

STARTERS

THAT'S HOW THE ITALIANS DO IT!

WARM FOCACCIA V	7
+ WHIPPED RICOTTA 4	
MEATBALLS PK	17.5
house-made tomato sauce, shaved parmesan, fresh torn basil	
CRISPY CALAMARI FRITTI	22
herbs, marinara, lemon wedge	
CALABRIAN SHRIMP	18
chili, garlic, lemon, focaccia	
GIANT MOZZERELLA STICK VEG	18
fried mozzarella, marinara	
TOMATO FETA BRUSCHETTA VA	18
thick cut focaccia, feta, cherry tomato, fresh basil	
TRUFFLE ARANCINI VEG	17
porcini mushrooms, truffle aioli, shaved parmesan, evoo	
GNOCCO FRITTO VEG	11
fried dough, confit garlic butter, fresh herbs, shaved parmesan	
WARM MIXED OLIVES V	8
focaccia crostini	
TUSCAN FRIES VA/GF	12
rosemary, Italian seasoning, shaved parmesan, calabrian chili aioli	
CHARCUTERIE BOARD PK	28
chefs selection of cured meats and cheese, olives, grapes , honey, crostini, apple compote	

FRESH FROM THE GARDEN

MAKE NONNA PROUD, EAT SOME GREENS

BEET & GOAT CHEESE SALAD VEG/GF	18
arugula, shaved fennel, pickled onion, reduced balsamic	
ROMAINE CAESAR PK	18
shaved parmesan, charred lemon, bacon, crouton	
CHOPPED SALAD PK/GF	19
romaine, radicchio, salami, smoked provolone, tomato, chickpeas, pepperoncini, olives, oregano dressing	

ADD TO ANY SALAD TO MAKE IT EVEN BETTER + Chicken Breast **+9** + Shrimp **+12**

HOUSE MADE PASTA AVAILABLE TO TAKE HOME

+ SUBSTITUTE TO GLUTEN FREE PASTA **+2**

SPAGHETTI POMODORO VEG	19
house-made tomato sauce, shaved parmesan + MEATBALLS 10 PK	
CASARECCE DE SALSICCIA PK	24
house-made fennel and chili sausage, tomato sauce, mushrooms, sweet peas, chili	
LINGUINE CHICKEN ALFREDO	28
grilled chicken, roasted mushrooms, parmesan	
SPICY CALABRIAN CHICKEN	28
gigli, olives, spinach, red onion, rosé sauce, chili, parmesan	
GIGLI DI TARTUFO VEG	27
truffle pesto, roasted mushrooms, parsley, parmesan	
LINGUINE DE GAMBERO	27
shrimp, cherry tomato, pesto cream	
VEGETARIAN PENNE VEG	25
house-made tomato sauce, cherry tomato, spinach , olives, garlic, whipped ricotta	
LOBSTER RAVIOLI	32
rosé sauce, sweet pea, basil, shaved parmesan	
BRAISED LAMB GNOCCHI	28
sweet peas, spinach, parmesan, basil	
RICOTTA RAVIOLI VEG	25
butternut squash purée, brown butter, sage, pumpkin seeds	

SECONDI

MAMMA'S SPAGHETTI CHICKEN PARMESAN	32
chicken breast, mozzarella, parmesan, house-made tomato sauce	
EGGPLANT PARMESAN VEG	28
breaded eggplant, spaghetti pomodoro, mozzarella, parmesan, house-made tomato sauce	

PIZZA PIES

IT'S WHAT WE'RE KNOWN FOR

OUR PIZZA DOUGH IS MADE DAILY USING "00" FLOUR FROM ITALY, FRESH WATER AND YEAST, THAT'S IT! BAKED IN OUR STONE-FIRED PIZZA OVEN.

+ ANY PIZZA EGG +2 PROSCIUTTO +3 EXTRA FIOR DI LATTE +2
WILD BOAR BACON +3 GLUTEN SENSITIVE OPTION +3 PESTO +2

MARGHERITA VEG	19
fior di latte, tomato sauce, fresh basil	
PESTO MARGHERITA VEG	21
fior di latte, tomato sauce, pesto, fresh basil	
PEPPERONI PK	22.5
fior di latte, tomato sauce, dry cured pepperoni	
ANGRY BEE PK	24.5
fior di latte, tomato sauce, calabrese salami, jalapeño, calabrian chili, honey	
GODFATHER PK	27
fior di latte, tomato sauce, dry cured pepperoni, double smoked wild boar bacon, rosemary ham	
TARTUFO VEG	25.5
fior di latte, truffle cream, roasted mushrooms, garlic confit, chive	
PROSCIUTTO ARUGULA PK	25
fior di latte, tomato sauce, prosciutto, baby arugula, shaved parmesan, evoo	
VEGETARIAN VEG	25
butternut squash, caramelised onion, kale, garlic confit, pumpkin seeds, whipped ricotta pizza	
HAWAIIAN PK	25
fior di latte, ham, pineapple, red onion, tomato sauce	
CHICKEN PESTO	26.5
roasted chicken, mushroom, red onion, fior di latte	
SALSICCIA PK	24
sausage, olives, red onion, rapini, fior di latte	
CINQUE FORMAGGI VEG	27
gorgonzola, taleggio, smoked mozzarella, mascarpone, parmesan	

CROSTINI +2

DIPPING SAUCE +3

Buttermilk Dill Aioli | Calabrian Aioli | Lemon Garlic Aioli | Caesar

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— VEG Vegetarian — GF Gluten Friendly — VA Vegan Available — V VEGAN — PK PORK

Applicable items are prepared with gluten-free ingredients; however, we cannot guarantee dishes are 100% free of gluten due to trace amounts crossing over within our kitchen. Please consider this when ordering.
A gratuity of 18% will be applied to groups of 8 or more guests