

STARTERS

 **ANTIPASTO ANTICA ABBAZIA** tasting of our homemade appetizers (suggested for two people) |20

 **FRA' TARTARE** natural beef tartare served with confit egg yolk, pickled radicchio di Treviso, truffle cream, and homemade rye focaccia |16

 **FRA' DEL MAR*** king prawns tempura with sweet and sour sauce; dill marinated norwegian salmon carpaccio served with sour cream; polenta with cuttlefish and peas stewed, creamed salt cod with homemade rye focaccia |19

 **FRA' VEGETARIANO** chickpea flatbread with wild fennel, vegetable strudel with cheese fondue, Rustico d'Asolo cheese with homemade marinades and jam, radicchio, walnut and raisin salad, hummus of beetroot and cannellini beans with paprika croutons |18

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

 **FRA' VEGANO** chickpea flatbread with wild fennel, radicchio, walnut and raisin salad, hummus of beetroot and cannellini beans with paprika croutons, Pumpkin "in saor" (with onions and pine nuts), polenta with mixed seasonal mushrooms |15

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

FIRST COURSES

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

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

 **QUENELLE FRÀ ZUCCON** pumpking and smoked ricotta dumplings served with mixed seasonal mushrooms |14

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

 **GNOCCHI FRA' MONTANARO** Homemade beetroot gnocchi with Treviso radicchio, sausage, and goat cheese fondue aged in mountain hay |15

 **MACCHERONCINI FRA' CONTENTO*** small maccheroni (homemade fresh egg pasta) with prawns, crunchy vegetables, prawns bisque and tomato |15

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 baked potatoes, polenta and side dish |32

 **FRA' GALLETTO** half cockere marinated in beer served with potatoes and sour cream |15

 **FRA' MAIALINO** beer braised pork cheek served with polenta and mixed seasonal mushrooms |18

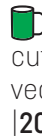
 **FRA' BOCCON** chunks of beef stewed in red wine served with polenta and side dish of the day |15

 **FRA' SALMONE** Salmon fillet with almond, mandarin and bay leaf breadcrumbs on pumpkin cream and daily side dish |18

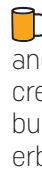
 **FRA' VICENTIN** Codfish Vicenza-Style with creamy polenta |19

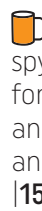
 **FILETTO AI FUNGHI** beef fillet with mixed mushrooms served on crusty bread and baked potatoes |29

 **FILETTO AL PEPE VERDE** beef fillet with green pepper sauce served on crusty bread and baked potatoes |28

 **FRITTURA MISTA*** mixed fried fish: cuttlefish, prawns with fried vegetables, served with polenta and sweet and sour sauce |20

OUR BURGERS

 **NORAH'S BURGER** pulled beef, sweet and sour onions, iceberg lettuce and dill sour cream, enclosed in a soft homemade bread bun, served with unpeeled french fries and beerbecue sauce |13

 **FRA' CHICAGO** beef burger with crispy bacon, braised Treviso radicchio, Taleggio fondue, enclosed in a soft homemade bread and accompanied by unpeeled French fries and beerbecue sauce |14 (option gluten free |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 sauteed with sweet paprika, curry, pepper, served with tortillas and guacamole |16

PIZZAS WITH
Porchetta
D'ABBZIA

 **LA MAIALINA** tomatosauce, km0 buffalo mozzarella, artisan porchetta, mixed mushrooms and Taleggio cheese fondue |15

 **PORCHETTOSA** mozzarella, goat cheese aged in mountain hay, artisan porchetta ham, honey mustard |14

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

 FOLLOW OUR BEER TIPS

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'ABBZIA with Americano 1907 and seltz |4

SPRITZ D'ABBZIA with Prosecco and Casoni |3.5

ANALCOLICO D'ABBZIA |3

APPETIZER

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

 **FRA' DE STAJON** 3 different bruschetta: Pumpkin "in saor" (with onions and pine nuts) and truffle cream, beef carpaccio pickled radicchio di Treviso, mixed seasonal mushrooms and cheese fondue |9.5

our special Pizzas

 **L'ANTICA ABBZIA** tomato sauce, porcini mushrooms, fried eggplants, culatello ham, km0 buffalo mozzarella a and pistachios |15

 **NORAH'S PIZZA** mozzarella, pulled beef, caramelized red onions and km0 buffalo mozzarella |15

 **LA VEGANA** yellow tomato, pumpkin, mixed mushrooms, crunchy Treviso radicchio and walnuts |14

 **ALTOPIANO** tomato, mozzarella, grilled Treviso radicchio, sausage, and flakes of aged cheese Asiago DOP "Vecchio" |14

 **CONTADINA D' INVERNO** fior di latte mozzarella, pumpkin, Treviso radicchio, and crispy black pepper bacon |14

 **RADICIO E LARDO** mozzarella, Morlacco del Grappa cheese, Treviso radicchio and Colonnata lardo |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

 **BASTARDA INVERNALE** tomato, Grappa bastardo cheese, beef carpaccio, crispy Treviso radicchio and rosemary oil |14

 **ZUCCONA** yellow tomato, sausage (Società Agricola Ceron), pumpking, Gorgonzola dop and Kalamata olives |14

 **SFIZIOSA** fior di latte mozzarella, pumpkin, Taleggio fondue and crispy speck |14

 **PARMIGIANELLA** tomato sauce, fior di latte mozzarella, basil, Grana Padano dop cheese, fried eggplants and sausage (Società Agricola Ceron) |13

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

 **QUADROTTO D'INVERNO** edges filled with Pumpkin and Gorgonzola DOP, at the center fior di latte mozzarella, mixed mushrooms, and sausage (Società Agricola Ceron) |14

 **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 sauteed cherry tomatoes |15

 **MIELE DEL GRAPPA** mozzarella, goat cheese aged in mountain hay, black olives, dried tomatoes and Grappa dandelion honey |14

 **MEDITERRANEA** yellow tomato sauce, km0 buffalo mozzarella, black olives, dried tomatoes, smoked ricotta and basil |13

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

 **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



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

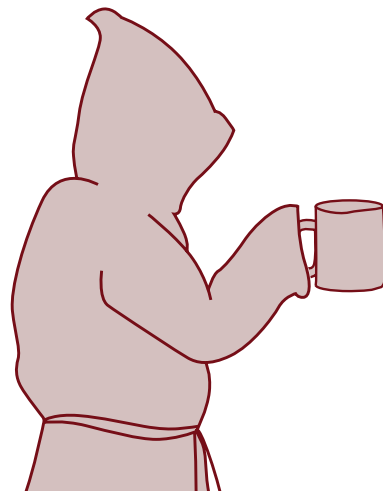
GLUTEN FREE* |3

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*



The Classic



Let's Start

OLIVE ALL'ASCOLANA stuffed with meat | **5**

STARTERS

TAGLIERE DI AFFETTATI homemade porchetta ham, sopressa ham and 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 DI SALMONE seasonal salad with dill-marinated salmon, dried tomatoes, sour cream, and avocado | **15**

INSALATA NORAH'S seasonal salad, beef carpaccio, pickled radicchio, Rustico d'Asolo cheese and walnut and raisin | **14**

INSALATA MISTA mixed salad | **4**

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

BIGOLI ALL'AMATRICIANA homemade bigoli with amatriciana sauce | **9.5**

LASAGNE ALLA BOLOGNESE homemade lasagna with ragout | **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 | **17**

SPAGHETTI ALLO SCOGLIO* seafood spaghetti | **18**

FIRST COURSES

Kids menu

first course

MACCHERONCINI BABY

(homemade egg-pasta)

oil | **6**

with tomato sauce | **6.5**

with ragout | **7**

GNOCCHI DI PATATE AL RAGÙ

Potato dumpkings with ragù | **7**

second courses

NUGGETS DI POLLO*

Homemade chicken nuggets

with french fries | **9**

HAMBURGER DI MANZO

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

GRILLED STEAK SPECIALTY

SERVED WITH BAKED POTATOES

FIorentina | **5.5/hg**

T-bone steak medium weight 1kg

COSTATA | **5/hg** Beef rib

Beef rib medium weight 800gr, served with side dish

FILETTO DI MANZO grilled Irish beef fillet | **26**

TAGLIATA DI MANZO grilled sliced beef in bed of radicchio | **21**

BISTECCA DI MANZO beef steak | **15**

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 | **14**

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 artisan 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 | **7.5**

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 Borsò | **11**

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

TRICOLORE tomato sauce, mozzarella, bresaola ham, arugula, Grana Padano cheese flakes | **13**

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

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

table setting | **2.5** - some products may be frozen*