



Fabbrica

Bello. & Buono.



La Fabbrica Ternes
19 rue de l'Etoile
Paris XVIIème

English
Menu



Mangiare

LUNCH MENU (MONDAY TO FRIDAY)

22,9€

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)

Panna cotta (vanilla/strawberry coulis)

1 Main

Today's Special

Fusilli Mamma Lisa

Penne Arrabbiata

Riccioli Pesto

Beef Carpaccio

1 espresso

ANTIPASTI

Caponata della nonna 9,5€

Typical sicilian recipe with eggplants, onions, tomatoes & capers

Stracciatella 11,5€

Baked cherry tomatoes / Basil 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€

Burratina/datterino tomatoes 12,5€

Pinsa Parma 11,5€

Pinsa with ham of Parma, stracciatella & artichokes

Pinsa Margherita 10,5€

Pinsa with tomatoes, mozzarella fior di latte & basil

NON SOLO PASTA

Insalatona 16,5€

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

Parmigiana 15,5€

Gratin eggplants, tomato sauce, mozzarella, Grana Padano & basilic

Branzino 23€

Grilled seabass with vegetables or mixed salad

Cotoletta 22€

Breaded veal cutlet with vegetables or penne

Beef Tagliata 23€

Sliced grilled steak with vegetables or penne

Beef Carpaccio 16€

Arugula, mushrooms, olives, pesto & grana padano

Additional sides 6,5€

Penne tomato sauce or olive oil / Plate of vegetables / Arugula & cherry tomatoes

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

For food allergies or dietary restrictions, visit our website fabbriagroup.fr



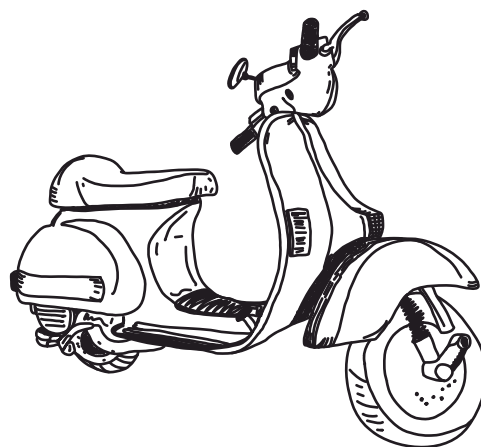
Mangiare

PASTA

Mamma Lisa	16€
Fusilli peas, mushrooms, pancetta & cream	
Arrabbiata	14,5€
Penne tomato sauce, garlic & peperoncino (spicy)	
Norma	17€
Paccheri eggplants, tomato sauce, garlic, ricotta salata & basilic	
Pesto	16€
Riccioli with pesto, stracciatella & pine nuts	
Lasagne	17€
Traditional homemade Lasagna (100% beef) extra mixed salad 6,5€	
Vongole	22€
Linguine clams, garlic, white wine & olive oil extra bottarga 5€	
Bottarga	18€
Linguine bottarga from « Memmi » (the best)	
Tartufo	17€
Penne truffle cream, mushrooms & Grana Padano	
Rocco	17€
Penne tomato sauce, garlic, stracciatella & basilic	
Parma	17€
Penne 24 months Parma ham, white wine, arugula & cream	
Cacio & Pepe	17€
Riccioli with pecorino & fresh pepper	
Amatriciana	17€
Paccheri guanciale, tomato sauce & Pecorino Romano	
Tonno	18€
Penne with red tuna from Sicily, cherry tomatoes, garlic, olives leccino & capers	

DOLCI

Tiramisù	8,5€
French toast	8€
Homemade salted butter caramel	
Extra ice cream fior di latte	+2€
Panna cotta	8€
vanilla / strawberry coulis	
Chocolate mousse	8€
With roasted hazelnuts from Piemonte	
Affogato al caffè	8,5€
Fior di latte ice cream with expresso	
Gelato "Le Bac à Glaces"	
2 scoops	8,5€
3 scoops	10,5€
ask for our available flavors	
"Sundae"	9,5€
*Fior di latte / salted butter caramel / hazelnuts	



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



La Fabbrica Montmartre
46 rue Caulaincourt
Paris XVIIIème

Bere

APERITIVO & ALCOLICI

Bière Moretti 33 cl	6,5€	Grappa «Poli» 4cl (blanche ou barrique)	7,5€
Spritz (Aperol or Campari or Limoncello)	9,5€	Amaretto di Saronno 4cl	7,0€
Spritz Saint Germain	12,0€	Limoncello IGP Amalfi 4cl	5,5€
Negroni	9,5€	Gino (gin Marconi / chinotto BIO)	10,5€
Fabbrica (prosecco & red fruits)	9,5€		

VINI & BOLLICINE

		 12cl	 46cl	 75cl
Red	Barbera Asti Vigna Vecchia Cossetti 2019	7,5€	25€	37€
Red	Nero d'Avola BIO Paccamora 2024	7,0€	24€	35€
Red	Primitivo Rivera 2023	6,5€	23€	33€
Red	Pinot Nero Maculan 2023	8,5€	26€	39€
Red	Valpolicella Classico Righetti 2023			35€
Red	Canonnau BIO La Rocciosa 2022			38€
Red	Spezieri BIO Col d'Orcia 2022			33€
Red	Montepulciano d'Abruzzo La Valentina 2022			36€
Red	Alta Mora Etna Rosso 2022			48€
Red	Rosso di Montalcino BIO Col d'Orcia 2022			46€
Red	Amarone della Valpolicella Righetti 2021			55€
Red	Brunello di Montalcino BIO Col d'Orcia 2019			82€
Red	Portantica Rosso 2023	5,5€	20€	***
White	Pinot Grigio Brandolini 2023			36€
White	Catarrato Paccamora 2024	6,5€	23€	33€
White	Vermentino BIO La Rocciosa 2024	7,5€	25€	36€
White	Pecorino La Valentina 2023			38€
White	Portantica Bianco 2023	5,5€	20€	***
Rosé	Tenuta Fertuna BIO 2023	6,5€	23€	32€
Bubbles	Prosecco Deseo	7,0€		33€
Bubbles	Prosecco Brut millésimé BIO Masot 2023			39€
Bubbles	Mumm Brut Cordon Rouge			80€

Vintages are subject to change

BEVANDE FREDDE & CALDE

Chinotto BIO Tomarchio 27,5 cl	5,5€	San Pellegrino / Vittel 50cl	4,5€
Lemon Soda BIO Tomarchio 27,5 cl	5,5€	San Pellegrino / Vittel 100cl	6,5€
Fruit Juice Meneau BIO 25 cl	6,5€	Expresso / Free coffee	3,0€
Apple - Tomatoe - Red Fruits		Double expresso / Cappuccino	5,0€
Lemonade Bella Lula BIO 25 cl	6,5€	Tea Earl Grey / Green Mint BIO	5,0€
Ginger beer BIO	7,0€	Infusion Detox / Quiet	5,0€
Lemon cold tea BIO 25cl	5,5€	Tea & Infusion « L'Infuseur »	
Coca / Coca Zéro 33cl	5,0€		