



# Fabbrica

Bello. & Buono.



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

English  
Menu



# Mangiare

## LUNCH MENU (MONDAY TO FRIDAY)

22,5€

### 1 Drink

Coca 33cl / Coca 0 33cl  
San Pellegrino 50cl / Vittel 50cl  
Glass of house wine 12 cl

### 1 Dessert

Tiramisù  
Chocolate mousse (with roasted hazelnuts)

### 1 Main

Today's Special  
Fusilli Mamma Lisa  
Penne Arrabbiata  
Fusilli Pesto  
Carpaccio of Beef

### 1 espresso

## ANTIPASTI

### Caponata della nonna 9,5€

Typical sicilian recipe with eggplants, onions, tomatoes & capers

### Stracciatella 11,5€

baked cherry tomatoes /  
Homemade pesto

### Carciofi alla romana 11,5€

Marinated artichokes & Grana Padano

### Suppli 10,5€

Fried rice balls with  
tomatoe & mozzarella

### 24 months Parma ham 12,5€

### Pinsa Parma 11€

Pinsa with ham of Parma,  
stracciatella & artichokes

### Bresaola punta d'anca 12,5€

## NON SOLO PASTA

### Insalatona 16,5€

Burratina, rucola, datterino  
tomatoes, olives leccino,  
artichokes & pine nuts

### Cotoletta 22€

Breaded veal cutlet with  
vegetables or penne

### Tagliata de boeuf 23€

Grilled chopped beef with  
vegetables or penne

### Branzino 23€

Grilled seabass with vegetables  
or mixed salad

### Carpaccio of beef 16€

Rucola, mushrooms, olives,  
pesto & grana padano

### Additional sides 6,5€

Penne tomato sauce or olive oil / Plate  
of vegetables / Mixed salad

*\*origin of meats : European Union  
(France / Italy / Netherlands...)*

**For food allergies or dietary  
restrictions, visit our website  
[fabbricagroup.fr](http://fabbricagroup.fr)**



# Mangiare

## PASTA

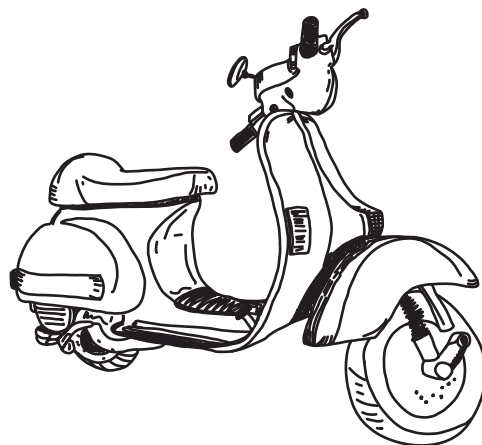
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<b>Mamma Lisa</b>	<b>16€</b>
Fusilli peas, mushrooms, pancetta & cream	
<b>Arrabbiata</b>	<b>14,5€</b>
Penne tomato sauce, garlic & peperoncino (spicy)	
<b>Norma</b>	<b>16€</b>
Paccheri eggplants, tomato sauce, ricotta salata & basilic	
<b>Pesto</b>	<b>16€</b>
Fusilli with pesto, stracciatella & pine nuts	
<b>Lasagne</b>	<b>17€</b>
Traditional homemade Lasagna (100% beef) extra mixed salad <b>6,5€</b>	
<b>Vongole</b>	<b>21€</b>
Linguine clams, garlic, white wine & olive oil extra bottarga <b>5€</b>	
<b>Bottarga</b>	<b>18€</b>
Linguine bottarga from « Memmi » (the best)	
<b>Amatriciana</b>	<b>17€</b>
Paccheri guanciale, tomato sauce & Pecorino Romano	
<b>Tartufo</b>	<b>17,5€</b>
Ravioli (within summer truffle & ricotta) truffle cream, mushrooms & Grana Padano	
<b>Rocco</b>	<b>17€</b>
Penne tomato sauce, stracciatella & basilic	
<b>Parma</b>	<b>17€</b>
Penne 24 months Parma ham, white wine, rucola & cream	
<b>Tonno</b>	<b>18€</b>
Penne with red tuna from Sicily, cherry tomatoes, olives leccino & capers	

## DOLCI

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<b>Tiramisù</b>	<b>8€</b>
<b>French toast</b>	<b>8€</b>
Homemade salted butter caramel	
Extra ice cream fior di latte	<b>+2€</b>
<b>Pinsa nocciolata BIO</b>	<b>8,5€</b>
Pinsa alla romana with nocciolata "Rigoni di Asiago"	
<b>Chocolate mousse</b>	<b>7,5€</b>
With roasted hazelnuts from Piemonte	
<b>Affogato al caffè</b>	<b>8,5€</b>
Fior di latte ice cream from "Pozzetto" with espresso	
<b>"Sundae"</b>	<b>9,5€</b>
Fior di latte / salted butter caramel / hazelnuts	



**La Fabbrica Ternes**  
19 rue de l'Etoile  
Paris XVIIème



**La Fabbrica Montmartre**  
46 rue Caulaincourt  
Paris XVIIIème

# Bere

## APERITIVO

<b>Spritz</b>	<b>8,5€</b>
<b>Martini Royale</b>	<b>8,5€</b>
<b>Ginger beer BIO</b>	<b>7€</b>
<b>Bière Moretti 33 cl</b>	<b>6,5€</b>
<b>Prosecco</b>	<b>6,5€</b>
<b>Champagne Mumm</b>	<b>12,5€</b>
<b>Gino</b>	<b>10,5€</b>
gin Marconi / chinotto BIO	
<b>Fabbrica</b>	<b>12,5€</b>
champagne Mumm / fruits rouges	

## ALCOLICI 4CL

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

## SOFTS / COFFEE / TEA

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

## GLASS 12CL / PICHET 46CL

<b>Red</b>	
Pinot Nero 2022	<b>8,5€ / 26€</b>
Spezieri BIO 2021	<b>7€ / 24€</b>
Nero d'Avola BIO 2022	<b>6,5€ / 23€</b>
<b>White</b>	
Vermentino BIO 2022	<b>7,5€ / 25€</b>
Catarrato 2023	<b>6€ / 21€</b>
<b>Rosé</b>	
Tenuta Fertuna BIO 2022	<b>6€ / 21€</b>

## BOTTLE 75CL

<b>Red</b>	
Barbera Asti 2019 (Piémont)	<b>37€</b>
Nero d'Avola BIO 2022 (Sicile)	<b>33€</b>
Valpolicella Classico 2022 (Vénétie)	<b>35€</b>
Pinot Nero 2022 (Vénétie)	<b>39€</b>
Primitivo 2022 (Pouilles)	<b>30€</b>
Amarone della Valpolicella 2020 (Vénétie)	<b>55€</b>
Rosso di Montalcino BIO 2021 (Toscane)	<b>46€</b>
Canonnau La Rocciosa BIO 2022 (Sardaigne)	<b>38€</b>
Spezieri BIO 2021 (Toscane)	<b>33€</b>
Lambrusco Vecchio Moro (Emilia)	<b>34€</b>
Etna Rosso Alta Mora 2020 (Sicile)	<b>51€</b>
Brunello di Montalcino 2018 BIO (Toscane)	<b>86€</b>
<b>White</b>	
Pinot Grigio 2022 (Frioul)	<b>33€</b>
Catarrato 2023 (Sicile)	<b>31€</b>
Vermentino BIO 2022 (Sardaigne)	<b>36€</b>
Costiera Nature BIO 2022 (Vénétie)	<b>33€</b>
<b>Rosé &amp; Bubbles</b>	
Tenuta Fertuna BIO 2022 (Toscane)	<b>31€</b>
Prosecco Deseo	<b>33€</b>
Mumm Brut Cordon Rouge	<b>80€</b>