



Fabbrica

Bello. & Buono.



La Fabbrica Montmartre
46 rue Caulaincourt
Paris XVIIIème

English
Menu



Mangiare

ANTIPASTI

Suppli	10,5€
Fried rice balls with tomatoe & mozzarella	
Stracciatella	11,5€
baked cherry tomatoes / Homemade pesto	
24 months Parma ham	12,5€
Burrata 300 grs	18,5€
Carciofi alla romana	11,5€
Marinated artichokes & Grana Padano	
Insalatona	16,5€
Burratina, rucola, datterino tomatoes, olives leccino, artichokes & pine nuts	
Focaccia	7,5€
Rosemary, olive oil & "fleur de sel"	

PASTA

Mamma Lisa	16€
Fusilli peas, mushrooms, pancetta & cream	
Norma	16€
Paccheri eggplants, tomato sauce, ricotta salata & basilic	
Lasagne	17€
Traditional homemade Lasagna (100% beef) extra mixed salad 6,5€	
Rocco	17€
Penne tomato sauce, stracciatella & basilic	
Parma	17€
Penne 24 months Parma ham, white wine, rucola & cream	
Amatriciana	17€
Paccheri guanciale, tomato sauce & Pecorino Romano	
Pesto	16€
Fusilli with pesto, stracciatella & pine nuts	

NON SOLO PASTA

ONLY BAMBINO (LESS THAN 10 YEARS) 13€

1 Drink

Juice Meneau BIO 25 cl
Grenadine

1 Main

Pizza Margherita
Baby Lasagna

1 dessert

Ice cream 1 scoop
Chocolate mousse

Cotoletta	22€
Breaded veal cutlet with penne or mixed salad	



La Fabbrica Ternes
19 rue de l'Etoile
Paris XVIIème



La Fabbrica Saint-Georges
40 rue Notre Dame de Lorette
Paris IXème

Mangiare

PIZZA ROSSA (TOMATOE & MOZZARELLA FIOR DI LATTE)

Margherita 14,5€

Mozzarella di bufala & basil

Italiana 16€

Rucola, cherry tomatoes,
mozzarella di bufala & Grana
Padano

4 stagioni 16€

Rostello, marinated artichokes,
mushrooms & olives

Regina 15€

Rostello & mushrooms

Norma 16€

Eggplants, ricotta salata &
basil

Ortolana 16€

Eggplants, zucchini,
artichokes, Rucola & Grana
Padano

Diavola 16€

Spicy salami, eggplants,
taleggio & basil

Calzone 16€

Rostello & egg

7 formaggi 17€

Gorgonzola, taleggio, smoked
scamorza, ricotta salata, pecorino
& Grana Padano

Parma 17€

24 months Parma ham, smoked
scamorza & rosemary

Napoletana 14€

Anchovies, olives leccino &
cappars

Dollaro 16€

Smoked speck, mascarpone & zucchini

Mastino 16€

Nduja (hot calabrian sausage) &
red onions

Miraggio 16€

Stracciatella & basil (no
mozzarella)

PIZZA BIANCA

Finocchio 17€

"White" pizza mozzarella
fior di latte, fennel
sausage, artichokes cream &
rosemary

Tartufata 17€

"White" pizza mozzarella fior
di latte, truffle cream,
mushrooms & rosemary

DOLCI

Tiramisù 8€

Brioche like a french toast 8€

Homemade salted butter caramel

Extra ice cream fior di latte +2€

Gelato "Pozzetto"

2 scoops 8,5€

3 scoops 10,5€

Fior di Latte / Gianduja /
Raspberry / Lemon

Pizza nutella 8,5€

Chocolate mousse 7,5€

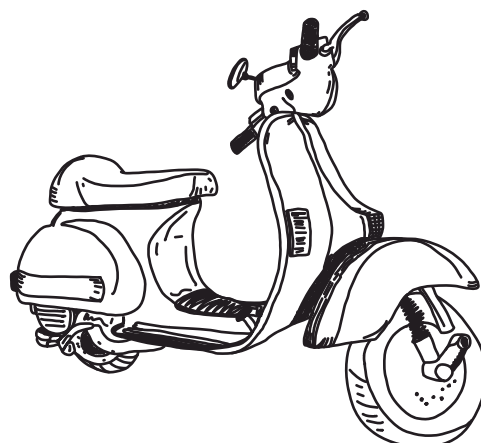
With roasted hazelnuts from
Piemonte

Affogato al caffè 8,5€

Fior di latte ice cream from
"Pozzetto" with espresso

"Sundae" 9,5€

Fior di latte / salted butter caramel
/ hazelnuts



Bere

APERITIVO

Spritz (Aperol or Cynar or Campari)	8,5€
Martini Royale	8,5€
Ginger beer BIO	7€
Bière Moretti 33 cl	6,5€
Prosecco	6,5€
Pression Moretti 25 cl	5,5€
Pression Moretti 50 cl	9,5€
Gino	10,5€
gin Marconi / chinotto BIO	

ALCOLICI 4CL

Limoncello IGP Amalfi	5,5€
Grappa «Poli» blanche ou barrique	7,5€
Amaretto di Saronno	7€
Whisky J.Walker Black Label	9€
Vodka Zubrowka	9€
Rhum Zacapa 23	18€

SOFTS / TEA / COFFEE

San Pellegrino / Vittel 50cl	4,5€
San Pellegrino / Vittel 100cl	6,5€
Coca / Coca Zéro 33cl	5€
Chinotto BIO 27,5 cl	5,5€
Juice Meneau BIO 25 cl	5,5€
Apple / Tomatoe / Red fruits	
Lemonade Bella Lula BIO 25 cl	6€
Lemon cold tea Meneau BIO 25cl	5,5€
Expresso / Free coffee	3€
Double / Cappuccino	5€
Thé Earl Grey / Green Mint BIO	4,5€
Infusion Detox / Calme	4,5€
Napolitan coffee Kimbo	
Tea from « L'Infuseur »	

GLASS 12CL / PICHET 46CL

Rouge

Portantica Rosso 2022	5,5€ / 19€
Barbera Asti 2019	7,5€ / 25€
Nero d'Avola BIO 2022	6,5€ / 23€
Primitivo 2022	6€ / 21€
Spezieri BIO 2021	7€ / 24€

Blanc

Portantica Bianco 2023	5,5€ / 19€
Catarrato 2023	6€ / 21€

Rosé

Tenuta Fertuna BIO 2022	6€ / 21€
-------------------------	-----------------

BOTTLE 75CL

Red

Barbera Asti 2019 (Piémont)	37€
Nero d'Avola BIO 2022 (Sicile)	33€
Valpolicella Classico 2022 (Vénétie)	35€
Pinot Nero 2022 (Vénétie)	39€
Primitivo 2022 (Pouilles)	30€
Rosso di Montalcino BIO 2021 (Toscane)	46€
Canonnau La Rocciosa BIO 2022 (Sardaigne)	38€
Spezieri BIO 2021 (Toscane)	33€
Costiera Nature BIO 2022 (Vénétie)	33€
Etna Rosso Alta Mora 2020 (Sicile)	51€

White

Pinot Grigio 2022 (Frioul)	33€
Catarrato 2023 (Sicile)	31€
Vermentino BIO 2022 (Sardaigne)	36€
Costiera Nature BIO 2022 (Vénétie)	33€

Rosé & Bubbles

Tenuta Fertuna 2022 (Toscane)	31€
Prosecco Deseo	33€
Mumm Brut Cordon Rouge	80€