



The Specialties


STARTERS

 **ANTIPASTO ANTICA ABBAZIA** tasting of our homemade appetizers (suggested for two people) |18

 **FRA' TARTARE** *Norah's* beef tartare served with montanara pizza (fried pizza), truffle cream and sweet and sour pumpkin |16


 **FRA' DEL MAR*** King prawns tempura with sweet and sour sauce, Dill marinated salmon served with sour cream, polenta with stewed baby octopus, creamed cod with homemade focaccia |19

 **FRA' VEGETARIANO** Savory porcini mushroom muffin with rosemary potato cream, pumpkin puff pastry quiche and truffle cream, Rustico d'Asolo cheese with marinated chanterelles, orzotto with mixed mushrooms and pumpkin cream, pumpkin croquette and smoked ricotta with goat cheese fondue |18

 **FRA' PESCATORE*** fish salad with squid, octopus, prawns, dry tomatoes and olives |16

 **FRA' TIPICO** creamy polenta, Venetian sopressa, Morlacco del Grappa cheese and fresh mixed forest mushrooms |13

FIRST COURSES


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

 **CAPPELLACCI FRA' FATI A MAN** homemade cappellacci stuffed with *Norah's* beef, tomato sauce and Grappa cheese fondue |14

 **BIGOLI FRA' ANARA** homemade bronze-drawn bigoli with duck ragout scented with sage |14

 **TAGLIATELLE FRA' MONTANARO** Homemade tagliatelle with mixed mushrooms, sausage and goat cheese fondue |14

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

 **QUENELLE FRA' ZUCCON** pumpkin and smoked ricotta dumplings served with rosemary noisette butter and truffle cream |14

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

LET'S START 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

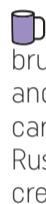
AMERICANO D'ABBAZIA with Americano 1907 and seltz |4

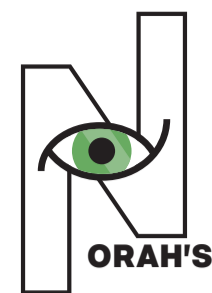
SPRITZ D'ABBAZIA with Prosecco and Casoni |3.5

ANALCOLICO D'ABBAZIA |3

APPETIZER

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

 **FRA' DE STAJON** 3 different bruschetta: with mixed mushrooms and Grappa fondue, *Norah's* beef carpaccio and caramelized onion, Rustico d'Asolo cheese and pumpkin cream |9



Our new
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AND
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N-BEEF ANGUS FARM, 100% NATURAL FOOD

FIorentina |5.5/hg
T-bone steak medium weight 1kg, served with side dish

COSTATA |5/hg beef rib
Beef rib medium weight 800gr, served with side dish

 **NORAH'S BURGER** pulled beef smoked burrata 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 side dish |32


 **FRA' GALLETTO** Half cockere marinated in *Norah's* beer served with potatoes and side dish of the day |15

 **FRA' MAIALINO** Pork fillet in pistachio crust served with baked potatoes and sweet and sour pumpkin |16

our special Pizzas

 **L'ANTICA ABBAZIA** tomato sauce, porcini mushrooms, fried eggplants, culatello ham, burrata cheese and pistachios |15

 **NORAH'S PIZZA** mozzarella, *Norah's* pulled beef, caramelized red onions and smoked burrata cheese |14

 **TRONCHETTO** rolled pizza filled with km0 buffalo mozzarella, sautéed cherry tomatoes and basil, served with San Daniele prosciutto crudo riserva dop, arugula and Grana Padano dop cheese flakes |15

 **ZUCCONA** yellow tomato, sausage, pumpkin, Gorgonzola dop and black olives |11


 **HALLOWEEN** mozzarella cheese, porcini mushrooms, pumpkin and smoked ricotta |13

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


 **POLPO** yellow tomato sauce, sautéed cherry tomatoes, octopus, smoked burrata |15

 **QUADROTTO CLASSICO** edges filled with ricotta and rapini, at the center rustic tomato sauce, km0 buffalo mozzarella and basil |13

 **QUADROTTO DI BRONTE** edges filled with Bronte pistachio dop cream, fresh ricotta cheese and speck from Alto Adige, in the center rustic tomato sauce, km 0 buffalo mozzarella and sauteed cherry tomatoes |14

 **QUADROTTO D'AUTUNNO** edges filled with pumpkin and gorgonzola DOP, in the center fior di latte mozzarella, porcini mushrooms and sausage |14

 **MIELE DEL GRAPPA** Mozzarella, goat cheese aged in mountain hay, black olives, dried tomatoes and Grappa dandelion honey |13

 **MEDITERRANEA** yellow tomato sauce, km0 buffalo mozzarella, black olives, dried tomatoes, smoked ricotta and basil |12


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

 **LA VEGANA** pumpkin cream, porcini mushrooms, tofu and walnuts |13

 **TARTUFATA** km0 buffalo mozzarella, truffle cream, bresaola ham, arugula, Grana Padano dop cheese flakes and porcini mushrooms |15

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

 **LA CARBONARA** mozzarella, mimosa eggs, pecorino romano cheese flakes, crispy bacon and pepper |11

 **BASTARDA AUTUNNALE** tomato, Grappa bastard cheese, marinated chanterelles, *Norah's* beef carpaccio, rocket and rosemary oil |14

 **LACTOSE-FREE MOZZARELLA** Vicenza dairies

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.)

dishes from the World

 **FRA' ORIENTE** prawns, chicken and vegetables sautéed in curry sauce served with venus black rice |17


 **FRA' MESSICANO** chicken slices, veggies and black beans, all sauteed with sweet paprika, curry, pepper, served with nachos and guacamole |15

 **FRA' ISPANICO** Roasted octopus served with rosemary potato cream with and sweet and sour pumpkin |20


 **FRA' AMERICANO** *Norah's* beef hamburger, 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 (option gluten free |15)

 **FRA' UNGHERESE** gulash di manzo *Norah's* all'ungherese con riso Pilaf |15



 **ALTOPIANO** tomato, mozzarella, Asiago cheese, mixed mushrooms, homemade porchetta and rosemary oil |13

 **PORCHETTOSA** mozzarella, goat cheese aged in mountain hay, homemade porchetta ham, honey mustard |12

 **CISALPINA** mozzarella, brie cheese, sautéed cherry tomatoes and homemade porchetta ham |12





Let's Start

OLIVE ALL'ASCOLANA
stuffed with meat |4.5

STARTERS

TAGLIERE DI AFFETTATI homemade porchetta ham, sopressa ham and **Norah's** beef carpaccio with pickled vegetables |12

TAGLIERE DI FORMAGGI Asiago Stravecchio, Morlacco and Bastardo del Grappa with homemade jam |10

TAGLIERE MISTO selection of hams and cheeses served together |12

SALADS

INSALATA DI POLLO salad, marinated red tuna, confit cherry tomatoes, avocado, caramelised red onion and Pistachios from Bronte |13

INSALATA SALMONE Seasonal salad, dried tomatoes, dill marinated salmon, sour cream and pomegranate |14

INSALATA NORAH'S seasonal salad, **Norah's** beef carpaccio, marinated chanterelles, sweet and sour pumpkin, Rustico d'Asolo cheese and pine nuts |14

INSALATA MISTA mixed salad |4

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

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

ZUPPA FRA' ADRIATICO* our fish soup |15

SPAGHETTI ALLO SCOGLIO* seafood spaghetti |17



MEET AND FISH FROM THE HOUSE

SERVED WITH SIDE DISH



FILETTO DI MANZO beef fillet |22

FILETTO AI FUNGHI beef fillet with mixed forest mushrooms served on crusty bread |25

FILETTO AL PEPE VERDE beef fillet with green pepper sauce served on crusty bread |24

TAGLIATA DI MANZO sliced beef in a bed of arugola |19.5

BISTECCA DI MANZO beef steak |14

FRITTURA MISTA* mixed fried fish: cuttlefish, prawns, monkfish with fried vegetables, served with polenta |18

Kids menu

first course

MACCHERONCINI BABY

(homemade egg-pasta)

oil |6

with tomato sauce |6.5

with ragout |7

GNOCCHI DI PANE AL RAGÙ

Bread dumplings with ragù |7

second courses

NUGGETS DI POLLO*

Homemade chicken nuggets

with french fries |9

HAMBURGER DI MANZO

NORAH'S

hamburger with french fries |9

SIDES

POLENTA |2.5

GRILLED VEGETABLES |4.5

OVEN-BAKED POTATOES |4.5

FRENCH FRIES |4.5

UNPEELED FRENCH FRIES |4.5

DAILY SIDE |4.5

Classic Pizzas

the irreplaceables

from the ground

MARGHERITA tomato sauce and mozzarella |6.5

BUFALA tomato sauce, km0 buffalo mozzarella and basil |9.5

vegetarians

MARINARA tomato sauce, sauteed cherry tomatoes, garlic and origan |5.5

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

CRUCCA* tomato sauce, mozzarella and french fries |9

VEGETARIANA tomato sauce, mozzarella and mixed vegetables |9

QUATTRO FORMAGGI tomato sauce, mozzarella and four cheeses |9

MODA tomato sauce, mozzarella and grilled vegetables |9.5

from the sea

TONNO E CIPOLLA tomato sauce, mozzarella, tuna and onions |10

ROMANA tomato sauce, mozzarella, artichokes, origan and anchovies |9.5

SICILIANA tomato sauce, mozzarella, anchovies, capers, origan and olives |10

NAPOLETANA tomato sauce, mozzarella, anchovies and origan |9

FRUTTI DI MARE* tomato sauce, mozzarella, squid, octopus and shrimps |13.5

SAN DANIELE tomato sauce, mozzarella and San Daniele's Prosciutto Crudo Riserva dop |13

TIROLESE tomato sauce, mozzarella, Gorgonzola cheese and speck from Sudtiroil |11

PROSCIUTTO E FUNGHI tomato sauce, mozzarella, ham and mushrooms |9

CALZONE tomato sauce, mozzarella, ham and mushrooms |9.5

QUATTRO STAGIONI tomato sauce, mozzarella, ham, artichokes and mushrooms |10

CAPRICCIOSA tomato sauce, mozzarella, ham, artichokes and mushrooms |10

PORCHETTA tomato sauce, mozzarella and homemade porchetta |11

VENETA tomato sauce, mozzarella and sausage |9

DIAVOLA tomato sauce, mozzarella and spianata calabra salami |8.5

VIENESE tomato sauce, mozzarella and würstel |8

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

PUGLIESE tomato sauce, mozzarella and onions |7

HISTORICAL PIZZAS

REGINA MARGHERITA tomato sauce, fior di latte mozzarella, sautéed cherry 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 |12

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 Borsò |11

SANTA FELICITA tomato sauce, mozzarella, ham, artichokes, mushrooms and sopressa salami |12

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

4X4 tomato sauce, mozzarella, gorgonzola cheese and speck, asiagocheese and spianata calabra salami, Morlacco cheese and sopressa salami, brie and homemade porchetta |14

TIPICA tomato, mozzarella, Asiago cheese, baked potatoes and sausage |12



table setting |2.5 - some products may be frozen*