Fabbrica



Bello.
& Buono.

La Fabbrica Ternes
19 rue de l'Etoile
Paris XVIIème

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 expresso

ANTIPASTI

Caponata della nonna **9,5€**
Typical sicilian recipe with eggplants, onions, tomatoes & capers

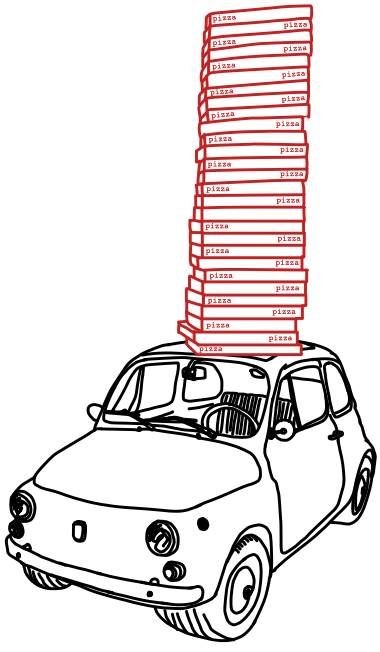
Stracciatella **11,5€**
Baked cherry tomatoes / Basil pesto

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€**



NON SOLO PASTA

Cotoletta **24€**
Breaded veal cutlet with vegetables or penne

Beef Tagliata **25€**
Sliced grilled steack with vegetables or penne

Branzino **24€**
Grilled seabass with vegetables

Beef Carpaccio **16€**
Arugula, mushrooms, olives, pesto & grana padano

Insalatona **16,5€**
Burratina, arugula, datterino tomatoes, olives leccino, artichokes & pine nuts
extra 24 months Parma ham 5€

Parmigiana **15,5€**
Gratin eggplants, tomato sauce, mozzarella, Grana Padano & basilic

Additional sides **6,5€**
Penne tomato sauce or olive oil / Plate of vegetables / Arugula & cherry tomatoes

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

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

Mangiare

PASTA

Vongole **22€**
Linguine clams, garlic, white wine & olive oil

Amatriciana **18€**
Paccheri guanciale, tomato sauce & Pecorino Romano

Lasagne **17€**
Traditional homemade Lasagna (100% beef)
extra mixed salad 6,5€

Norma **17€**
Paccheri eggplants, tomato sauce, garlic, ricotta salata & basilic

Mamma Lisa **16€**
Fusilli peas, mushrooms, pancetta & cream

Arrabbiata **14,5€**
Penne tomato sauce, garlic & peperoncino (spicy)

Pesto **16€**
Riccioli with pesto, stracciatella & pine nuts

Bolognese **17€**
Paccheri bolognese sauce

Salmone **18€**
Penne with salmon, cream & chives

Cacio & Pepe **17€**
Riccioli with pecorino & fresh pepper
extra guanciale 3€

Rocco **17€**
Penne tomato sauce, garlic, stracciatella & basilic

Tartufo **17€**
Penne truffle cream, mushrooms & Grana Padano
extra 24 months Parma ham 5€

Parma **17€**
Penne 24 months Parma ham, white wine, arugula & cream

Capri **16,5€**
Ricotta & spinach ravioli with tomato sauce, ricotta salata & basil

DOLCI

Tiramisù **8,5€**

French toast **8€**
Homemade salted butter caramel
Extra ice cream fior di latte **+2€**

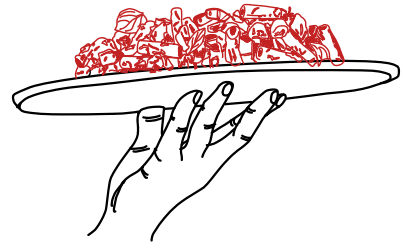
Panna cotta **8€**
Vanilla / strawberry coulis

Chocolate mousse **8€**
With roasted hazelnuts from Piemonte

Affogato al caffé **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” **8,5€**
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

Beer Poretti 33 cl	**6,5€**	**Grappa «Poli»** 4cl (white or barrique)	**7,5€**
Beer Peroni 33 cl alcohol free	**6,5€**	**Amaretto di Saronno** 4cl	**7€**
Spritz (Aperol or Campari or Limoncello)	**9,5€**	**Limoncello IGP Amalfi** 4cl	**5,5€**
Spritz Saint Germain	**12€**	**Gino** (gin Marconi / chinotto BIO)	**10,5€**
Negroni	**9,5€**	**Fabbrica** (prosecco & red fruits)	**9,5€**

VINI & BOLLICINE

		12cl	46cl	75cl
Red	Barbera Asti Vigna Vecchia Cossetti 2021	**7,5€**	**25€**	**37€**
Red	Nero d'Avola BIO Paccamora 2025	**7€**	**24€**	**35€**
Red	Primitivo Rivera 2024	**6,5€**	**23€**	**33€**
Red	Pinot Nero Maculan 2023	**8,5€**	**26€**	**39€**
Red	Valpolicella Classico Righetti 2024			**35€**
Red	Spezieri BIO Col d'Orcia 2022			**33€**
Red	Montepulciano d'Abruzzo La Valentina 2024			**36€**
Red	Alta Mora Etna Rosso 2023			**48€**
Red	Rosso di Montalcino BIO Col d'Orcia 2023			**46€**
Red	Amarone della Valpolicella Righetti 2023			**55€**
Red	Brunello di Montalcino BIO Col d'Orcia 2020			**82€**
Red	Portantica Rosso 2024	**5,5€**	**20€**	*******
White	Pinot Grigio Brandolini 2025			**36€**
White	Catarrato Paccamora 2025	**6,5€**	**23€**	**33€**
White	Vermentino Costamolino 2025	**7,5€**	**25€**	**36€**
White	Pecorino La Valentina 2024			**38€**
White	Portantica Bianco 2024	**5,5€**	**20€**	*******
Rosé	Tenuta Fertuna BIO 2024	**6,5€**	**23€**	**32€**
Bubbles	Prosecco Deseo	**7€**		**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€**		