

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 17:00
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

FOR GROUPS OVER 6 PEOPLE, A 10% SERVICE FEE IS ADDED

WE RESERVE THE RIGHT TO REFUSE SPLITTING THE BILL

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

APERITIF

Aperol Spritz Prosecco 100ml, Aperol 40ml, sparkling water 31,00

Negroni Gin 30ml, Campari 30ml, Martini Rosso 30ml 35,00

MARTINI® Bianco & Kinley tonic (100ml/50ml) 22,00

MARTINI® Rosso & Kinley tonic (100ml/50ml) 22,00

STARTERS

1. BRUSCHETTA (2pcs) 19,00 / (4pcs) 29,00

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

2. SALMON TARTARE 43,00

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

3. CARPACCIO 39,00

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

Best with



4. FOCACCIA 19,00

thin yeast dough, olive oil, garlic, rosemary

5. GAMBERI 49,00

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

6. RAVIOLI 36,00

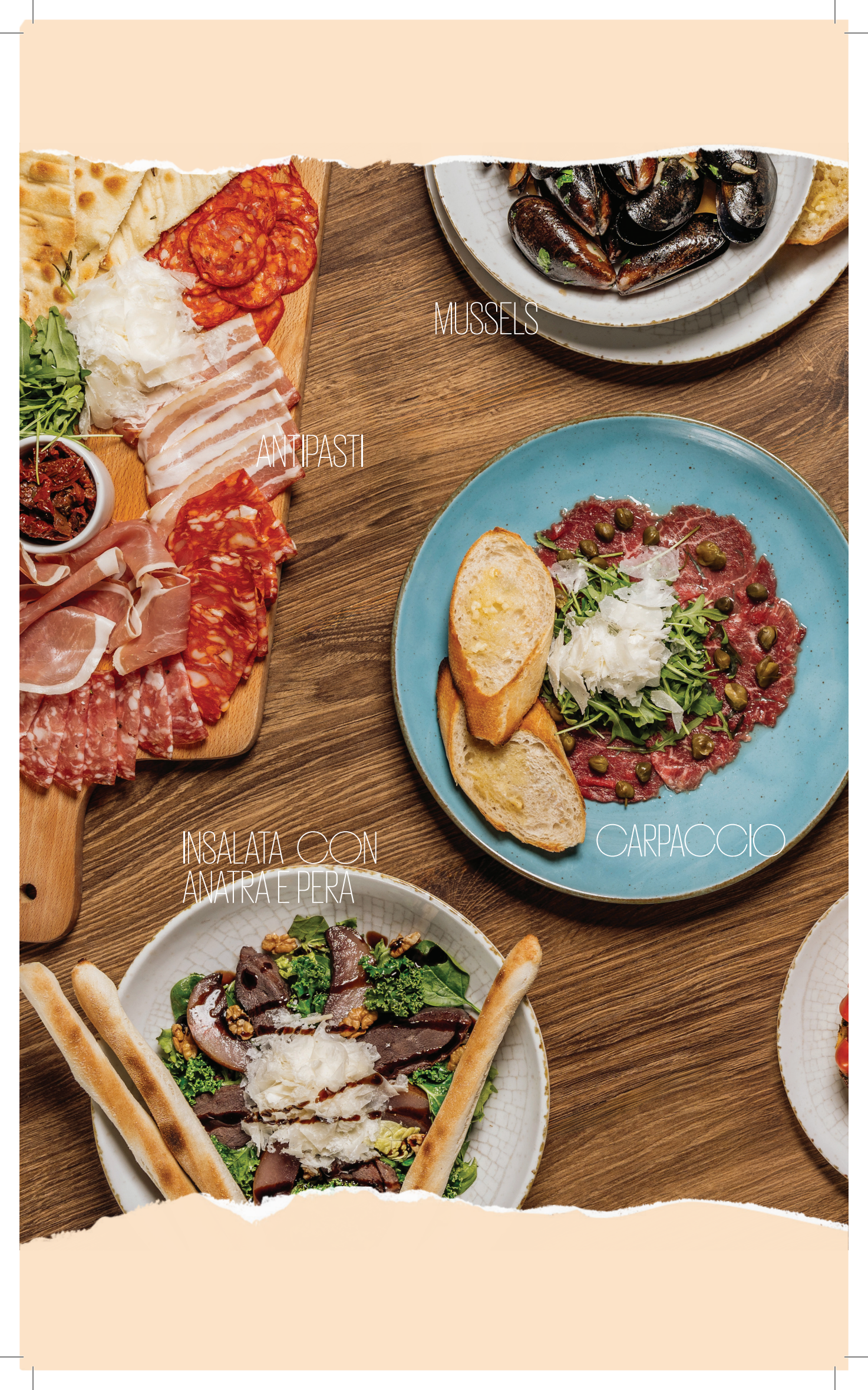
Ricotta and spinach ravioli, cherry tomatoes, rocket salad, garlic, Grana Padano cheese, and balsamic dressing

7. ANTIPASTI 65,00

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) 23,00

Ask the staff about the details

MUSSELS

MUSSELS (500g) 56,00

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) 41,00

CREATE YOUR OWN SET – two flavours to choose

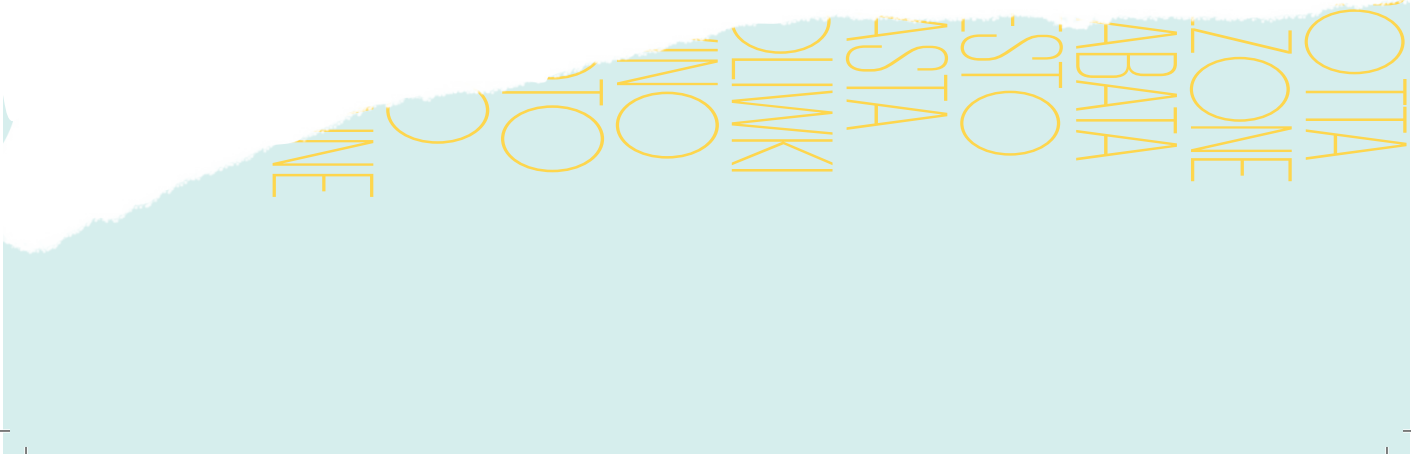
1. prosciutto cotto ham

 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 45,00
grilled chicken breast, Grana Padano cheese, grilled zucchini,
grilled peppers, vinaigrette sauce

2. INSALATA GRECA 39,00
Feta PDO, red onion, cucumber, peppers, cherry tomatoes,
Leccino olives, vinaigrette sauce

3. INSALATA CON PERA 44,00
caramelized pear in red wine, goat cheese, walnuts,
vinaigrette sauce

4. INSALATA DI POLLO 46,00
grilled chicken breast, Pancetta – Italian aged bacon, Grana Padano
cheese, capers, croutons, garlic sauce

5. INSALATA CON SALMONE 49,00
salmon, baked cherry tomatoes, Leccino olives, walnuts,
vinaigrette sauce

6. INSALATA CON ANATRA E PERA 48,00
duck, pear, kale, walnuts, red wine, balsamic dressing,
Grana Padano cheese

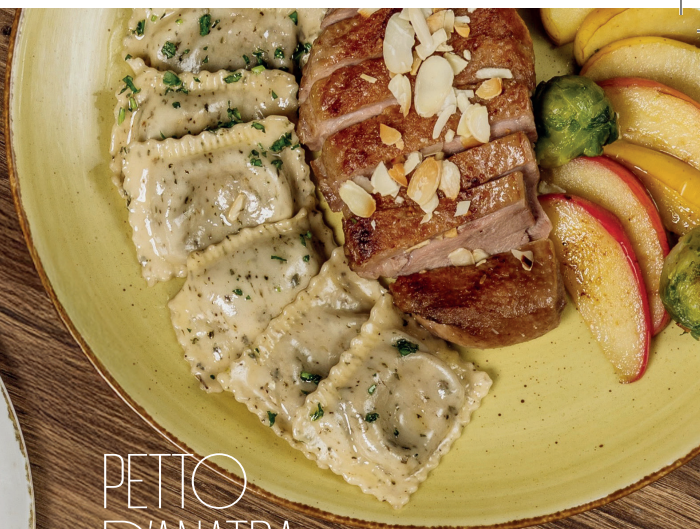
Best with



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 66,00

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

2. FILETTO DI MAIALE 68,00

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

Best with



3. PETTO D'ANATRA 69,00

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

4. POLPO 82,00

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

5. BISTECCA AL PESTO 109,00

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

Best with



6. ROAST BEEF (220g) 149,00

gratin potatoes, Greek salad, green
peppercorn sauce, garlic butter,
sea salt flakes



7. TENDERLOIN (200g) 139,00

gratin potatoes, grilled veggies,
red onion marmalade, garlic butter,
sea salt flakes



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 54,00
cream sauce, porcini, green parsley
- 2. RIGATONI MEZZI AL PISTACCHIO 51,00
cream sauce, pistachio pesto, Prosciutto crudo ham, mascarpone cheese, pistachios
- 3. GNOCCHI CON GORGONZOLA 42,00
cream sauce, Gorgonzola DOP cheese, spinach, garlic

TOMATO SAUCES

- 4. TAGLIOLINI NERI CON POLLO 48,00
black pasta with tomato sauce with chicken breast, mascarpone cheese, chili peppers, fresh basil
- 5. SPAGHETTI BUCATINI ALLA BOLOGNESE 39,00
classical Bolognese sauce
- 6. RIGATONI MEZZI AMATRICIANA 39,00
Pancetta – Italian aged bacon, San Marzano tomatoes, cream, white wine, green parsley

Best with



BASED ON OLIVE OIL

- 7. PAPPARDELLE ALLA NDUJA (BURRATA) 36,00
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 59,00
black pasta, prawns (80g), white wine, cherry tomatoes, chili peppers, garlic, olive oil, green parsley
- 9. SPAGHETTI BUCATINI CON SPINAC 37,00
spinach, dried tomatoes, pine nuts, chili peppers, garlic, olive oil
- 10. SPAGHETTI ALLA CARBONARA 43,00
Pancetta – Italian aged bacon, yolk, Grana Padano cheese, olive oil
- 11. PAPPARDELLE CON PESTO (BURRATA) 39,00
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 43,00
tomatoes San Marzano, mascarpone cheese,
chicken breast, dried tomatoes, baked with
mozzarella Fior di latte
14. LASAGNE 44,00
pasta with layers of ground meat, tomato
and bechamel sauce, baked with mozzarella Fior di latte
15. PENNE CON POLLO E GORGONZOLA 43,00
cream sauce, Gorgonzola DOP cheese, chicken breast,
spinach, garlic, baked with mozzarella Fior di latte
16. PENNE CON POLLO E FUNGHI 39,00
cream sauce, chicken breast, mushrooms, baked
with mozzarella Fior di latte

RISOTTO

Al dente cooked rice with extras

1. RISOTTO POLLO E FUNGHI PORCINI 45,00
chicken breast, porcini, green parsley,
Grana Padano cheese
2. RISOTTO TARTUFO 43,00
porcini, oyster mushrooms, truffle oil, green parsley,
Grana Padano cheese
- Best with*
3. RISOTTO DI POLLO 42,00
chicken breast, grilled peppers, grilled zucchini,
tomatoes San Marzano, mascarpone cheese



CALZONE

Italian baked dumpling with toppings

1. CALZONE AL PESTO E FETA 41,00
tomatoes San Marzano, mozzarella Fior di latte,
homemade basil pesto, PDO Feta cheese, cherry tomatoes
2. CALZONE CON SALSICCIA E ZUCCHINE 42,00
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

-  1. MARGHERITA 35,00
tomatoes San Marzano, mozzarella Fior di latte,
fresh basil
2. CAPRICCIOSA 43,00
tomatoes San Marzano, mozzarella Fior di latte,
prosciutto cotto ham, mushrooms
3. SALAME 44,00
tomatoes San Marzano, mozzarella Fior di latte, salami Napoli
-  4. QUATTRO FORMAGGI 49,00
tomatoes San Marzano, mozzarella Fior di latte,
Gorgonzola DOP cheese, Grana Padano cheese, Feta PDO
5. HAWAI 43,00
tomatoes San Marzano, mozzarella Fior di latte, prosciutto
cotto ham, pineapple
-  6. SALSICCIA 42,00
tomatoes San Marzano, mozzarella Fior di latte,
Salsiccia – Italian pepperoni sausage
7. PRIMA 52,00
tomatoes San Marzano, mozzarella Fior di latte,
Salsiccia – Italian pepperoni sausage,
Pancetta – Italian aged bacon, mushrooms,
cherry tomatoes, red onion
-  8. SALAME E FORMAGGIO 47,00
tomatoes San Marzano, mozzarella Fior di latte,
Spianata – spicy Italian salami, Gorgonzola DOP cheese
9. POLLO 47,00
tomatoes San Marzano, mozzarella Fior di latte,
chicken breast, mushrooms, grilled peppers
-  10. PICCANTE 46,00
tomatoes San Marzano, mozzarella Fior di latte,
Spianata – spicy Italian salami, jalapeño peppers, chili
-  11. VEGETARIANA 49,00
tomatoes San Marzano, mozzarella Fior di latte, grilled zucchini,
mushrooms, cherry tomatoes, Leccino olives
12. PARMA 49,00
tomatoes San Marzano, mozzarella Fior di latte,
prosciutto crudo ham, Grana Padano cheese, rocket salad

PIZZA SPECIALE 32cm

13. BURRATA 54,00

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

14. FRUTTI DI MARE 63,00

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

15. NDUJA E SALSICCIA FRESCA 45,00

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 53,00

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

17. GORGONZOLA, SALSICCIA FRESCA E PERA 47,00

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

18. NDUJA 44,00

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

19. RICOTTA 41,00

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

20. BIANCA CON PROSCIUTTO CRUDO E RUCOLA 45,00

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

21. BIANCA AL PESTO CON BURRATA 52,00

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

22. TARTUFO 49,00

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

23. OWN COMPOSITION 51,00

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

7,00

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

9,00

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 4,00

DESSERTS

TIRAMISU 27,00

ICE-CREAM 29,00
with fruits and whipped cream

CHOCOLATE SOUFFLE 28,00
with raspberry sauce

DESSERT OF THE DAY
ask the staff about the details

MAKARU
POMIDO
CALZO
PARME
PENNE

FOR KIDS

- 1. PIZZA 28,00
tomatoes San Marzano, mozzarella Fior di latte cheese (24cm)
- 2. PIZZA 29,00
tomatoes San Marzano, mozzarella Fior di latte cheese, prosciutto
cotto ham, pineapple (24cm)
- 3. GNOCCHI 31,00
cream, chicken breast and mushrooms
- 4. GNOCCHI 27,00
sugar and butter
- 5. PENNE 29,00
alla bolognese
- 6. PENNE 29,00
in tomato sauce

HOT DRINKS

Espresso 10,00

Double espresso 16,00

Espresso Macchiato 12,00

Cappuccino 16,00

Americano 12,00

Americano with milk 14,00

Flat White 19,00

Latte Macchiato 17,00

Chocolate 18,00

Tea pot 19,00
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) 13,00



Fanta, Sprite (250ml) 13,00

THREE
ARTISANAL



CENTS
BEVERAGES

Tonic Water (200ml) 16,00

Pink Grapefruit Soda (200ml) 16,00

Ginger Beer (200ml) 16,00

KROPLA
BESKIDU



Water: Kropla Beskidu, Kropla Delice
(330ml) 12,00 / (750ml) 21,00



Fuzetea (250ml) 13,00
for available flavours ask our staff



Cappy (250ml) 13,00
for available flavours ask our staff



Burn Energy Drink (250ml) 16,00



Red Bull (250ml) 18,00
Energy Drink / Sugarfree

Fresh juice (300ml) 22,00
orange / grapefruit / mix

Lemon mint lemonade (400ml) 20,00 / (1L) 39,00

NONALCOHOLIC COCKTAILS

Virgin Mojito 23,00
Mint, sparkling water, brown sugar, lime juice

Virgin Sex On The Beach 24,00
Peach juice 100ml, orange juice 100ml,
Grenadine 20ml

Virgin Orange Spritz 28,00
Sparkling nonalcoholic wine 100ml,
Aperitivo 100ml

Melon Spritz 25,00
Sparkling nonalcoholic wine 100ml, melon syrup

WHITE

House wine Chardonnay alco. 12,0%
(125ml) 17,00 / (500ml) 57,00 / (1L) 99,00

**Chardonnay-Grillo IGT Organic,
Terre Siciliane** alco. 13,0%
(125ml) 19,00 / (750ml) 95,00
Italian, dry

Pinot Grigio DOC delle Venezie alco. 12,5%
(125ml) 21,00 / (750ml) 97,00
Italian, dry

Sauvignon IGT Trevenezie alco. 12,5%
(125ml) 23,00 / (750ml) 105,00
Italian, dry

RED

House wine Merlot alco. 12,0%
(125ml) 17,00 / (500ml) 57,00 / (1L) 99,00

Nero d'Avola – Shiraz IGT
Pasqua Organic, Terre Siciliane alco. 13,0%
 (125ml) 19,00 / (750ml) 96,00
 Italian, dry

Alto Bello Primitivo alco. 13,5%
(125ml) 25,00 / (750ml) 120,00
Italian, dry

Bardolino DOC
Torre del Falasco alco. 12,5%
(750ml) 125,00
Italian, dry

SPARKLING

Prosecco DOC Extra Dry alco. 11,0%
(125ml) 21,00 / (500ml) 59,00 /
(750ml) 96,00
Semi-dry

Frizzante alco. 10,5%
(125ml) 18,00 / (500ml) 58,00 /
(1l) 99,00
Dry

The Bench Chardonnay alco. 0,0%
(125ml) 18,00 / (750ml) 86,00
Nonalcoholic, white, semi-sweet

WINE

BEERS



Żywiec lager draught alco. 5,5%
(300ml) 16,00
(500ml) 19,00

BIAŁE

Żywiec Białe draught alco. 4,9%
(300ml) 19,00
(500ml) 21,00



Birra Moretti draught alco. 4,6%
(330ml) 22,00

Birra Moretti nonalcoholic alco. 0,0%
(330ml) 22,00



Heineken alco. 5,0%
(330ml) 19,00



Desperados alco. 5,9%
(400ml) 19,00
for available flavours ask our staff



Żywiec 0,0%
(500ml) 19,00
for available flavours ask our staff



Żywiec nonalcoholic
(330ml) 17,00



Warka alco. 5,2%
(500ml) 18,00



Craft beer from the Cieszyn Castle Brewery
(500ml) 25,00
(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% 18,00
- Martini Bianco** (100ml) alco. 14,4% 17,00
- Martini Rosso** (100ml) alco. 14,4% 17,00
- Aperol** (40ml) alco. 11,0% 19,00
- Amaretto** (40ml) alco. 28,0% 16,00
- Limoncello** (40ml) alco. 26,0% 16,00
- Grappa** (40ml) alco. 41,0% 24,00

VODKAS

- Finlandia** (40ml) alco. 40,0% 14,00
- Finlandia Cranberry** (40ml) alco. 37,5% 14,00
- Finlandia BlackCurrant** (40ml) alco. 37,5% 14,00
- Amundsen** (40ml) alco. 40,0% 14,00
- Wyborowa** (40ml) alco. 40,0% 12,00
- Soplica wiśnia** (40ml) alco. 30,0% 12,00
- Soplica pigwa** (40ml) alco. 28,0% 12,00
- Lubelska cytrynówka** (40ml) alco. 30,0% 12,00

WHISKY & WHISKEY

- Glendalough Double Barrel**
Irish whiskey single grain (40ml) alco. 42,0% 24,00
- Talisker 10YO**
Scotch whisky single malt (40ml) alco. 40,0% 30,00
- Ballantine's** (40ml) alco. 40,0% 16,00
- Jack Daniel's** (40ml) alco. 40,0% 22,00

OTHER

- Tequila Olmeca Silver** (40ml) alco. 35,0% 18,00
- Rum Bacardi Carta Blanca** (40ml) alco. 37,5% 18,00
- Gin Bombay** (40ml) alco. 40,0% 24,00
- Cointreau** (40ml) alco. 40,0% 24,00
- Jagermeister** (40ml) alco. 35,0% 18,00

COCKTAILS

Summer Garden 29,00

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

Pink Gin Fizz 33,00

Gin 40ml, Tree Cents Pink Grapefruit Soda, grapefruit

Polish Mule 31,00

Lubelska cytrynówka 40ml, Three Cents Ginger Beer, lime

Finlandia Cranberry Brisk 29,00

Finlandia Cranberry 40ml, grapefruit juice, lemonade

Italian Pornstar Martini 33,00

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

Martini Bianco & Kinley tonic 21,00

Martini Bianco 100ml, Kinley tonic, lime

Martini Rosso & Kinley tonic 21,00

Martini Rosso 100ml, Kinley tonic, orange

Tropical Aperol 27,00

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

Tequila Sunrise 31,00

Tequila 40ml, Grenadine 20ml, orange juice

Mojito 29,00

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

Californication 38,00

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

Cuba Libre 26,00

Rum 40ml, lemon juice, Coca-Cola

PROSECCO SPRITZ

Aperol Spritz 31,00

Prosecco 100ml, Aperol 40ml, sparkling water

Hugo 32,00

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

Limoncello Spritz 32,00

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



**FOR GROUPS OVER 6 PEOPLE,
A 10% SERVICE FEE IS ADDED**

WE RESERVE THE RIGHT
TO REFUSE SPLITTING THE BILL



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