

ON THE MENU

fabbrica

STARTERS

GARLIC MUSHROOMS Freshly made with parsley and garlic filling	€6.90
CALAMARI FRITTI Fried Calamari rings served with lemon and a garlic sauce	€ 9.50
HOT AND SPICY CHICKEN WINGS Served with blue cheese dip and celery	€11.50
CHARCUTERIE AND CHEESE BOARD Selection of European cured meats and Cheeses.	€14.90
MUSSELS NAPOLETANA Sauteed with Garlic, Cherry Tomato and White Wine	€13.90
SOUP DU JOUR Please ask your server for today's choice	€ 6.70
TEXAS BBQ PORK RIBS Slow oven roasted Pork Ribs with Texas BBQ Sauce served with House Slaw	€ 8.50
OLIVE MISTE Bowls of mixed Greek, Spanish and Italian olives and Focaccia Pizza bread	€ 7.40

SIDES

Chips	€3.90
Sweet Potatoe Fries	€4.70
Garlic Chips	€5.20
Garlic and Cheese Chips	€5.80
Patatas Bravas	€5.30
French Beans	€4.50
Roast Potatoes	€4.90
Green side Salad	€4.00

MAINS

GLAZED PORK RIBS RACK Slow oven roasted and grilled Rack of Pork Ribs with in house Bbq and Red Rum glaze with panfried Peppers	€19.90
CHARGRILLED 14 OZ STRIPLOIN STEAK Served with Brandy Peppercorn Sauce and Rosemary Potatoe chips	€28.50
COWBOY CUT 16 OZ RIBEYE ON THE BONE Served with Cajun Fried Onions Bernaise Sauce and House Potatoe Wedges	€32.50
RUSTIC CHARRED LAMB TOMAHAWK Served with roast Potatoes, sauteed Onion and Bell Peppers with Catalan Tomato Sauce.	€22.50
SLOW ROAST FENNEL PORK BELLY On Pancetta Stewed Cabbage, with Demi Glace and Potatoe Mash.	€21.50
RANCH STYLE 1/2 ROAST CHICKEN Marinated with Texas spice and served with Scallion mash Potatoes and creamy Wine Mushroom Sauce	€17.50
BLACKENED ATLANTIC SALMON Served on Butternut Squash Puree' with Red Beet Sauce and Baby Potatoes	€18.80
GRILLED TOULOUSE SAUSAGE With Charcute and Lyonnaise Potatoes	€16.50
PARMIGIANA DI MELANZANE Layered Aubergine and Mozzarella cheese, Cherry Tomato and Basil with toasted Sourdough	€12.40

All Fresh Beef and Pork sourced locally and supplied by William Clarke & Sons, Sligo

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BRASSERIE

- TAGLIATELLE BOLOGNESE** €14.50
Long flat Egg Pasta in a rich Ragù' sauce of Beef and Pork topped with grated Parmesan
- TONNARELLI ALLO SCOGLIO** €19.50
Homemade Spaghetti Egg Pasta with Calamari, Fresh Cod, King Prawn and Mussels in a White Wine and Cherry Tomato Sauce.
- PAELLA VALENCIANA** €14.50
Classic Valencian dish of Rice, Chorizo, Prawn, Mussels, Chicken and mixed Med Vegetables. [may vary]
- KING PRAWN PIL PIL** €15.50
Grilled King Prawn Tossed in a Tamarind and Soy Sauce with Bell Pepper, Carrot and Onion. Served with Steamed Rice and Pickled Ginger
- PAD THAI NOODLES** €16.50
Rice vermicelli Noodles, Tamarind Sauce, Prawn, Chicken, Beansprouts, spring Onion, topped with crushed Peanut and Coriander .
- MIXED GRILL SKEWERS** €13.90
2 Chargrilled skewers of mixed marinated Meats and Vegetables
Fresh Mussels supplied by Atlantic Clams, Lissadell, Sligo

SALADS

- CEASAR SALAD** €11.50
Mixed Leaves, Cucumber, grilled Chicken, crispy Bacon, Croutons and Caesar dressing
- GREEK & AVOCADO** €11.50
Cos Leaf, Feta cheese, Tomato, Kalamata olives, Avocado ,Oregano and olive Oil dressing
- CAJUN CHICKEN AND STRAWBERRY** €11.50
Grill Blackened Chicken Fillet Breast, Rocket Leaf, Spinach, Carrot, Goats Cheese and Strawberry with Citrus Vinaigrette Dressing

BURGERS

- CLASSICO** €10.50
Prime Beef patty, Lettuce, Tomato crispy Onion and Burger sauce
- BACON AND CHEESE** €11.50
Prime Beef patty, Lettuce, Tomato, crispy Onion, Bacon, Cheddar Cheese and Burger sauce
- BELLA NAPOLI** €11.50
Prime Beef patty, Lettuce, Tomato red Onion, buffalo Mozzarella and Pesto Mayo
- BISMARCK** €12.20
Prime Beef patty, Lettuce, Tomato crispy Onion, Bacon, poached Egg and Hollandaise
- WALDORF** €12.20
Prime Beef patty, Gorgonzola Cheese, freshly sliced Prosciutto, Lettuce, Tomatoe and Crispy onion with regular Mayo
- MEXICAN** €12.20
Prime Beef patty, Chorizo, Sliced Avocado, Jalapeno, Pepperjack Cheese, red Onion with Chipotle sauce
- CHICKEN FILLET** €8.50
Marinated Chicken fillet Breast, Lettuce, Tomato, red Onion and Burger sauce
- VEGETARIAN** €7.50
Oven baked Portobello Mushroom, roasted Red Pepper, Lettuce, Tomato, red Onion, Basil Pesto Mayo and topped with Swiss Emmental melt.

All Beef Burgers made in house with 100% Local Irish Beef supplied by William Clarke & Sons, Sligo

- HONEY MUSTARD CHICKEN BACON AND AVOCADO** €11.50
Grilled Fresh Chicken Breast, Crispy Bacon And sliced Avocado on Cos Lettuce, Cherry Tomato, Red Onion and Sweetcorn. Garnished with House Honey Mustard Dressing

All salads served with garlic, herbs and olive oil stonebaked focaccina

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PIZZA

9"

12"

MARGHERITA

Pizza sauce , Mozzarella Cheese

€10.00

€11.50

MARGHERITA BUFALINA

Pizza sauce, Buffalo Mozzarella, Cherry Tomatoes, Basil and Olive Oil

€11.50

€13.50

HAM & MUSHROOM

Pizza sauce, Mozzarella Cheese, fresh Ham and Mushrooms

€10.50

€12.90

CHORIZO

Pizza sauce, Mozzarella Cheese, Chorizo, Mushroom and Jalapenos

€11.50

€13.50

CONTADINA

Pizza sauce, Mozzarella Cheese, Spinach and Ricotta Cheese

€11.50

€13.50

CAPRICCIOSA

Pizza sauce, Mozzarella Cheese, Ham, Salami, Artichokes and Olives

€11.50

€13.50

PARMIGIANA

Pizza sauce, Mozzarella cheese, grilled Aubergine, Basil and grated Parmesan

€11.50

€13.50

SAN MARZANO

Pizza sauce, mozzarella cheese, Sundried Tomatoes, Brie, grilled Chicken Red Onio

€11.50

€13.50

RUGANTINO

Pizza sauce, Mozzarella cheese, cherry Tomatoe Mushroom, Salami, Gorgonzola and Basil

€11.50

€13.50

GORGONZOLA E PERA

Mozzarella cheese, Pear and Gorgonzola CheesE

€11.50

€13.50

CAPRI

Pizza sauce, Mozzarella cheese, cherry Tomatoe, King prawn and Rocket Leaf

€11.50

€13.50

MED VEG

Pizza sauce, Mozzarella, grilled Aubergine grilled Zucchini, mixed Peppers, red Onion, Garlic and grated Parmesan

€11.50

€13.50

GOATS' CHEESE

Pizza sauce mozzarella, goats cheese, sundried Tomatoes, and grated parmesan

€11.00

€13.00

NAPOLI

Pizza sauce, mozzarella, anchovies, Olivesa and Basil

€11.00

€13.00

PRIMAVERA DELUXE

Pizza sauce, Mozzarella, Ham, grilled Chicken Mushroom, Peppers and Sweetcorn.

€11.50

€13.50

PEPPERONI SPECIAL

Pizza sauce, Mozzarella, Pepperoni, Salami and Peppers

€11.50

€13.50

CALZONE HAM CHEESE

€12.50

€13.50

CALZONE CHICKEN AND PESTO

€12.50

€13.50

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DESSERTS

FABBRICA BANOFFEE PIE €6.40
Biscuit Crumble combined with
Banana, Toffee and Fresh Whipped
Cream

TIRAMISU' €6.40
Layered coffee dipped ladyfinger
In a rich mascarpone and sabayon
Cream

FRAGOLE E PANNA €6.40
Fresh straweberry macedonia
with whipped cream and crumbled
meringue

CHOCOLATE GANACHE €6.40
Chocolate sponge pudding covered
in rich chocalte sauce with cream
and strawberry

CARAMEL PUDDING €6.40
Caramelsponge pudding covered
in rich chocalte sauce with cream
and strawberry

HOMEMADE CHEESECAKE €6.40
Slice of Homemade Mascarpone based
Cheesecake with Chef's Choice of
Topping

RASPERRY ROULADE €6.40
White Chocolate, Meringue and
Cream Roll, with rich Raspeberry Sauce

GELATO ITALIANO €4.90
Two scoops of Homemade Italian
Gelato with choice of Vanilla, Strawberry

CAFFE' SHAKERATO

ITALIAN ICED COFFEE €3.90
Chilled Espresso Coffee in Tall Martini Glass

HOT DRINKS

CAFFE' ESPRESSO €1.80

CURTADO €1.90

ESPRESSO DOPPIO €2.60

AMERICANO €2.80

CAPPUCCINO €2.80

LATTE MACCHIATO €2.80

THICK HOT CHOCOLATE WITH CREAM €2.80

POT OF TEA €2.20

GREEN TEA €2.20

CAFFE CORRETTO €3.70
Espresso with a drop of Grappa
Or Sambuca

BOMBARDINO €7.50
Hot Advocat and Italian Brandy
with Espresso Coffee and fresh Cream

DRINKS

Sanpellegrino/Panna Water €2.70

Sanpellegrino Orange/Lemon €2.70

Coke/diet Coke/Sprite €2.70

Fruice Orange/Cranberry €2.90

Appletiser Apple/ Pomegranate €2.90

Crodino €3.20

Peroni Nastro Azzurro Pint €5.50

Peroni Nastro Azzurro Glass €2.90

Pilsener Urquell Pint €5.50

Koppaberg Pint Bottle €5.50

Sangria Glass €4.00

Sangria Pitcher €16.50

WHITE WINE

ITALY

ORTENSE, Citra € 5.75 € 22.50
Abruzzo, 2016
Trebiano/Chardonnay/Pecorino

SAUVIGNON BLANC, Mastri Vernacoli € 29.50
Trentino DOC, 2015
Sauvignon Blanc

CHARDONNAY, Bottega Vinai € 33.50
Trentino DOC, 2015
Chardonnay

SAN ANGELO, Banfi € 32.50
Toscana IGT, 2015
Pinot Grigio

CRITONE, Librandi € 31.50
Calabria IGT, 2015
Chardonnay/Sauvignon

REGALEALI, Tasca D'Almerita € 32.50
Sicilia DOC, 2015
Inzolia/Grecanto/
Catarratto/Chardonnay

VERMENTINO, Funtanaliras € 34.50
Sardegna DOCG, 2015
Vermentino di Gallura

CODA DI VOLPE, La Rivolta € 36.50
Campania DOP, 2015
Coda di Volpe

SPAIN

AGNUS DEI, Bodega Vionta € 31.50
Rias Baixas D.O, 2015
Albarino

FRANCE

BORDEAUX BLANC, Ch. Haut Garriga € 26.50
Bordeaux A.C., 2015
Semillon

ARDECHE, Louis Latour € 27.40
Burgundy, 2015
Chardonnay

SAINT ESPIRIT, Delas € 29.50
Cotes Du Rhone A.C. ,2016
Grenache blanc Clairette/
Bourboulenc/Viognier

CHABLIS, D.mne Le Verger € 38.50
Chablis A.C., 2014
Chardonnay

SPARKLING

PROSECCO BRUT, Cavit € 32.50
Trento DOC, 2015
Glera

TAITTINGER € 75.00
CHAMPAGNE BRUT RESERVE
Reims N.V.
Chardonnay, Pinot Noir

All Wines contain Sulphites

Weekly Wines by the Glass displayed on Blackboard

NOVEMBER 2017

RED WINE

ITALY

ORTENSE, Citra Abruzzo, 2016 Montepulciano/Sangiovese	€ 5.75 € 22.50
GRAVE, Bidoli Friuli Venezia Giulia DOC, 2015 Cabernet Sauvignon	€ 28.50
CHIANTI COLLI SENESI, Geografico Toscana DOCG, 2015 Chianti Blend	€ 28.50
ROCCABELLA, Terredavino Piemonte DOC, 2015 Dolcetto d'Alba	€ 28.60
SANGIOVESE, Caparzo Toscana IGT, 2015 Sangiovese/Merlot/ Petit Verdot/Alicante	€ 29.50
KIRI CANNONAU, Monti Sardegna DOC, 2015 Cannonau	€ 31.50
REGALEALI, Tasca D'Almerita Sicilia DOC, 2015 Nero D'Avola	€ 32.50

PORTUGAL

CRASTO DOURO, Quinta Douro Valley, 2014 Tinta Roriz/Tinta Baroca/ Touriga Franca/Touriga Nacional	€ 32.50
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FRANCE

BEAUJOLAIS VILLAGES, Henry Fessy Beaujolais A/C, Burgundy 2015 Gamay	€28.50
CHATEAU SAINTE MARIE Vielles Vignes, S Dupuch Bordeaux Superiore A/C, 2015 Merlot, Cabernet Franc	€31.50
COTES DU RHONE, St Spirit Delas Frere Cotes du Rhone A/C, 2016 Grenache, Syrah	€29.50
CHATEAU GRAND CHAMPS Bordeaux, M. Seral St. Emilion Gran Cru A/C, 2013 Merlot, Cabernet Franc	€42.50
GIGONDAS, D.ne De Boissan Vielles Vignes, Gigondas A/C, Rhone Valley 2014 Grenache, Syrah, Mourvedre	€48.50

SPAIN

VINASPERI CRIANZA, Bodega Carlos Sampedro Rioja DOCa, 2014 Tempranillo	€ 31.50
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