN – CHOICE OF 3

**7oz. Grilled Striploin** – garlic green beans, crispy fingerling potatoes, salmoriglio

**Roasted chicken supreme** – heirloom carrots, pearl onion, garlic spun potatoes, pan jus and rosemary

### THIRD – CHOICE OF 2

**Buttermilk panna cotta** – caramel, sea salt

**Basque cheesecake** – macerated berries, Chantilly whip chocolate or vanilla gelato  
lemon sorbet

Lemon sorbet



# 3 COURSE MEAL

## PACKAGE 02

**\$80 / PER PERSON**

### APP – CHOICE OF 2

**Caesar salad** – gem lettuce, white anchovy, maple bacon lardon, Padano dressing, focaccia croutons

**Arancini** – mozzarella stuffed fried rice balls, marinara, parmesan, basil

**Mozzarella Sticks** – breaded and fried with spicy vodka sauce

**Beef carpaccio** – bagna fredda, crisp capers, chives, truffle oil, padano

**Cavatelli** – blistered tomato, rapini, butternut squash puree, gremolata (VEGAN)

**Ricotta gnocchi** – brown butter, lemon, hazelnut, pecorino

**Short rib pappardelle** – hand cut pasta, braised short rib, braise reduction

### MAIN – CHOICE OF 3

**Braised Short rib** – roasted root vegetables, creamy polenta, natural jus, gremolata

**Roasted chicken supreme** – heirloom carrots, pearl onion, garlic spun potatoes, pan jus and rosemary

**Grilled Salmon** – chili rapini, crispy fingerling potatoes, salsa verde, micro salad

### THIRD – CHOICE OF 2

**Buttermilk panna cotta** – caramel, sea salt

**Basque cheesecake** – macerated berries, Chantilly whip

**Chocolate or vanilla gelato**

**Ricotta Fritters** – caramel, lemon zest, Chantilly whip



# 3 COURSE MEAL

## PACKAGE 03

**\$90 / PER PERSON**

### APP – CHOICE OF 2

**Burrata** – cured cherry tomato, aged balsamic, focaccia toast, basil pesto, frisee

**Caesar salad** – gem lettuce, white anchovy, maple bacon lardon, padano dressing, focaccia croutons

**Greens salad** – tomato, celery, scallion, basil, white balsamic vinaigrette

**Squid & shrimp fritti** – caper aioli & lemon (gluten free)

**Beef carpaccio** – bagna fredda, crisp capers, chives, truffle oil, padano

### MAIN – CHOICE OF 3

**Roasted half chicken** – heirloom carrots, pearl onion, garlic spun potatoes, pan jus and rosemary

**Whole Branzino** – crispy fingerling potato, green beans, cherry tomato, mint salmoriglio, pickled garlic

**Beef Tenderloin** – garlic green beans, mashed potato, bordelaise sauce

**Ricotta gnocchi** – brown butter, lemon, hazelnut, pecorino

**Scallop risotto** – sweet pea risotto, lemon mascarpone, seared sea scallops

**Short rib pappardelle** – hand cut pasta, braised short rib, braise reduction

**Cavatelli** – blistered tomato, rapini, butternut squash puree, gremolata (VEGAN)

### THIRD – CHOICE OF 2

**Semifreddo** – peanut butter, chocolate brownie, caramel (gluten free)

**Basque cheesecake** – graham cracker crumble, macerated berries, Chantilly whip (gluten free)

**Ricotta Fritters** – caramel, lemon zest, Chantilly whip

**Buttermilk Panna cotta** – honeycomb, sea salt, lemon balm (gluten free)

**Tiramisu** – mascarpone curd, sponge cake, espresso, dark chocolate shavings

**Chocolate fondant** – caramel, vanilla gelato, lemon balm



# PLANNING FAQ

## **What Options Do I Have for Accommodating for Larger Groups?**

Depending on the size of your group, we offer exclusive use of all or part of the restaurant. The costs associated will depend on the expected sales levels of the space and the date in question. Our event specialists would be delighted to discuss this further and provide you with a quote.

## **Is parking available?**

Street and municipal parking available at no cost and paid parking beside the TD bank.

## **Can We Arrange Florals, Décor, Entertainment & Photography?**

You are welcome to source items related to décor, design, planning services, flowers, additional furniture, entertainment, etc., through a vendor of your choosing.

## **Service Charge**

A service charge of 20% is automatically applied to the final bill of all events.

## **Final Payment**

We require the final payment to be made on the day of your event, upon the completion of your event.

Back Cover





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We would love to answer any questions you may have,  
contact our event coordinators to find out more!

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