



Craft beer

	glass	
	0,4 ml	
Frankivsk №1		39
Chocolate Stout		42
IPA		46
Warsteiner n/a		67

Whiskey

	volume	price
	ml	UAH
Tullamore Dew	.40	52
Grant's Triplewood	.40	47
Jim Beam Red Stag	.40	48
Jim Beam White	.40	48
Jack Daniel's	.40	87
Glenfiddich 12	.40	118
Glenfiddich IPA	.40	185

Vodka

Staritsky & Levitsky Distil 9	.50	55
Taina Smily	.50	50
Lvivska	.50	50

Cognac

Tavria	.40	38
Tavria CRAFT	.40	42
Zakarpatskyi	.40	45
Courvoisier VS	.40	110
Rémy Martin V.S.O.P.	.40	145

Infusions, Liquors, Brandy

Grappa	.40	50
Becherovka	.40	52
Precarpathian calvados	.40	40
<i>pear, apple, plumb</i>		
Amaro di Angostura liguor	.40	45
Torres brandy	.40	45

Home-made infusions

	volume	volume
	50 ml	1 L
Limoncello	38	760
Orancello	38	760
Raspberry infusion	35	700
Sea-buckthorn infusion	35	700
Cherry infusion	35	700
Cork fee		49

Drink your favourite wine at your favourite place!
Ask the waiter how it works.

Rum, Gin, Tequila

	volume	price
Angostura Reserva rum	.40	48
Larios 12 Premium gin	.40	45
Hendrick's gin	.40	110
Leyenda del Milagro Silver tequila	.40	75

Hot Alcoholic Drinks

Toddy	180	90
<i>Jim Beam bourbon, lemon fresh, honey syrup</i>		
Bohemian	180	80
<i>Becherovka liquor, apple juice, home-made elderberry syrup</i>		
Butter Czech	180	80
<i>Becherovka liquor, apple juice, honey syrup, butter</i>		
Glühwein	200	65
<i>red wine, citrus, spiced cherry infusion, spices</i>		
Milk Punch	180	75
<i>spiced rum, milk, sugar, spices</i>		
Orange Punch	180	75
<i>orange fresh, wine, brandy, spices</i>		
Spiced Grog	200	80
<i>tea, Captain Morgan rum, spices, sugar, lemon</i>		

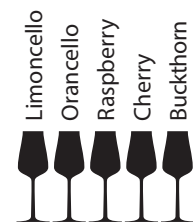
Cocktails

Martini Royale	240	110
<i>Martini, Bostavan sparkling wine, soda water, lime</i>		
Margherita	180	100
<i>Leyenda del Milagro Silver tequila, Triple Sec liquor, Martini, lemon fresh, elderberry syrup</i>		
Bloody Juanita	300	100
<i>bacon vodka, tomato juice, chili sauce, Worcester sauce, Tabasco, honey syrup</i>		
Raspberry sour	300	100
<i>Captain Morgan rum, raspberry sauce, sugar syrup, lemon juice, egg white, rosemary</i>		

Barrel Aged Cocktails

Negroni	.90	100
<i>Gordon's gin, Cinzano Antica, Campari bitter</i>		
Martinez	100	100
<i>Gordon's gin, Cinzano Antica vermouth, Maraschino liquor</i>		
Boulevardier	100	100
<i>Wild Turkey bourbon, Campari bitter, Cinzano Antica vermouth</i>		

For You and Your Friends



5 shots
165 UAH

FABBRICA

Italian specialties—Ukrainian ingredients

Made in Ukraine. One of the main principles of FABBRICA is to use Ukrainian products only, mostly local farmer products. We realize that we will not achieve the authentic Italian tastes when following this approach, but we were striving for something different. From the very beginning we decided to experiment and introduce new dishes as a combination of Italian cooking culture and fresh unique local groceries.

Home-made products. In FABBRICA we do not use semi-finished ready-to-cook products from supermarkets. We don't have juices or water you could find at the shops. We make our own lemonades and fruit drinks, as well as ice-cream.

Open fire. Dishes cooked on open fire always differ. We use a brick oven that was hand made by the Neapolitan master Stefani Ferrara. The peculiarity of this oven consists in the dishes' being cooked at more than 400C and, as a result, less cooking time is needed.

Freshly milled flour. Grains keep all the nutrients for about five years; however, right after being milled, they start losing them quickly. There are only 5-10% nutrients in the flour at the end of the second week after its being milled. This is why at Fabbrica we grind fresh flour every day using a mill that was hand made by Ditter Waldner. We use durum wheat grown by a monk Olexiy near Uman city. We don't remove the bran completely because there are useful nutrients in it. This is what adds a special dark colour to the flour and a special taste to our dishes.

Transparency. FABBRICA is built in a special way so that all the guests could observe almost all the cooking processes. You can see with your own eyes how flour is being milled, fresh pasta and pizza are being made or other dishes are being cooked right in front of you.

Availability. Our aim has always been to create a place with affordable prices and high quality without any compromise, as we believe in the philosophy of a "everyday restaurant". That is why you will not find an abundance on the menu or expensive prices at our place, but you can always expect high quality fresh meals at an affordable price.

2014





Pizza	volume grams	price UAH
🌿 Margherita	430	85
🌿 Pizza with a mix of Carpathian mushrooms	450	139
🌶️ Spicy with farmer bacon, mozzarella and crunchy onions	460	98
Spinach, salsicce and ricotta cheese pizza	500	105
Margherita with farmer salami	480	102
Pizza with chicken and farmer bacon	550	105
Pizza Carbonara	480	125
Pizza with handcrafted cheeses	430	130
The Carpathian trout pizza	430	142
🌿 Pizza with roasted eggplant, cheese and nuts pizza	450	92
Marinara with fried calf brain	450	105
🌶️ Pizza with lamb, eggplant and cilantro	450	139
Pizza with pork ribs and bell peppers	450	129
Pizza with mussels, rapans, celery on marinara sauce	450	152
Pizza FABBRICA	420	102
Pizza sauce	50	15

Antipasti

Focaccia with farmer salami and mozzarella	220	65
🌿 Focaccia with ricotta cheese, cherry tomatoes and a lettuce mix	250	60
🌿 Homemade mozzarella with 3 kinds of tomatoes and pesto	180	92
🌿 Cheese plate <i>4 kinds of craft cheese</i>	100/50	120

Soups

Chicken broth with spinach and fresh pasta	300	48
🌶️ Tomato vegetable soup	300	52
🌿 Pumpkin puree soup with feta and seeds	330	48
Focaccia just out of the oven	190	15

Salads	volume grams	price UAH
🌿 Beets, orange and ricotta salad	220	65
Salad with veal heart and pickled vegetables	250	82
Chicken, spinach and young brynza cheese salad	200	88
🌿 Vegetable salad with cheese cream	215	75
Chicken liver salad and kraft cheese	220	85
Salad with sous vide veal and seasoned cheese	235	98

Pasta and Polenta

Tortellini with chicken-mushroom mousse	230	82
Tagliatelle with chicken, bacon, zucchini, green beans and mushrooms	350	86
🌿 Tagliatelle with mushroom mix	300	82
🌶️ Spaghetti Bolognese	330	95
Fusilli with trout and spinach	300	112
🌿 Pea fusilli with vegetables, mushrooms and pesto	280	89
Pasta with lamb and baked peppers	280	95
🌿 Pea fusilli with chicken, vegetables and pesto	300	98
Spaghetti with seafoods in creamy sauce	300	125
Spaghetti with fried calf braine	300	84
Spaghetti with sous vide veal, cherry tomatoes, pesto and pine nuts	270	128
Gnocchi with spinach and cream sauce	270	89
🌿 Polenta with vegetables in creamy sauce	300	88
Polenta with chicken and mushrooms in creamy sauce	300	95

Check out gluten and lactose free pasta—fusilli made of pea, chickpea and lentil flour.



- 🌿 Vegetarian dish
- 🌶️ Spicy dish
- 🌿 Gluten free dish

Dishes may contain nuts, peanuts and gluten — please inform the waiter if you are allergic to any of the ingredients mentioned.

Grilled Meat	volume grams	price UAH
Ribeye steak	100	82
Fillet Mignon	100	92
Marinated beef cutlet	100	52
Glazed pork neck with plum sauce	100	72
Chicken fillet	100	56
Marinated lamb cutlet	100	54
Rainbow trout	100	78
Half of the chicken with spicy herbs	100	48
Sous vide pork ribs in honey and mustard glaze	100	62
Sous vide lamb breast	100	72

Side Dishes

Caramelized baked onion	200	34
Roasted potatoes with garlic and herbs	250	39
Grilled vegetables	220	65
Crispy broccoli with sesame crust	200	58
🌶️ Chive green beans with peanuts and chili peppers	200	54
Baby carrots with bechamel sauce	100	55

Sauces

BBQ, baked garlic, mushroom, black mountain-ash, homemade seasoned cheese	50	24
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Desserts

Chocolate pie with pine cones	100	58
Pumpkin pie <i>with sea-buckthorn sauce or caramel</i>	180	48
Milk pie	180	52
Chamomile panna cotta	190	54
Home-made ricotta tiramisu	160	56

Home-made Ice-cream

Plombières, sea buckthorn, chocolate, halvah	50	22
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Drinks	1/2 bottle 375 ml	bottle 750 ml
Home-made tomato juice	40	80
Apple juice	40	80
Orange lemonade	40	80
Home-made compote	500 ml	52
Fresh citrus juice <i>orange, grapefruit</i>	200 ml	49
«Borjomi» water	330 ml	48
«Morshynska» water <i>still, sparkling</i>	330 ml	34
«Morshynska» water <i>still, sparkling</i>	750 ml	56

Tea

	volume ml	price UAH
Teapot of aromatic tea <i>thyme, chamomile, elderberry, mint</i>	350	30
Teapot of classic tea <i>black, green</i>	350	30

A Cup of Warming Home-made Tea

Sea buckthorn tea	180	45
Ginger tea	180	45
Black currant and mint	180	42
Raspberry	180	42

Coffee

Espresso	30	26
Americano	120	26
Cappuccino	180	35
Latte	250	35
Flat white	250	45
Cocoa with marshmallow	180	38
Coffee with oatmeal milk		+15

This print production unit is an ad.
The price list is placed in the consumer's corner.

Take our freshly ground flour home

Farina	1 kg	35
Coarse flour	1 kg	35
Bran	1 kg	25

Alternative flour

Pea, chickpea, green buckwheat, oat, corn, lentil	1 kg	
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Take our handmade pasta home

Craft pasta <i>tagliatelle, campanelle, fusilli</i>	250 g	25
Craft pea pasta	250 g	40

Coloured pasta <i>with spinach, beetroot, cocoa</i>	250 g	40
Coloured pasta in assortment	250 g	40

