

OLIVA PAR
PARMEZAN
PIZZA BAZ
CONE
RIGATO
CALZO
WINO
PENNE PA
POMIDO
PARMEZAN
BAZYLIA MAI

EN

ITALIAN COMFORT
FOOD

FABBRICA

EST. 2000

FRANCHISE

Since 2000, we have been creating a family-friendly place where Italian cuisine meets a passion for life. Fabbrica is more than just a restaurant—it's about the atmosphere, the people, and the flavors you'll want to return to.

Want to be part of this story and create your own place under our brand?
Join our network and grow your business with us.
franczyza@fabbrica.pl

LUNCH

Monday to Friday* to 16:00
soup of the day (250ml) + main course**
Ask the staff about the details

*Does not apply to holidays

**Main courses are about half a portion of a standard dish from the main menu

A list of allergens and a book of grammage are available from our service team.

APERITIF

Aperol Spritz Prosecco 100ml, Aperol 40ml, sparkling water 28,00

Negroni Gin 30ml, Campari 30ml, Martini Rosso 30ml 29,00

MARTINI® Bianco & Kinley tonic (100ml/50ml) 19,00

MARTINI® Rosso & Kinley tonic (100ml/50ml) 19,00

STARTERS

1. BRUSCHETTA (2pcs) 17,00 / (4pcs) 25,00

- home-made basil pesto and cherry tomatoes
- goat cheese and caramelized pear in red wine

2. SALMON TARTARE 39,00

salmon, onion, French mustard, soya sauce, pine nuts, chives, rocket salad, capers, cherry tomatoes, bread

3. CARPACCIO 37,00

thin slices of beef fillet (45g) with Grana Padano cheese, capers, rocket salad and olive oil, garlic bread

Best with



4. FOCACCIA 17,00

thin yeast dough, olive oil, garlic, rosemary

5. GAMBERI 46,00

prawns (80g), olive oil, white wine, green parsley, garlic, cherry tomatoes, garlic bread, rocket salad with Grana Padano

6. RAVIOLI 34,00

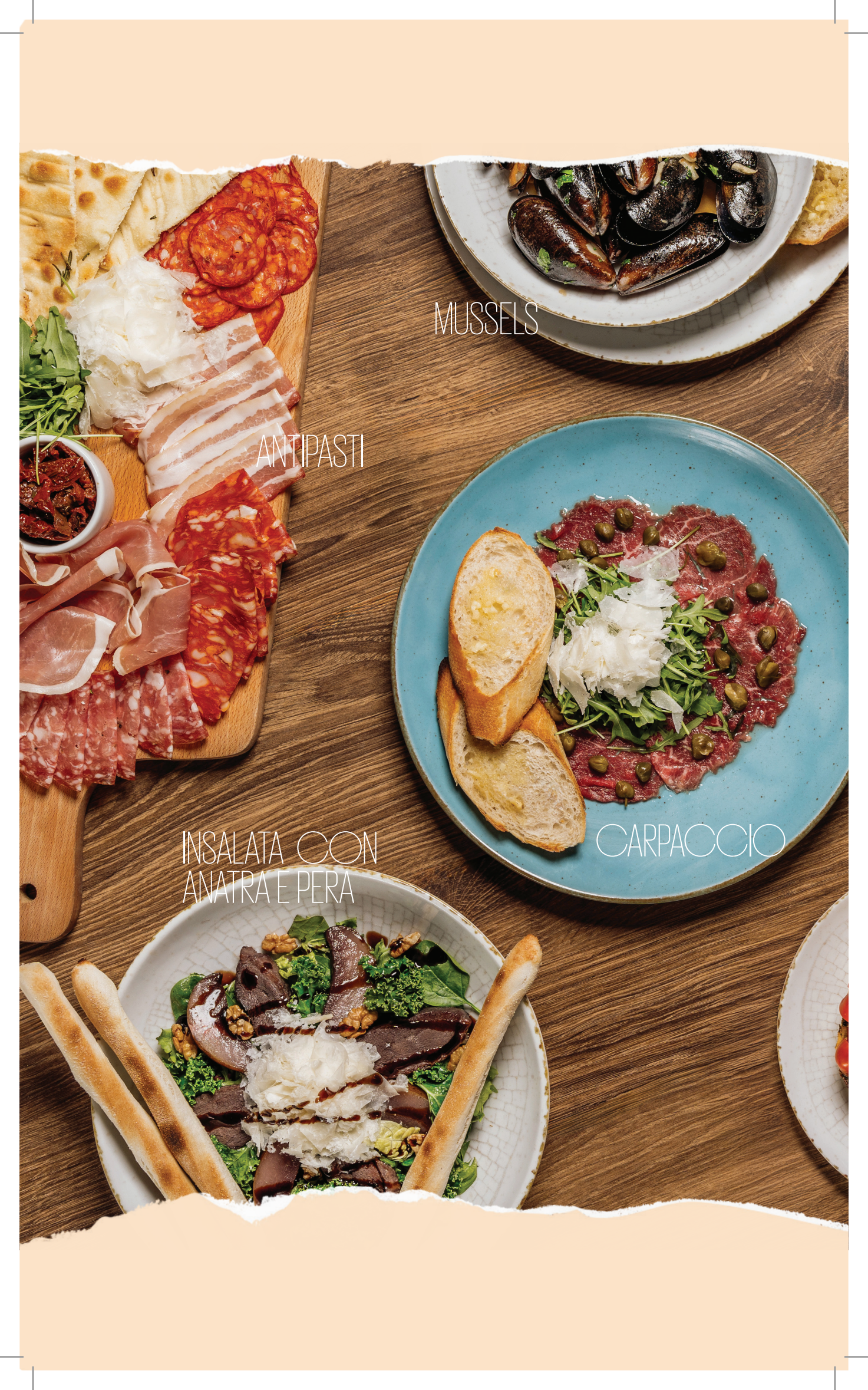
Ricotta and spinach ravioli, cherry tomatoes, rocket salad, garlic, Grana Padano cheese, and balsamic dressing

7. ANTIPASTI 57,00

snack plate (for 2 people): prosciutto crudo ham, Spianata - spicy Italian salami, Salsiccia- Italian pepperoni sausage, salami Napoli, Pancetta - Italian aged bacon, goat cheese, Grana Padano cheese, Leccino olives, capers, dried tomatoes, rocket salad, focaccia

Best with





MUSSELS

ANTIPASTI

CARPACCIO

INSALATA CON
ANATRA E PERA



SALMON
TARTARE



BOMBERS



BRUSCHETTA



RAVIOLI



SOUPS

Chef's speciality (250ml) 19,00

Ask the staff about the details

MUSSELS

MUSSELS (500g) 53,00

Served in white wine sauce with
green parsley and garlic with garlic bread

BOMBERS®

Pizza served in a form of a folded dumpling made of Italian
wheat flour with mozzarella Fior di latte and San Marzano
tomatoes in five different flavours

**You can replace mozzarella Fior di latte cheese with
VEGAN CHEESE**

BOMBERS (4pcs) 39,00

CREATE YOUR OWN SET – two flavours to choose

1. prosciutto cotto ham

 2. salami Napoli, chili peppers

 3. mushrooms, onion

4. chicken breast

 5. Feta PDO, Leccino olives



SALADS

Variety of mix salad, spinach leaves and rocket salad
In the set three salty breadsticks made of wheat
or wholemeal dough

1. INSALATA CON POLLO E VERDURE GRIGLIATE 41,00
grilled chicken breast, Grana Padano cheese, grilled zucchini,
grilled peppers, vinaigrette sauce

2. INSALATA GRECA 38,00
Feta PDO, red onion, cucumber, peppers, cherry tomatoes,
Leccino olives, vinaigrette sauce

3. INSALATA CON PERA 41,00
caramelized pear in red wine, goat cheese, walnuts,
vinaigrette sauce

4. INSALATA DI POLLO 42,00
grilled chicken breast, Pancetta – Italian aged bacon, Grana Padano
cheese, capers, croutons, garlic sauce

5. INSALATA CON SALMONE 45,00
salmon, baked cherry tomatoes, Leccino olives, walnuts,
vinaigrette sauce

6. INSALATA CON ANATRA E PERA 44,00
duck, pear, kale, walnuts, red wine, balsamic dressing,
Grana Padano cheese

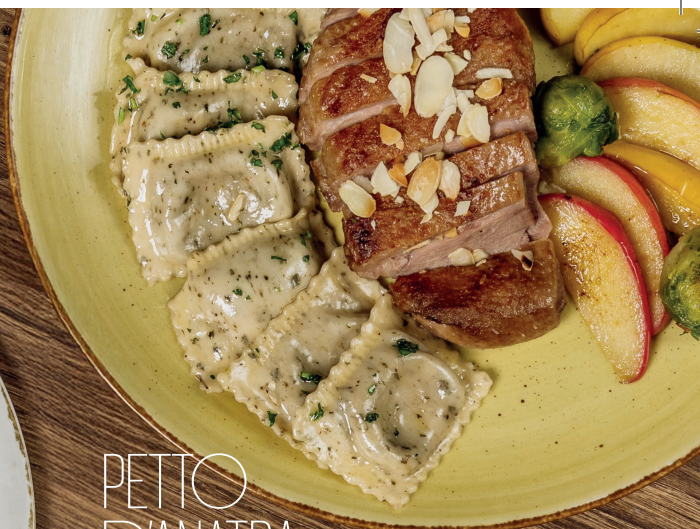
Best with



For salads order extra salty breadsticks (3 pcs) 8,00



SALMONE



PETTO
D'ANATRA



BISTECCA
AL PESTO



FILETTO DI MAIALE



POLPO

MEAT/ FISH/ SEA FOOD

1. SALMONE 61,00

Salmon fillet (150g), cream sauce, spinach,
cherry tomatoes, gnocchi

2. FILETTO DI MAIALE 64,00

Pork tenderloin (180g), porcini sauce, mashed potatoes,
mix salad

Best with



3. PETTO D'ANATRA 65,00

Duck breast (200g), porcini ravioli (120g), brussels
sprouts, apple, almonds

4. POLPO 75,00

Octopus (110g), tomato sauce with capers and olives,
mashed potatoes, rocket salad with cherry tomatoes

5. BISTECCA AL PESTO 91,00

Angus steak (200g), gratin potatoes, home-made basil
pesto or garlic sauce, oyster mushroom salad with
cherry tomatoes, rocket salad and Grana Padano cheese

Best with



PASTA

EACH PASTA CAN BE REPLACED WITH:

WHOLEMEAL PASTA – NO CHARGE

PASTA GLUTEN FREE * + 5,00

PASTA FRESCA TAGLIOLINI NERO + 7,00

* We use products with gluten, so our dishes may contain trace amounts of gluten

CREAM SAUCES

- 1. PAPPARDELLE AI FUNGHI PORCINI 49,00
cream sauce, porcini, green parsley
- 2. RIGATONI MEZZI AL PISTACCHIO 48,00
cream sauce, pistachio pesto, Prosciutto crudo ham, mascarpone cheese, pistachios
- 3. GNOCCHI CON GORGONZOLA 37,00
cream sauce, Gorgonzola DOP cheese, spinach, garlic

TOMATO SAUCES

- 4. TAGLIOLINI NERI CON POLLO 43,00
black pasta with tomato sauce with chicken breast, mascarpone cheese, chili peppers, fresh basil
- 5. SPAGHETTI BUCATINI ALLA BOLOGNESE 37,00
classical Bolognese sauce
- 6. RIGATONI MEZZI AMATRICIANA 36,00
Pancetta – Italian aged bacon, San Marzano tomatoes, cream, white wine, green parsley

Best with



BASED ON OLIVE OIL

- 7. PAPPARDELLE ALLA NDUJA (BURRATA) 34,00
Nduja – a spicy Italian sausage from Calabria, onion, white wine, Burrata – an Italian cheese made from cow's milk (Burrata +12,00)

Best with



- 8. TAGLIOLINI NERI CON GAMBERI 58,00
black pasta, prawns (80g), white wine, cherry tomatoes, chili peppers, garlic, olive oil, green parsley
- 9. SPAGHETTI BUCATINI CON SPINAC 35,00
spinach, dried tomatoes, pine nuts, chili peppers, garlic, olive oil
- 10. SPAGHETTI ALLA CARBONARA 39,00
Pancetta – Italian aged bacon, yolk, Grana Padano cheese, olive oil
- 11. PAPPARDELLE CON PESTO (BURRATA) 37,00
home-made basil pesto, cherry tomatoes, (Burrata +12,00)
- 12. SPAGHETTI BUCATINI FRUTTI DI MARE 69,00
prawns, mussels, squid, octopus, cherry tomatoes, white wine, chili peppers, green parsley, olive oil

BAKED

13. GNOCCHI CON POLLO 38,00
tomatoes San Marzano, mascarpone cheese,
chicken breast, dried tomatoes, baked with
mozzarella Fior di latte
14. LASAGNE 39,00
pasta with layers of ground meat, tomato
and bechamel sauce, baked with mozzarella Fior di latte
15. PENNE CON POLLO E GORGONZOLA 39,00
cream sauce, Gorgonzola DOP cheese, chicken breast,
spinach, garlic, baked with mozzarella Fior di latte
16. PENNE CON POLLO E FUNGHI 37,00
cream sauce, chicken breast, mushrooms, baked
with mozzarella Fior di latte

RISOTTO

Al dente cooked rice with extras

1. RISOTTO POLLO E FUNGHI PORCINI 40,00
chicken breast, porcini, green parsley,
Grana Padano cheese
2. RISOTTO TARTUFO 39,00
porcini, oyster mushrooms, truffle oil, green parsley,
Grana Padano cheese
- Best with
3. RISOTTO DI POLLO 38,00
chicken breast, grilled peppers, grilled zucchini,
tomatoes San Marzano, mascarpone cheese



CALZONE

Italian baked dumpling with toppings

1. CALZONE AL PESTO E FETA 39,00
tomatoes San Marzano, mozzarella Fior di latte,
homemade basil pesto, PDO Feta cheese, cherry tomatoes
2. CALZONE CON SALSICCIA E ZUCCHINE 40,00
tomatoes San Marzano, mozzarella Fior di latte, Salsiccia
fresca – fresh Italian sausage, grilled zucchini, garlic



RISOTTO TARTUFO



PIZZA SALAME
E FORMAGGIO



RIGATONI MEZZI
AL PISTACCHIO



PAPPARDELLE
CON PESTO
(BURRATA)



LASAGNE



PIZZA PARMA



GNOCCHI CON
GORGONZOLA



PIZZA

You can replace

wheat dough with WHOLEMEAL DOUGH – no charge
Mozzarella Fior di latte cheese can be replaced
with VEGAN CHEESE – no charge
our pizzas can be made on A GLUTEN FREE DOUGH 29cm * +20,00

* We use products with gluten, so our dishes may
contain trace amounts of gluten.

PIZZA CLASSICA 32cm

0. MEXICANA – LEGENDA LA CAVA 42,00
tomatoes San Marzano, Fior di latte mozzarella,
prosciutto cotto ham, bell pepper, Tabasco, red onion

1. MARGHERITA 32,00
tomatoes San Marzano, mozzarella Fior di latte,
fresh basil

2. CAPRICCIOSA 41,00
tomatoes San Marzano, mozzarella Fior di latte,
prosciutto cotto ham, mushrooms

3. SALAME 42,00
tomatoes San Marzano, mozzarella Fior di latte, salami Napoli

4. QUATTRO FORMAGGI 47,00
tomatoes San Marzano, mozzarella Fior di latte,
Gorgonzola DOP cheese, Grana Padano cheese, Feta PDO

5. HAWAI 41,00
tomatoes San Marzano, mozzarella Fior di latte, prosciutto
cotto ham, pineapple

6. SALSICCIA 41,00
tomatoes San Marzano, mozzarella Fior di latte,
Salsiccia – Italian pepperoni sausage

7. PRIMA 48,00
tomatoes San Marzano, mozzarella Fior di latte,
Salsiccia – Italian pepperoni sausage,
Pancetta – Italian aged bacon, mushrooms,
cherry tomatoes, red onion

8. SALAME E FORMAGGIO 44,00
tomatoes San Marzano, mozzarella Fior di latte,
Spianata – spicy Italian salami, Gorgonzola DOP cheese

9. POLLO 45,00
tomatoes San Marzano, mozzarella Fior di latte,
chicken breast, mushrooms, grilled peppers

10. PICCANTE 43,00
tomatoes San Marzano, mozzarella Fior di latte,
Spianata – spicy Italian salami, jalapeño peppers, chili

11. VEGETARIANA 47,00
tomatoes San Marzano, mozzarella Fior di latte, grilled zucchini,
mushrooms, cherry tomatoes, Leccino olives

12. PARMA 48,00
tomatoes San Marzano, mozzarella Fior di latte,
prosciutto crudo ham, Grana Padano cheese, rocket salad

PIZZA SPECIALE 32cm

13. BURRATA 52,00

tomatoes San Marzano, mozzarella Fior di latte, Burrata – Italian cow's milk cheese, prosciutto crudo ham

14. FRUTTI DI MARE 61,00

tomatoes San Marzano, mozzarella Fior di latte, prawns, mussels, squid, octopus

15. NDUJA E SALSICCIA FRESCA 43,00

tomatoes San Marzano, mozzarella Fior di latte, Nduja – spicy Italian sausage from Calabria, Salsiccia fresca – fresh Italian sausage, red onion, bell pepper

16. ANATRA BIANCA 49,00

mascarpone cheese, mozzarella Fior di latte, duck breast, oyster mushrooms, green parsley

17. GORGONZOLA, SALSICCIA FRESCA E PERA 45,00

tomatoes San Marzano, mozzarella Fior di latte, Salsiccia fresca – fresh Italian sausage, Gorgonzola DOP cheese, pear, walnuts

18. NDUJA 42,00

tomatoes San Marzano, mozzarella Fior di latte, Nduja – spicy Italian sausage from Calabria, ricotta cheese

19. RICOTTA 39,00

tomatoes San Marzano, mozzarella Fior di latte, fresh spinach, cherry tomatoes, ricotta cheese

20. BIANCA CON PROSCIUTTO CRUDO E RUCOLA 44,00

mozzarella Fior di latte, prosciutto crudo ham, rocket salad, garlic-infused olive oil, Grana Padano cheese

21. BIANCA AL PESTO CON BURRATA 49,00

mozzarella Fior di latte, homemade basil pesto, cherry tomatoes, Burrata – Italian cow's milk cheese, garlic-infused olive oil

22. TARTUFO 47,00

mascarpone cheese, mozzarella Fior di latte, salami Napoli, truffle oil

23. OWN COMPOSITION 49,00

wheat dough **or** wholemeal dough, tomatoes San Marzano, mozzarella Fior di latte **or** vegan cheese, THREE INGREDIENTS OF YOUR CHOICE*

* not applicable to Burrata cheese

EXTRAS

6,00

fresh spinach, grilled peppers, Leccino olives, mushrooms, pineapple, cherry tomatoes, rocket salad, chili peppers, Jalapeño peppers, red onion, grilled zucchini, oyster mushrooms

8,00

Pancetta – Italian aged bacon, Nduja – Italian spicy sausage from Calabria, chicken breast, duck breast, salami Napoli, prosciutto cotto ham, prosciutto crudo ham, Spianata – spicy Italian salami, Salsiccia – Italian pepperoni sausage, Gorgonzola DOP cheese, Grana Padano cheese, goat cheese, Feta PDO, ricotta cheese, pistacchio pesto, tuna

12,00

Burrata – Italian cow's milk cheese

garlic or tomato sauce 3,00

DESSERTS

TIRAMISU 25,00

ICE-CREAM 29,00
with fruits and whipped cream

CHOCOLATE SOUFFLE 26,00
with raspberry sauce

DESSERT OF THE DAY
ask the staff about the details

FOR KIDS

- 1. PIZZA 25,00
tomatoes San Marzano, mozzarella Fior di latte cheese (24cm)
- 2. PIZZA 26,00
tomatoes San Marzano, mozzarella Fior di latte cheese, prosciutto
cotto ham, pineapple (24cm)
- 3. GNOCCHI 28,00
cream, chicken breast and mushrooms
- 4. GNOCCHI 25,00
sugar and butter
- 5. PENNE 27,00
alla bolognese
- 6. PENNE 26,00
in tomato sauce
- 7. FRIES 11,00
- 8. SWEET POTATO FRIES 17,00

HOT DRINKS

Espresso 9,00

Double espresso 15,00

Espresso Macchiato 11,00

Cappuccino 14,00

Americano 10,00

Americano with milk 12,00

Flat White 17,00

Latte Macchiato 15,00

Chocolate 15,00

Tea pot 15,00
selection of flavours

Raspberry / ginger syrup 3,00



SOFT DRINKS



**Coca-Cola Zero Sugar,
Coca-Cola Zero Sugar Zero Caffeine,
Coca-Cola Original Taste** (250ml) 10,00



Fanta, Sprite (250ml) 10,00

THREE
ARTISANAL



CENTS
BEVERAGES

Tonic Water (200ml) 12,00

Pink Grapefruit Soda (200ml) 12,00

Ginger Beer (200ml) 12,00

KROPLA
BESKIDU



Water: Kropla Beskidu, Kropla Delice
(330ml) 8,00 / (750ml) 14,00



Fuzetea (250ml) 10,00
for available flavours ask our staff



Cappy (250ml) 10,00
for available flavours ask our staff



Burn Energy Drink (250ml) 13,00



Red Bull (250ml) 14,00
Energy Drink / Sugarfree

Fresh juice (300ml) 19,00
orange / grapefruit / mix

Lemon mint lemonade (400ml) 17,00 / (1L) 35,00

NONALCOHOLIC COCKTAILS

Virgin Mojito 21,00
Mint, sparkling water, brown sugar, lime juice

Virgin Sex On The Beach 23,00
Peach juice 100ml, orange juice 100ml,
Grenadine 20ml

Virgin Orange Spritz 26,00
Sparkling nonalcoholic wine 100ml,
Aperitivo 100ml

Melon Spritz 24,00
Sparkling nonalcoholic wine 100ml, melon syrup

WINES

WHITE

House wine Chardonnay alco. 12,0%
(125ml) 14,00 / (500ml) 39,00 / (1L) 75,00

Chardonnay-Grillo IGT Organic, Terre Siciliane alco. 13,0%
(125ml) 16,00 / (750ml) 89,00
Italian, dry

Pinot Grigio DOC delle Venezie alco. 12,5%
(125ml) 17,00 / (750ml) 93,00
Italian, dry

Sauvignon IGT Trevenezie alco. 12,5%
(125ml) 19,00 / (750ml) 95,00
Italian, dry

RED

House wine Merlot alco. 12,0%
(125ml) 14,00 / (500ml) 39,00 / (1L) 75,00

Nero d'Avola – Shiraz IGT Pasqua Organic, Terre Siciliane alco. 13,0%
(125ml) 16,00 / (750ml) 80,00
Italian, dry

Alto Bello Primitivo alco. 13,5%
(125ml) 19,00 / (750ml) 98,00
Italian, dry

Bardolino DOC Torre del Falasco alco. 12,5%
(750ml) 110,00
Italian, dry

SPARKLING

Prosecco DOC Extra Dry alco. 11,0%
(125ml) 16,00 / (500ml) 55,00 / (750ml) 79,00
Semi-dry

Frizzante alco. 10,5%
(125ml) 14,00 / (500ml) 49,00 / (1l) 93,00
Dry

The Bench Chardonnay alco. 0,0%
(125ml) 14,00 / (750ml) 79,00
Nonalcoholic, white, semi-sweet

WINO
ERWONE
SUJACE
SECO
WINO
BIAŁE
PIWO

BEERS



Żywiec lager draught alco. 5,5%
(300ml) 10,00
(500ml) 14,00



Birra Moretti draught alco. 4,6%
(330ml) 17,00

Birra Moretti nonalcoholic alco. 0,0%
(330ml) 17,00



Heineken alco. 5,0%
(330ml) 14,00



Desperados alco. 5,9%
(400ml) 16,00
for available flavours ask our staff

BIAŁE

Żywiec Białe Wheat alco. 4,9%
(500ml) 14,00



Żywiec 0,0%
(500ml) 14,00
for available flavours ask our staff



Żywiec nonalcoholic
(330ml) 10,00



Warka alco. 5,2%
(500ml) 12,00



Craft beer from the Cieszyn Castle Brewery
(500ml) 18,00
(Lager alco. 5.0%, Pilsner alco. 4.8%, wheat Hefe-Weizen alco. 5.4%, Double IPA alco. 8.0%, Porter Bałtycki alco. 9.8%, Lager 0.0%)
for available flavours ask our staff

LIQUORS

ITALIAN SPECIALTIES

- Campari** (40ml) alco. 25,0% 15,00
- Martini Bianco** (100ml) alco. 14,4% 15,00
- Martini Rosso** (100ml) alco. 14,4% 15,00
- Aperol** (40ml) alco. 11,0% 17,00
- Amaretto** (40ml) alco. 28,0% 15,00
- Limoncello** (40ml) alco. 26,0% 15,00
- Grappa** (40ml) alco. 41,0% 20,00

VODKAS

- Finlandia** (40ml) alco. 40,0% 10,00
- Finlandia Cranberry** (40ml) alco. 37,5% 10,00
- Finlandia BlackCurrant** (40ml) alco. 37,5% 10,00
- Amundsen** (40ml) alco. 40,0% 10,00
- Wyborowa** (40ml) alco. 40,0% 8,00
- Soplica wiśnia** (40ml) alco. 30,0% 8,00
- Soplica pigwa** (40ml) alco. 28,0% 8,00
- Lubelska cytrynówka** (40ml) alco. 30,0% 8,00

WHISKY & WHISKEY

- Glendalough Double Barrel**
Irish whiskey single grain (40ml) alco. 42,0% 21,00
- Talisker 10YO**
Scotch whisky single malt (40ml) alco. 40,0% 25,00
- Ballantine's** (40ml) alco. 40,0% 14,00
- Jack Daniel's** (40ml) alco. 40,0% 18,00

OTHER

- Tequila Olmeca Silver** (40ml) alco. 35,0% 16,00
- Rum Bacardi Carta Blanca** (40ml) alco. 37,5% 16,00
- Gin Bombay** (40ml) alco. 40,0% 22,00
- Cointreau** (40ml) alco. 40,0% 22,00
- Jagermeister** (40ml) alco. 35,0% 15,00

COCKTAILS

Summer Garden 27,00

Finlandia BlackCurrant 40ml, apple juice, lemon juice, sugar syrup, mint

Pink Gin Fizz 31,00

Gin 40ml, Tree Cents Pink Grapefruit Soda, grapefruit

Polish Mule 29,00

Lubelska cytrynówka 40ml, Three Cents Ginger Beer, lime

Finlandia Cranberry Brisk 27,00

Finlandia Cranberry 40ml, grapefruit juice, lemonade

Italian Pornstar Martini 31,00

Grappa 30ml, Prosecco 50ml, lime juice, vanilla syrup, passion fruit puree

Martini Bianco & Kinley tonic 19,00

Martini Bianco 100ml, Kinley tonic, lime

Martini Rosso & Kinley tonic 19,00

Martini Rosso 100ml, Kinley tonic, orange

Tropical Aperol 26,00

Rum 40ml, Aperol 20ml, sugar syrup, lime juice, mint, sparkling water

Tequila Sunrise 29,00

Tequila 40ml, Grenadine 20ml, orange juice

Mojito 26,00

Rum 40ml, lime, sparkling water, brown sugar, mint

Californication 36,00

Rum 20ml, Finlandia 20ml, tequila 20ml, gin 20ml, Cointreau 20ml, lemon juice, orange juice

Cuba Libre 23,00

Rum 40ml, lemon juice, Coca-Cola

Mad Dog 10,00

Wyborowa 25ml, tabasco, raspberry syrup

PROSECCO SPRITZ

Aperol Spritz 28,00

Prosecco 100ml, Aperol 40ml, sparkling water

Hugo 28,00

Prosecco 100ml, elderflower liqueur 40ml, lime, sparkling water

Limoncello Spritz 28,00

Prosecco 100ml, Limoncello 40ml, lemon juice, sparkling water

CZER

MUSUJAC
PROSEC

KOKT
WO
PIWO

PIWO
KOKTAIL
CZERWON
MUSUJAC
PROSEC



OLIWA PAR
PARMEZAN
PIZZA BAZY
CONE
GATONI
CALZO
O PIZZA
ENNE PAS
POMIDO
PARMEZAN
BAZYLIA MAK