



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 ricotta croquettes |6.5

FRA' DE STAJON 3 different bruschetta: cream of peas and Rustico d'Asolo, **Norah's** beef carpaccio and marinated asparagus, porchetta and honey mustard |9

The Specialties

STARTERS

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

FRA' TARTARE **Norah's** natural beef tartare served with mimosa eggs, homemade breadsticks and marinated asparagus |16

FRA' DEL MAR* king prawns tempura with sweet and sour sauce, Dill marinated salmon served with sour cream, tuna tartare with strawberries and Bronte pistachio DOP, cod in saor (with onion, pine nuts and raisins) served with homemade focaccia |19

FRA' VEGETARIANO savory muffin with asparagus and saffron potato cream, quiche with bruscandoli (wild asparagus) and goat cheese fondue, Rustico d'Asolo cheese with asparagus compote and house marinades, barley salad with garden vegetables, ricotta croquette with pea cream |18

FRA' PESCATORE* seafood salad with calamari, octopus, prawns, confit cherry tomatoes and olives |16

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

PAPPARDELLE FRA' PREZIOSO pappardelle with squid ink, garden asparagus, red prawn, stracciatella cheese and Bronte pistachio DOP |18

BIGOLI FRA' CONVENTO whole wheat homemade bigoli with rabbit ragù and tarragon |14

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

QUENELLE FRA' MALGARO ricotta cheese dumplings with asparagus and mimosa eggs |14

MACCHERONCINI FRA' CONTENTO* small maccheroni (homemade fresh egg pasta) with prawns, crunchy vegetables, prawns bisque and tomato |14

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 |15

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

ASPARAGI tomato sauce, mozzarella and asparagus |11

BASSANESE tomato sauce, mozzarella, asparagus and mimosa eggs |12

BASTARDA DI PRIMAVERA tomato, Bastardo del Grappa, valerian, **Norah's** beef carpaccio and marinated asparagus |15

LA PRELIBATA tomato, mozzarella, asparagus, bacon with black pepper and flaked pecorino romano dop |14.5

LA SPECIALE Venetian fior di latte, pea cream, Morlacco cheese fondue and Borso coppa ham |15

PARMIGIANELLA tomato sauce, fior di latte mozzarella, basil, Grana Padano dop cheese, fried eggplants and sausage (Società Agricola Ceron) |12

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 reserve, in the center rustic tomato sauce, km 0 buffalo mozzarella and sautéed cherry tomatoes |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

CANTABRICA yellow tomato sauce, burrata cheese, Cantabrian anchovies, caper leaf and lemon zest |15

FRIARIELLI fior di latte mozzarella, rapini and sausage (Società Agricola Ceron) |12

TAGGIASCA tomato sauce, km0 buffalo mozzarella, fresh cherry tomatoes, taggiasca olives and basil |13

LA VEGANA Yellow tomato, pea cream, fried aubergines, sautéed cherry tomatoes and pine nuts |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 dop cheese flakes, crispy pepper bacon |11



LACTOSE-FREE MOZZARELLA

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

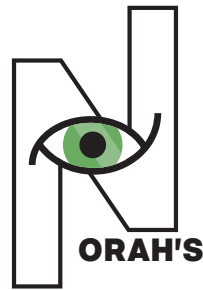
INTEGRALE (WHOLE WHEAT DOUGH) |1

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.)

table setting |2.5 - some products may be frozen*



Our new
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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, served with unpeeled french fries and beerbecue sauce |13

ANTICA ABBAZIA'S MEAT AND FISH

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' VICENTIN Codfish Vicenza-Style with creamy polenta |18

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

FRA' MAIALINO beer braised pork cheek served with polenta and side dish of the day |16

FRA' BOCCON Chunks of beef stewed in red wine served with polenta and side dish of the day |15

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 sautéed with sweet paprika, curry, pepper, served with nachos and guacamole |15

FRA' ISPANICO roasted octopus served with saffron potatoes and pea cream |20

FRA' CHICAGO **Norah's** beef burger with crispy bacon, poached egg, fresh tomato, iceberg lettuce, fresh Asiago dop cheese, enclosed in a soft homemade bread and accompanied by unpeeled French fries and beerbecue sauce |14 (option gluten free |15)

PIZZAS WITH Porchetta D'ABBAZIA

ALTOPIANO tomato, mozzarella, Asiago stagionato dop cheese, porcini mushrooms, homemade porchetta and asiago cheese fondue |14

PORCHETTOSA mozzarella, goat cheese aged in mountain hay, homemade porchetta ham, honey mustard |13

CISALPINA mozzarella, brie cheese, sautéed cherry tomatoes and homemade porchetta ham |13

    FOLLOW OUR BEER TIPS



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 Stagionato Dop, Morlacco and Bastardo del Grappa with homemade jam and dried fruit |12

TAGLIERE MISTO selection of hams and cheeses served together |12

SALADS

INSALATA DI POLLO seasonal salad, sliced chicken, hard-boiled egg, Grana Padano dop flakes crostini bread and our homemade mayo |13

INSALATA SALMONE seasonal salad, confit tomatoes, dill marinated salmon, sour cream and avocado |14

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

INSALATA MISTA mixed salad |4

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

The Classic

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 cacio e pepe sauce |9

with tomato sauce |8

with garlic, oil and pepper |8

ZUPPA FRA' ADRIATICO* our fish soup |16

SPAGHETTI ALLO SCOGLIO* seafood spaghetti |18



MEET AND FISH FROM THE HOUSE



SERVED WITH SIDE DISH

FILETTO DI MANZO beef fillet |22

FILETTO AI FUNGHI beef fillet with porcini 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 bed of arugola |19.5

BISTECCA DI MANZO beef steak |14

FRITTURA MISTA* mixed fried fish: cuttlefish, prawns with fried vegetables, served with polenta and sweet and sour sauce |19.5



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 dumpkings 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

SAUCE |1

Guacamole

Beerbecue

Sweet and sour

Homemade mayo

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 |11

BOMBA tomato sauce, mozzarella, onions, capers, gorgonzola cheese, garlicinfused oil, anchovies, hot peppers and Spianata Calabra salami |13

MONTE GRAPPA tomato sauce, mozzarella, Morlacco del Grappa cheese and sausage (Società Agricola Ceron) |11

KM 0 tomato sauce, mozzarella, Morlacco del Grappa cheese and Coppa ham from Borso |11

SANTA FELICITA tomato sauce, mozzarella, ham, artichokes, mushrooms and sopressa salami |13

TRICOLORE tomato sauce, mozzarella, bresaola ham, arugula, Grana Padano cheese flakes |12

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

TIPICA tomato, mozzarella, Asiago stagionato dop cheese, baked potatoes and sausage (Società Agricola Ceron) |12

Classic Pizzas

the irreplaceables

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

from the ground

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

VIENNESE 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



table setting |2.5 - some products may be frozen*