



Craft beer

Mykulyn Honey	400	48
Mykulyn Blanche	400	54
MIF American El	400	68

Bottled craft beer

Craft beer "Pravda"	330	86
Craft beer "Varvar"	330	86
Warsteiner (alcohol-free)	330	84

Strong alcohol

Brandy Tavria V.S.O.P.	40	36
Brandy Tavria CRAFT	40	40
Brandy Zakarpatskyi	40	48
Brandy Tisa	40	68
Whiskey Aviator	40	58
Gin Brandbar deLaBo	40	62
Grappa	40	56

Cocktails

Aperol Spritz	200	98
<i>Aperol, Prosecco, orange, soda, mint</i>		
Sangria White Wine	230	89
<i>white wine, sugar syrup, lemon, orange, berries</i>		
Sangria Red Wine	230	89
<i>red wine, sugar syrup, lemon, orange, berries</i>		
Bugs Bunny	150	95
<i>Gin, Aperol, sea buckthorn sauce, lemon juice</i>		
Raspberry Sour	300	102
<i>Rum, aspberry sauce, sugar syrup, lemon juice, egg, rosemary</i>		
Summer Berries	180	116
<i>Aperol, jin, raspberry syrup, lemon juice, orange</i>		
Martini Royale	240	123
<i>Martini, Prosecco, soda, lime, mint</i>		

Homemade infusions

	50 ml	1 l
Limoncello	35	650
Orancello	35	600
Sea-buckthorn infusion	35	600
Cherry infusion	35	600
Dogwood infusion	35	600

FABBRICA

italian dishes - ukrainian products

Made in Ukraine. One of the main principles of FABBRICA is to use Ukrainian products only, mostly local farmer products. We realize that we would 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.

For You and Your Friends



Set of 5 infusions
155 UAH

2014

