

TO DRINK

APERITIVO DELLA CASA created with elderberry flowers juice, together with fresh red orange juice, united with Poli's Airone Rosso, finished with tonic water and a twist of lemon zest |3.5

AMERICANO D'ABBAZIA with Americano 1907 and seltz |4

SPRITZ D'ABBAZIA with Prosecco and Casoni |3.5

ANALCOLICO D'ABBAZIA |3

APPETIZER

  **FRA' FRITTO** "in carrozza" style fried Morlacco cheese fondue and fried vegetables |6.5

 **FRA' DE STAJON** Homemade focaccia with basil pesto and tomato concassé, Norah's beef carpaccio, stracciatella cheese and marinated peach, pepper and ricotta cream |8.5



our doughs

CLASSICO DELLA CASA

homemade dough prepared through the "biga" indirect method with a long maturation time, and type 0 flour, cereal groats and wheat germ

INTEGRALE (WHOLE WHEAT DOUGH) |1

homemade dough made with stone ground organic wholemeal flour, selected by us in local mills

GLUTEN FREE* |3

dough realized by mixing different gluten-free flours and by using a very high water percentage. *(our handmade product is frozen on site / the ingredients are gluten-free, but there may be traces of glu-ten due to accidental contamination while cooking in the kitchen.)

PIZZAS WITH PORCHETTA D'ABBAZIA

 **GUSTOSA** tomato, ricotta cheese, peppers and homemade porchetta ham |10

  **PORCHETTOSA** mozzarella, goat cheese, homemade porchetta ham, honey mustard |11.5

 **CISALPINA** mozzarella, brie cheese, sautéed tomatoes and homemade porchetta ham |10.5



The Specialties

STARTERS

  **ANTIPASTO ANTICA ABBAZIA** tasting of our homemade appetizers (suggested for two people) |17

 **FRA' TARTARE** Norah's beef tartare served with Stracciatella cheese, sweet and sour pepper cream and ginger potato chips |16

  **FRA' DEL MAR*** King prawns tempura with sweet and sour sauce, Norwegian salmon and avocado tartare on rice crispybread and yoghurt sauce, in strawberry marinated red tuna with Bronte pistachios, raw langoustine with wasabi mayonnaise |19

 **FRA' VEGETARIANO** Porcini mushroom muffin with ricotta mousse, caprese with bufala, saffron couscous with sautéed vegetables, vegetarian strudel with pepper cream, Rustico d'Asolo cheese with marinated vegetables and house jam |18

  **FRA' POKE** Salmon and avocado tartare, rice, edamame, toasted almonds and yoghurt sauce |16

 **FRA' ESTIVO** melon, figs and culatello ham from Borso |13

FIRST COURSES

 **ABBAZZINI ANTICA ABBAZIA** hard grain pasta with mushrooms porcini sauce and crispy bacon |14

  **CAPPELLACCI FRA FATI A MAN** Homemade cappellacci pasta stuffed with Norah's beef stew, confit tomatoes and stracciatella cheese |14

 **BIGOLI FRA' CONVENTO** bronze-drawn homemade bigoli with rabbit ragout and tarragon |14

  **CALAMARATA FRA' CACIUCCO** pasta with octopus and squid served with crumbled black squid bread and wild fennel |16

 **QUENELLE FRA' MALAGARO** Quenelle (dumplings) made of raw alpine milk ricotta cheese with basil pesto, tomato emulsion and olive powder |14

 **TAGLIATELLE FRA' PREZIOSO** Fresh egg pasta with scampi, cherry tomatoes and pistachios from Bronte |17

 **MACCHERONCINI FRA' CONTENTO** small maccheroni (homemade fresh egg pasta) with prawns, sauteed vegetables, prawns bisque and tomato |13.5

our special Pizzas

  **L'ANTICA ABBAZIA** tomato sauce, porcini mushrooms, fried eggplants, culatello ham, burrata cheese and pistachios |13.5

  **NORAH'S PIZZA** mozzarella cheese, Norah's pulled beef, caramelized onion and burrata cheese |13.5

 **PIZZA DELL'ESTATE** specialty of the moment |15

 **TRONCHETTO** rolled pizza filled with km0 buffalo mozzarella, sautéed tomatoes and basil; served with prosciutto crudo dop, arugula and Grana Padano dop cheese |14

 **PARMIGIANELLA** tomato sauce, fior di latte mozzarella, basil, Grana Padano dop cheese, fried eggplants and sausage |11

  **QUADROTTO CLASSICO** edges filled with ricotta and rapini; at the center rustic sauce, buffalo mozzarella and basil |13

 **MIELE** mozzarella, scamorza cheese, caprino cheese, black olives, black pepper, dried tomatoes and honey |11

 **MEDITERRANEA** yellow tomato sauce, buffalo mozzarella, black olives, dried tomatoes, smoked ricotta and basil |11

  **FRIARIELLI** fior di latte mozzarella, rapini and sausage |11

 **TARTUFATA** buffalo mozzarella, truffle cream, bresaola ham, arugula, Grana Padano dop cheese and mushrooms porcini |14

 **CANTABRICA** yellow tomato sauce, burrata cheese, Cantabrian anchovies, lemon peel and caper flowers |14

 **PORCINI E CRUDO** tomato sauce, fior di latte mozzarella, porcini mushrooms and San Daniele prosciutto crudo dop |15

 **TAGGIASCA** tomato sauce, small mozzarella balls, taggiasche olives, fresh cherry tomatoes and basil |13

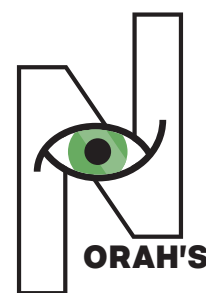
  **LA SPECIALE** mozzarella cheese, tomato concassé, taggiasche olives, carne salada ham and burrata cheese |14

 **BASTARDA D'ESTATE** Tomato sauce, Bastardo del Grappa cheese, spadelized cherry tomatoes and cooked rocket |14.5

 **BRONTE** mozzarella, burrata cheese, mortadella ham and Bronte's pistachios |14.5

 **FRESCA** tomato sauce, fresh cherry tomatoes, after cooking bufala cheese and basil pesto |14

 **CULATELLO E FICHI** yellow tomato sauce, stracciatella cheese, culatello ham and figs |16



Our new
AGRICULTURAL AND
KMO REALITY

N-BEER (OUR AGRI-BEER)

produced with km 0 malt: raw, unpasteurized and unfiltered beer

 **BOLD** alc. 4.8%
Helles beer (0.22lt | 2.5; 0.44lt | 5
Maß =1lt | 10

German-style blonde beer, fresh and very smooth

 **WITTY** alc. 5.3%
Weiss beer (0.3lt | 4; 0.5lt | 6)
Weizen-style blonde beer

 **RECKLESS** alc. 7%
Bock beer (0.22lt | 3; 0.44lt | 5)
Malted, dark and strong Dunkel Bock style beer

 **ARROGANT** alc. 5.5%
APL Beer (0.22lt | 3; 0.44lt | 6)
America Pale Lager style amber beer

 **GOSÉ** alc. 3.2%
(0.30lt | 4; 0.50lt | 6)
Blond summer beer, in a hybrid style between Gose and Leichtbier, with added Etna lemon peel and Lanzarote salt.

 **PUNCHY** alc. 5%
(0.22lt | 2.5; 0.44lt | 5)
Italian Pils style blond beer, with hops added at the end of fermentation (dry hopping)

GLUTEN-FREE BEER NORAH'S 0.44lt | 5.5



N-BEEF ANGUS FARM, 100% NATURAL FOOD

FIorentina |5.5/hg

T-bone steak medium weight 1kg

COSTATA |5/hg beef rib
medium weight 800gr



 **NORAH'S BURGER** pulled beef, smoked scamorza cheese and coleslaws salad, enclosed in a soft homemade bread bun with seeds, served with unpeeled french fries |13

ANTICA ABBAZIA'S MEAT

  **GRAN PIATTO DELL'ABATE** cuts of selected meats (chicken, pork, turkey, beef), dry-marinated, cooked at low temperature for 24 hours, and finished in the oven (minimum for 2 people), served with daily side |30

  **FRA' COSCIOTTO** chicken thigh seasoned with Provence herbs and served with baked potatoes and daily sides |15

 **FRA' MAIALINO** Pork fillet in pistachio crust served with baked potatoes and daily sides |16



  **FRA' ORIENTE** prawns, chicken and vegetables sautéed in curry served with venus black rice |16

 **FRA' TATAKI** mediterranean red tuna with sesame, rarely cooked, served with sautéed veggie and wasabi mayo |22

  **FRA' MESSICANO** chicken slices, veggies and black beans, all sautéed with sweet paprika, curry, pepper, served with nachos and guacamole |14

 **FRA' AMERICANO** beef hamburger N-Beef, Bastardo del Grappa cheese, tomatoes, iceberg salad, caramelized red onion, enclosed in a soft homemade bread bun with seeds, served with unpeeled french fries |13.5 (versione gluten free) |15



Let's Start

OLIVE ALL'ASCOLANA | 4.5

STARTERS

TAGLIERE DI AFFETTATI homemade porchetta ham, sopressa ham and **Norah's** beef carpaccio with pickled vegetables | 10

TAGLIERE DI FORMAGGI Asiago, Morlacco and Bastardo cheeses | 10

TAGLIERE MISTO selection of hams and cheeses served together | 12

SALADS

INSALATA DI POLLO salad, confit tomato, sliced chicken, hard-boiled egg, flakes of Grana Padano dop and our homemade mayo | 12

INSALATA DI TONNO Salad, marinated red tuna, confit cherry tomatoes, avocado, caramelised red onion and Pistachios from Bronte | 13.5

INSALATA RUCOLINA arugula, confit tomato and flakes of Grana Padano dop | 6

INSALATA GRECA Salad, tomato concassé, cucumber, feta cheese, black olives and tzatziki sauce | 13

INSALATA MISTA mixed salad | 4

SIDES

POLENTA | 2.5

GRILLED VEGETABLES | 4

OVEN-BAKED POTATOES | 4

FRENCH FRIES | 4

UNPEELED FRENCH FRIES | 4

DAILY SIDE | 4

Kids menu

first course

MACCHERONCINI BABY

(homemade egg-pasta)

no-sauce | 6

with tomato sauce | 6.5

with raogut | 7

second courses

HOMEMADE CHICKEN NUGGETS

with french fries | 9

HAMBURGER DI MANZO

NORAH'S hamburger with french fries | 9



the Classic



FISH PROPOSAL

ZUPPA FRA' ADRIATICO Our fish soup | 15

SPAGHETTI ALLO SCOGLIO* seafood spaghetti | 16.5

FRITTURA MISTA* mixed fried fish: cuttlefish, prawns, monkfish with fried vegetables, served with polenta | 17

PIZZA FRUTTI DI MARE* tomato, mozzarella, squid and prawns | 13.5

INSALATA DI MARE* Salad of octopus, squid, prawns, sautéed tomatoes, black olives and carrots | 15.5

FILETTO DI OMBRINA Croaker fish fillet, yellow tomato gazpacho, marinated courgettes and parsley oil | 19

FIRST COURSES

BIGOLI ALL'AMATRICIANA homemade bigoli with amatriciana sauce | 9.5

LASAGNE ALLA BOLOGNESE homemade lasagna | 9.5

SPAGHETTI CLASSICI

with ragout | 9

with carbonara sauce | 9

with tomato sauce | 8

with garlic, oil and pepper | 8

Classic Pizzas

the irreplaceables

MARGHERITA tomato sauce and mozzarella | 6

BUFALA tomato sauce, km0 buffalo mozzarella and basil | 9.5

from the sea

TONNO E CIPOLLA tomato sauce, mozzarella, tuna and onions | 9

ROMANA tomato sauce, mozzarella, artichokes and anchovies | 9

SICILIANA tomato sauce, mozzarella, anchovies, capers and olives | 9

from the ground

SAN DANIELE tomato sauce, mozzarella and San Daniele's Prosciutto Crudo Riserva dop | 12

TIROLESE tomato sauce, mozzarella, Gorgonzola cheese and speck from Sudtiroil | 10

PROSCIUTTO E FUNGHI tomato sauce, mozzarella, prosciutto cotto and mushroom | 9

CALZONE tomato sauce, mozzarella, prosciutto cotto and mushrooms | 9.5

QUATTRO STAGIONI tomato sauce, mozzarella, prosciutto cotto, artichokes and mushrooms | 9.5

CAPRICCIOSA tomato sauce, mozzarella, prosciutto cotto, artichokes and mushrooms | 9.5

PORCHETTA tomato sauce, mozzarella and homemade porchetta | 9.5

VENETA tomato sauce, mozzarella and sausage | 8.5

DIAVOLA tomato sauce, mozzarella and spianata calabra salami | 8

VIENNESE tomato sauce, mozzarella and würstel | 8

DELIZIA Tomato sauce, mozzarella, philadelphia cheese, walnuts and speck from Sudtiroil | 12.5

vegetarians

MARINARA tomato sauce, sauteed tomatoes, garlic and oregano | 5.5

ESTIVA tomato sauce, mozzarella, sauteed tomatoes and basil | 8.5

CRUCCA* tomato sauce, mozzarella and french fries | 8.5

VEGETARIANA tomato sauce, mozzarella and mixed vegetables | 9

QUATTRO FORMAGGI tomato sauce, mozzarella and four cheeses | 9

MODA tomato sauce, mozzarella and grilled vegetables | 9

table setting | 2.5 - some products may be frozen*



GLASS OF WINE sparkling

INTEGRALE 5 VARIETÀ
PROSECCO COL FONDO DOCG | 3.5
Cantina Marchiori

VALDOBBIADENE PROSECCO
SUPERIORE BRUT DOCG | 3.5
Cantina Frozza

white

LENZ

Cantina Ritterhof | 4.5

GRILLO LE SELENE

Cantina Baglio Diar | 3.5

RIESLING TROKEN DELLA MOSELLA

Cantina Selbach Oster | 4

rosè

JASSARA ROSÈ FRIZZANTE

Cantina Le Vie Angarano | 3.5

red

CABERNET BREGANZE DOC | 3.5

Cantina Vigneto Due Santi

RECANTINA MONTELLO
E MONTI ASOLANI DOC

Cantina Pat Del Colmel | 3.5

VALPOLLICELLA CLASSICO DOC

Cantina Scirani | 3.5

DRAFT WINES

VINO ROSSO DELLA CASA alc. 12%
still red wine from the house
0.25lt | 2.5; 0.50lt | 5; 1lt | 10

GLERA FRIZZANTE alc. 11,5%
sparkling white wine from the house
0.25lt | 3; 0.50lt | 6; 1lt | 12

VINO BIANCO FERMO alc. 10,5%
still white wine from the house
0.25lt | 2.5; 0.50lt | 5; 1lt | 10

RABOSELLO alc. 9,5%
sparkling red wine from the house
0.25lt | 3; 0.50lt | 6; 1lt | 12

GRILLED MEET FROM THE HOUSE · SERVED WITH SIDE DISH

BEEF FILLET | 20

BEEF FILLET with porcini mushrooms | 23.5

BEEF FILLET with green pepper sauce served on crusty bread | 22.5

TAGLIATA DI MANZO ALL'ANTICA
sliced beef in a bed of arugula with our homemade sauce | 19

BISTECCA DI MANZO beef steak | 14

HISTORICAL PIZZAS

REGINA MARGHERITA tomato sauce, fior di latte mozzarella, sautéed tomatoes, Grana Padano dop cheese and basil | 9

BOSS tomato sauce, mozzarella, gorgonzola cheese, spianata calabra salami and onions | 10

BOMBA tomato sauce, mozzarella, onions, capers, gorgonzola cheese, garlicinfused oil, anchovies, hot peppers and Spianata Calabra salami | 10

MONTE GRAPPA tomato sauce, mozzarella, Morlacco del Grappa cheese and sausage | 10

KM 0 tomato sauce, mozzarella, Morlacco del Grappa cheese and Coppa ham from Borso | 10

SANTA FELICITA tomato sauce, mozzarella, prosciutto cotto, artichokes, mushrooms and soppressa salami | 9.5

TRICOLORE tomato, mozzarella, bresaola ham, arugula, Grana Padano cheese | 11

4X4 tomato, mozzarella, gorgonzola cheese and speck, scamorzacheese and spianata calabra salami, Morlacco cheese and soppressa salami, brie and homemade porchetta | 13

