



Pizza of whole grains flour

serve with tomato or creamy sauce

Signature pizza FABBRICA in the shape of a star with homemade mozzarella and pickled tomatoes in each ray, peeled tomatoes and smoked pork neck in the middle	420	165
With a mix of Carpathian mushrooms white mushrooms, buttercup, oyster mushrooms, champignons, mozzarella, leeks, Verde sauce, and garlic sauce	450	218
Margarita mozzarella, peeled tomatoes and basil	420	115
Margarita with farm salami mozzarella, farm salami, peeled tomatoes, and basil	480	145
Spicy pizza with farm bacon farm bacon, mozzarella, peeled tomatoes, crispy onions, hot piri-iri peppers and arugula	460	158
Salsicha with spinach salsicha — ground beef with spices marinated in white wine, spinach, mozzarella and ricotta, leeks and Verde sauce	500	168
Pizza with roasted pumpkin, aged cheese, bean cream, pesto sauce mozzarella, peeled tomatoes, aged cheese, baked pumpkin, beans, baked cherries, pesto sauce	550	156
Pizza Carbonara farm bacon, mozzarella, ricotta, blue onion, egg yolk, arugula	550	176
Marinara pizza with Black Sea anchovies, sun-dried tomatoes and spicy herbs mozzarella, salted anchovies, sun-dried tomatoes, crispy onions, marinara - sauce of peeled tomatoes, garlic, blue onions, basil, and parsley	470	149
With chicken and farm bacon tender chicken Sous-Vide, farm bacon, peeled tomatoes, mozzarella, and arugula	550	178
Pizza with lamb minced lamb, roasted bell peppers, homemade mozzarella, blue onions, peeled tomatoes, pine nuts, jalapeno peppers, cilantro	550	189
Marinara with roasted veal brain marinara is a sauce of peeled tomatoes, garlic, blue onions, basil, and parsley fried veal brain, mozzarella, farm bacon, sun-dried tomatoes, and arugula	550	198
With author's cheeses made by Mr. Mykola tastes best with honey	430	225
With Carpathian trout Carpathian trout, mozzarella, spinach, sun-dried tomatoes, and sauce	450	232

Pasta

every day we cook fresh pasta for your favorite dishes

Kapelachi with chicken and mushrooms	230	102
Ravioli with spinach and ricotta	230	95
Cannelloni with turkey and mushroom sauce	350	162
Tagliatelle with chicken, bacon, zucchini, green beans and mushrooms	350	105
Tagliatelle with mushroom mix	350	98
Spaghetti Bolognese	300	145
Spaghetti with author's cheeses	300	138
Spaghetti with trout caviar	300	148
Fusilli with trout and spinach	300	172
Spaghetti with seafood and Biscuit sauce	350	176
Spaghetti with roasted veal brain and spicy sauce	330	137
Pasta with duck breast, roasted peppers and tomato sauce	350	154

Gluten and lactose free pasta - fusilli made of pea, chickpea and lentil flour
 Pea fusilli with vegetables and cauliflower cream 350 **118**
 Pea fusilli with chicken and cauliflower cream 350 **118**

Polenta

three medallions of creamy corn porridge toasted to a golden crust

Polenta with chicken and mushrooms in creamy sauce	300	132
Polenta with a mix of mushrooms in creamy sauce	300	118

Add ingredients to your favorite dishes:

- homemade mozzarella from Mr. Mykola	50	28	- roasted veal brain	50	35
- Gouda cheese goat or cow	20	21	- sun-dried tomatoes	30	21
- author's cheeses from Mr. Mykola	50	38	- hot jalapeno pepper	15	18
- ricotta cream	30	14	- cherry tomatoes	20	10
- Carpathian white mushrooms	30	29	- basil	5	8
- fried oyster mushrooms	50	22	- arugula	5	8
- bacon	50	32	- crispy onions	10	12
- dried-smoked balyk	30	27	- Pesto sauce	30	20
- farm salami	30	25			
- chicken	50	24			

Dishes may contain nuts, peanuts and gluten - please warn the waiter if you are allergic to these ingredients

Vegetarian dish Gluten-free dish Spicy dish

Salads and Antipasti

Focaccia with farm salami and mozzarella	220	78
Focaccia with ricotta cheese, cherry tomatoes and mix of herbs	250	74
Salad with chicken, spinach and young brynza cheese	200	108
Salad with marinated trout, persimmons and lemon vinaigrette	250	145
Salad with caramelized beets, young goat cheese and pickled plums	270	94
Salad with roasted pumpkin, apple, baked cherry and sea buckthorn sauce	230	92
Salad with duck breast, spicy cherries and berry sauce	250	149
Board of farm cheeses with sharp honey	170	198

Desserts

Chamomile panna cotta with berry sauce and sea buckthorn marmalade	250	82
Milk pie	180	74
Pumpkin pie with ricotta cream	160	68
<i>caramel, berry or sea buckthorn sauce to choose from</i>		
Tiramisu with homemade ricotta	180	98
Cone pie with salted caramel and hazelnuts	150	72

Homemade ice cream

we use only natural ingredients: cream, milk, eggs and sugar. No flavors or flavor enhancers. The taste of our ice cream is given by halva, chocolate or berries

Large portion of Fabbrica ice cream	250	98
<i>(four balls of homemade ice cream with fresh berries and baby cookies)</i>		
Ice cream ball (perfect choice after a delicious dinner)	50	25
<i>classic, chocolate, sea buckthorn, halva, cone</i>		

Warming drinks

Teapot of aromatic tea	500	49
<i>thyme, chamomile, elderberry, mint</i>		
Teapot of classic tea	500	49
<i>black, green</i>		
Cup of warming homemade raspberry tea	180	47
Cup of warming homemade ginger tea	180	47
Cup of warming homemade sea buckthorn tea	180	47
Cup of warming homemade dogwood tea	180	47
Orange punch	180	72
Vitamin punch	180	62

Soups

Cream soup with mushrooms	300	92
Chicken broth with spinach and fresh pasta	300	68
Tomato vegetable soup	300	65
Pumpkin cream soup with ricotta cream and coriander	300	75
Freshly baked Focaccia straight from the oven	190	25

Coffee and Cocoa

Espresso	34
Americano	34
Americano with milk	40
Cappuccino	52
Latte	52
Flat white	56
Filter coffee	42
Cocoa with marshmallow	49
	68

* - alternative milk

Our signature beverages

	1/2 of bottle 375 ml	bottle 750 ml
Homemade tomato juice	48	92
Orange lemonade	48	92
Apple juice	48	92
Dogwood drink	48	92

Refreshing beverages

	weight	price
Fresh citrus juice	200	65
<i>orange, grapefruit, orange - grapefruit</i>		
Kombucha Health Way	220	62
«Borjomi» water	500	64
«Morshynska» water	330	38
<i>still, sparkling</i>		
«Morshynska» water	750	60
<i>still, sparkling</i>		

