













STARTERS

-  **ANTIPASTO ANTICA ABBAZIA** antipasto Antica Abbazia tasting of our homemade appetizers (suggested for two people) |20
-  **TARTARE** beef tartare with herbs and spices served with bread croutons, confit egg yolk and whipped butter |16
-  **FRA' DEL MAR*** seafood salad, black olives, and sun-dried tomatoes, citrus and herb-marinated salmon with horseradish mayonnaise, creamed cod on toasted bread, bruschetta with legume cream, yogurt, lemon, and crab meat |19
-  **FRA' VEGETARIANO** Asparagus and ricotta flan with Grappa cheese fondue, yogurt legume cream with croutons, guacamole with sweet and sour asparagus, Rustico d'Asolo cheese and pickled vegetables |18
-  **VITELLO TONNATO** sous vide-cooked veal with tuna sauce, traditional egg sauce and veal stock |16
-  **TRIS DI FRITTI** "in carrozza" style fried Morlacco cheese, ricotta croquettes and olive all'ascolana (stuffed with meat) |7.5
- TAGLIERE DI AFFETTATI** porchetta ham, sopressa ham and beef carpaccio with pickled vegetables |13
- TAGLIERE DI FORMAGGI** Asiago Stagionato Dop, Morlacco and Bastardo del Grappa with homemade jam and dried fruit |13
- TAGLIERE MISTO** selection of hams and cheeses served together |13









SALADS

- INSALATA DI POLLO** mixed salad, sliced chicken, Grana Padano dop flakes, croutons, and egg dressing |13
- INSALATA DI TROTA** Mixed salad, steamed salmon trout, dried tomatoes, Taggiasca olives, walnuts, dressing with honey, mustard and lemon |15
- INSALATA MISTA** mixed salad |4.5
- INSALATA RUCOLINA** arugula, confit tomatoes and flakes of Grana Padano dop |6

FIRST COURSES

-  **ABBAZZINI ANTICA ABBAZIA** homemade pasta with semolina flour, porcini mushrooms, bacon and brown beef stock |14
-  **BIGOLI DE A CORTE** semolina flour bigoli (typical Venetian pasta) with guinea fowl, rabbit and pork ragout |14
-  **RISOTTO ASPARAGI & SPECK** risotto with asparagus, spring onion, thyme, and speck creamed with Grana Padano cheese |14
-  **CAPPELLI DEL PRETE** homemade ravioli stuffed with ricotta, nettles, and dandelion, seasoned with butter, sage, and Grana Padano cheese |14
-  **GNOCCHI FRÀ GENOVESE** homemade potato gnocchi with basil pesto, extra virgin olive oil, walnuts, Grana Padano and Burrata stracciatella |15
-  **MACCHERONCINI FRA' CONTENTO*** homemade egg macaroni, shrimp tails, seasonal vegetables with ginger, shellfish bisque and flaked almonds |15
- ZUPPA DI STAGIONE** seasonal soup |12
- SPAGHETTI ALLO SCOGLIO*** seafood spaghetti |19
- SPAGHETTI ALL'AMATRICIANA** with amatriciana sauce |11
- LASAGNE ALLA BOLOGNESE** homemade lasagna with ragout |9.5
- SPAGHETTI AL RAGÙ** with ragout |10
- SPAGHETTI ALLA CARBONARA** with carbonara sauce |11
- SPAGHETTI CACIO E PEPE** with cacio e pepe sauce |11
- SPAGHETTI AL POMODORO FRESCO** with tomato sauce |9
- SPAGHETTI ALL'AGLIO, OLIO, PREZZEMOLO E PEPERONCINO** with garlic, oil parsley and pepper |10


MEAT AND FISH

-  **GRAN PIATTO DELL'ABATE** cuts of selected meats (chicken, pork, turkey, beef), drymarinated, 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
-  **FILETTO AI FUNGHI** Irish beef fillet with porcini mushrooms served on crusty bread and baked potatoes |29
-  **FILETTO AL PEPE VERDE** Irish beef fillet with green pepper sauce served on crusty bread and baked potatoes |28
-  **FRA' GALLETTO** smoked half cockerel cooked at low temperature served with potatoes and sour cream |15
-  **FRA' MAIALINO** pork cheek braised in red wine and served with Storo polenta |16
-  **PESCE DI MONTAGNA** baked salmon trout fillet au gratin with herb breading served with a cream of legumes, yogurt and lemon |18
-  **FRA' VICENTIN** codfish Vicenza-Style with Storo polenta |19
-  **GRAN FRITTO DI PESCE D'ABBAZIA*** mixed fried fish: cuttlefish, prawns, with fried vegetables, served with polenta and sweet and sour sauce |22



GRILLED STEAK SPECIALTY

- FIorentina** t-bone steak (medium weight 1kg) served with baked potatoes |7/ hg
- COSTATA** beef rib (medium weight 800gr), served with baked potatoes |6.5/ hg
- FILETTO DI MANZO** irish beef fillet with baked potatoes |26
- TAGLIATA DI MANZO** sliced beef topped with rosemary butter served on a bed of arugula with baked potatoes |21
- BISTECCA DI MANZO** beef steak served with baked potatoes |15

HAMBURGER

-  **FRA' CHICAGO** beef burger, Abbey mayonnaise, sweet and sour asparagus, crispy smoked bacon, Asiago DOP cheese wrapped in soft homemade bread and unpeeled French fries |15
(option gluten free |16)

DISHES FROM THE WORLD

-  **FRA' ORIENTE*** prawns, chicken and vegetables sautéed in curry sauce, coconut milk, limon zest served with venus black rice |18
-  **FRA' MESSICANO** chicken slices, veggies and black beans all sauteed with sweet paprika, curry, pepper, served with tortillas and guacamole |17

SIDE DISHES








- POLENTA** |3
- GRILLED VEGETABLES** |5
- OVEN BAKEN POTATOES** |4.5
- FRENCH FRIES*** |5
- UNPEELED FRENCH FRIES*** |5
- DAILY SIDE** |4.5
- SAUCE** |1
Guacamole · Beerbecue
Sweet and sour · Homemade mayo

Kids menu

- first course*
- MACCHERONCINI BABY**
(homemade egg-pasta)
oil |6
with tomato sauce |6.5
with ragout |7
 - GNOCCHI DI PATATE**
AL RAGÙ |7
Potato dumplings with ragù

- second courses*
- NUGGETS DI POLLO***
FATTI IN CASA
Homemade chicken nuggets
with french fries |9
 - HAMBURGER DI MANZO***
hamburger with
french fries |9

SPECIALTIES

-  **L'ANTICA ABBAZIA** tomato sauce, porcini mushrooms, fried eggplants, culatello ham, burrata cheese and pistachios |16
-  **ASPARAGI** tomato, mozzarella, and fresh asparagus |12
-  **BASSANESE** tomato, mozzarella, fresh asparagus, creamed egg |13
-  **LA CARBONARA** mozzarella, creamed egg, shaved Pecorino Romano DOP and crispy smoked pancetta |12
-  **LA PRELIBATA** tomato, mozzarella, asparagus, crispy smoked pancetta, and shaved Pecorino Romano DOP |15
-  **GUSTOSA** tomato, Treviso buffalo mozzarella, porchetta, pepper cream and caramelized onion |15
-  **LA VEGANA** yellow tomato, pepper cream, fried aubergines, caramelised onion and walnuts |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
-  **PARMIGIANELLA** tomato sauce, fior di latte e mozzarella, basil, Grana Padano dop cheese, fried eggplants and sausage (Società Agricola Ceron) |13
-  **BASTARDA DI PRIMAVERA** tomato, Bastardo del Grappa cheese, valeriana lettuce, beef carpaccio and marinated asparagus |15
-  **QUADROTTO PICCANTE** edges filled with gorgonzola and walnuts, in the center fior di latte, Nduja and pepper cream |15
-  **QUADROTTO DI BRONTE** edges filled with Bronte pistachio dop cream, fresh ricotta cheese and speck reserve, in the center rustic tomato sauce, km0 buffalo mozzarella and sauteed cherry tomatoes |15
-  **LA CALABRA** Fior di Latte, Nduja (typical Calabrian spreadable salami with chili pepper) and caramelized onions |13
-  **MIELE DEL GRAPPA** mozzarella, goat cheese aged in mountain hay, black olives, dried tomatoes and Grappa dandelion honey |15
-  **MEDITERRANEA** yellow tomato sauce, km0 buffalo mozzarella, black olives, dried tomatoes, smoked ricotta and basil |14
-  **FRIARIELLI** fior di latte mozzarella, rapini and sausage(Società Agricola Ceron) |13
-  **TARTUFATA** km0 buffalo mozzarella, truffle cream, bresaola ham, arugula, Grana Padano dop cheese flakes and porcini mushrooms |16
-  **PORCINI E CRUDO** tomato sauce, fior di latte mozzarella, porcini mushrooms and San Daniele prosciutto crudo riserva dop |15
-  **PORCHETTOSA** mozzarella, goat cheese aged in mountain hay, porchetta ham, honey mustard |15

CLASSIC

- MARGHERITA** tomato sauce and mozzarella |7
- BUFALA** tomato sauce, km0 buffalo mozzarella and basil |9.5
- 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 |10
- VEGETARIANA** tomato sauce, mozzarella and mixed vegetables |10
- QUATTRO FORMAGGI** tomato sauce, mozzarella and four cheeses |10
- MODA** tomato sauce, mozzarella and grilled vegetables |10
- TONNO E CIPOLLA** tomato sauce, mozzarella, tuna and onions |11
- ROMANA** tomato sauce, mozzarella, artichokes, origan and anchovies |10
- SICILIANA** tomato sauce, mozzarella, anchovies, capers, origan and olives |11
- NAPOLETANA** tomato sauce, mozzarella, anchovies and origan |9
- FRUTTI DI MARE*** tomato sauce, mozzarella, squid, octopus and shrimps |15
- SAN DANIELE** tomato sauce, mozzarella and San Daniele's prosciutto crudo riserva dop |13
- TIROLESE** tomato sauce, mozzarella, Gorgonzola cheese and speck from Sudtiroil |12
- 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 |11
- CAPRICCIOSA** tomato sauce, mozzarella, ham, artichokes and mushrooms |11
- PORCHETTA** tomato sauce, mozzarella and porchetta |11
- DIAVOLA** tomato sauce, mozzarella and spianata calabra salami |9
- VIENNESE** tomato sauce, mozzarella and würstel |9
- DELIZIA** tomato sauce, mozzarella, philadelphia cheese, walnuts and speck from Sudtiroil |13
- PUGLIESE** tomato sauce, mozzarella and onions |8

HISTORICAL PIZZAS

- REGINA MARGHERITA** tomato sauce, fior di latte mozzarella, sautéed cherry tomatoes, Grana Padano dop cheese and basil |9.5
- BOSS** tomato sauce, mozzarella, gorgonzola cheese, spianata calabra salami and onions |12
- BOMBA** tomato sauce, mozzarella, onions, capers, gorgonzola cheese, garlicinfused oil, anchovies, hot peppers and Spianata Calabria salami |15
- MONTE GRAPPA** tomato sauce, mozzarella, Morlacco del Grappa cheese and sausage (Società Agricola Ceron) |12
- KM 0** tomato sauce, mozzarella, Morlacco del Grappa cheese and Coppa ham from Borso |12
- SANTA FELICITA** tomato sauce, mozzarella, ham, artichokes, mushrooms and soppressa salami |14
- TRICOLORE** tomato sauce, mozzarella, bresaola ham, arugula, Grana Padano cheese flakes |14
- 4X4** tomato sauce, mozzarella, gorgonzola cheese and speck, Asiago stagionato dop cheese and spianata calabra salami, Morlacco cheese and soppressa salami, brie and porchetta |14
- TIPICA** tomato, mozzarella, Asiago stagionato dop cheese, baked potatoes and sausage (Società Agricola Ceron) |13



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*

 FOLLOW OUR BEER TIPS