

MENU

SALADS

Cavolo Nero black kale, green apple, carrots, goat cheese, pistacchio nuts, citrus dressing 13

Rucola arugula, cherry tomatoes, shaved parmigiano, lemon dressing 11

Pera mixed greens, fresh pear, gorgonzola cheese, walnuts, balsamic dressing 12

OYSTERS

(dinner only 5 pm - 11 pm)

1/2 Dozen Bluepoint 17

1 Dozen Bluepoint 33

PIZZE

FROM OUR WOOD-FIRED BRICK OVEN

Margherita tomato sauce, fior di latte mozzarella, basil, evoo 14

Diavola tomato sauce, fior di latte mozzarella, pepperoni, chili flakes 15

Quattro Formaggi fior di latte mozzarella, fontina, gorgonzola, parmigiano 17

Capricciosa tomato sauce, fior di latte mozzarella, artichokes, mushrooms, ham, olives 16

Tartufo fior di latte mozzarella, fontina, truffle, speck 18

Burrata & Nduja tomato sauce, fresh burrata cheese, nduja spreadble spicy sausage, black olives, garlic confit 20

Prosciutto tomato, fior di latte mozzarella, arugula, prosciutto di Parma, shaved parmigiano 18

Calzone pizza dough stuffed with fior di latte mozzarella, tomato sauce, fresh ricotta cheese, ham 17

TOPPINGS

salame, prosciutto, speck, shrimp, mortadella, burrata 4

mushroom, sausage, arugula, olives, anchovies, meatball, ham, gorgonzola, fontina 3

PIZZA PANINI

(lunch only 11am-4pm)

SERVED WITH MIXED GREENS SALAD

Prosciutto prosciutto di parma, parmigiano, arugula, tomatoes, truffle cream 14

Pollo grilled chicken, artichoke, mozzarella, olive pesto, evoo 13

Caprese tomatoes, fior di latte mozzarella, basil, evoo 11

SIDES

Patate Fritte regular french fries 7 truffle 8

Shishito peppers sea salt 7

Cavolo Nero sauteed kale, garlic, calabrian chili 7

Brussel Sprouts pancetta, spicy maple syrup, candied walnuts 8

TAGLIERI

Served with focaccia

Tagliere di formaggi

chef's selection of imported artisanal cheeses 17

Tagliere di salumi

chef's selection of imported cured meats 18

Tagliere misto

chef's selection of imported cured meats and artisanal cheeses 20



APPETIZERS

Polipo charred octopus, celery, cherry tomatoes, black olives, pickled red onion, basil puree 15

Calamari fritti fried calamari, lemon, paprika, aioli sauce 12

Burrata creamy mozzarella, romesco sauce, roasted red pepper, frisee, focaccia bread 14

Arancini fried risotto balls stuffed with bolognese ragu', marinara sauce 10

Polpette beef meatballs, tomato sauce, parmigiano fondue 9

Tartare di Tonno e Avocado avocado, tuna, tomatoes, pickled onions, lemon juice, tortillas chips 15

Zuppa di pomodoro tomato soup, grilled cheese sandwich, basil olive oil 12

Gamberi alla plancia grilled shrimp, charred scallion, piquillo pepper pesto 14

PASTA

Spaghetti alle Vongole manila clams, parsley, calabrian chili, white wine 20

Lasagna Vegetariana mushroom, bechamel, fontina cheese, black kale 18

Pappardelle alla Bolognese house meat ragu, shaved parmigiano 18

Pici al limone hand rolled spaghetti, lemon zest, nutmeg, sicilian pistacchio nuts, cream 17

Trofie alla Rana Pescatrice monkfish ragu, lemon butter 20

Chitarra al pomodoro fresco homemade spaghetti, cherry tomatoes, basil, tomato sauce, parmigiano 16

Spaghetti alla carbonara egg yolk, pancetta, black pepper, pecorino cheese 18

Cavatelli al pesto basil pesto, parmigiano 16

MAIN COURSE

Tagliata di manzo grilled grass fed prime rib, roasted fingerling potatoes, brussel sprouts 28

Cotoletta di pollo fried chicken cutlet, arugula salad, shaved parmigiano 21

Branzino grilled, whole mediterranean sea bass, fennel, orange and olives salad, salsa verde 28

FABBRICA BURGER

SERVED WITH FRIES

Beef or Veggie burger fontina cheese, arugula, caramelized onion, tomato, spicy aioli sauce 16
add bacon 2

DESSERT

Chocolate souffle demi cuit chocolate souffle, vanilla ice cream, fresh strawberry 10

Ricotta cheese cake cookie crust, mixed berry sauce 9

Creme brulee caramelized sugar, vanilla ice cream, fresh strawberries 9

Zeppole alla nutella fried mini donuts, nutella cream 9

Tiramisu lady fingers, mascarpone cheese, espresso coffee 8





BRUNCH

INSALATE

- RUCOLA arugula, cherry tomatoes, parmigiano 11
- PERA mixed greens, fresh pear, gorgonzola cheese, walnuts 12
- CAVOLO NERO kale, green apple, carrots, goat cheese, pistacchio nuts 13

PRIMI

- PAPPARDELLE BOLOGNESE house meat ragu, parmigiano 16
- SPAGHETTI CARBONARA egg yolk, guanciale, pecorino, black pepper 16
- CAVATELLI AL PESTO basil pesto, parmigiano 15
- LASAGNA VEGETARIANA mushroom, fontina cheese bechamel, black kale 17

* All of our pasta is made fresh in-house daily. *

COLAZIONE E ANTIPASTI

- YOGURT & GRANOLA greek yogurt, granola, fresh fruit 9
- PAN CAKES whipped cream, fruit of the day, maple syrup 10
- ZUPPA DI POMODORO tomato soup, grilled cheese sandwich 12
- CALAMARI FRITTI fried calamari, lemon, paprika, aioli sauce 12
- ARANCINI fried risotto balls, bolognese ragu, parmigiano 10

UOVA

- CAMICIA poached eggs, english muffin, burrata cheese prosciutto, potatoes 14
- OCCHIO DI BUE fried eggs, bacon, potatoes, toasted bread 12
- OMELETTE RUSTICA onions, oven roasted tomatoes, goat cheese, spinach, herbs 13
- PURGATORIO baked eggs, tomato sauce, nduja, parmigiano, crostino 13

FABBRICA BURGER \$ 15

beef or veggie burger, fontina, arugula, tomato, caramelized onions, spicy mayo sauce served with side of fries add bacon \$ 2



PIZZA PANINI

- BLT house cured bacon, tomato, mayonaise, mixed green 12
- PROSCIUTTO prosciutto, rucola, parmigiano, tomatoes, truffle cream 14
- POLLO grilled chicken, artichokes, olives pesto, mozzarella, evoo 13
- CAPRESE fior di latte mozzarella, tomatoes, basil, evoo 11

BRUNCH PIZZE

- MARGHERITA tomato sauce, mozzarella, basil, evoo 14
- PATATE mozzarella, sausage, potatoes, fontina cheese, eggs 16
- PROSCIUTTO tomato sauce, mozzarella, arugula, prosciutto di parma, parmigiano 18
- DIAVOLA tomato sauce, mozzarella, pepperoni, chili flakes 15
- QUATTRO FORMAGGI mozzarella, fontina, parmigiano, gorgonzola 16

DRINKS \$ 10

- BLOODY { MARY vodka
- HARRY gin
- MARIA mezcal

BRUNCH COCKTAILS \$10

- BELLINI peach, prosecco
- MIMOSA orange, prosecco
- ST GERMAIN prosecco, eldeflower liquor
- FABBRICA LEMONADE vodka, fresh lemonade, basil
- APEROL SPRITZ aperol, prosecco, seltzer
- CYNAR GIN FIZZ gin, cynar, lemon, cane sugar, seltzer
- ITALIAN MARGARITA tequila, aperol, orange liquor, lime

DRAFT BEERS \$ 7

- PERONI italian pilsner 5.1 %
- MENABREA italian blonde lager 4.8 %
- SIXPOINT SWEETACTION craft ale 5.2 %
- GOOSE ISLAND IPA ipa 5.9 %
- FAT TIRE BELGIAN white wheat ale 5.2 %
- CATSKILL DARBEE'S ALE artisanal 6.2 %
- SHOCK TOP white ale 5.2 %
- CORONA (bottle) adjunct lager 5.1 %
- BROOKLYN LAGER (bottle) lager 5.2 %