

## 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
- DEGUSTAZIONE DI MARE\*** scallop au gratin; marinated salmon with horseradish mayonnaise, peas cream with low-temperature cuttlefish, lemon-marinated scampi, amberjack tartare with cucumber and tomato concasse, creamed cod (venetian style) with bread croutons |28
- FRA' VEGETARIANO** Savory zucchini and Morlacco muffin on walnut cream, legume hummus with paprika croutons, crispy puff pastry with pea cream, salad with cucumber, tomato, red onions and tzatziki sauce, Rustico d'Asolo cheese with jams and pickled vegetables |18
- VITELLO TONNATO** veal cooked at low temperature with tuna sauce served with traditional egg sauce, brown stock and capers |16
- FRA' PESCATORE** seafood salad with octopus, prawns, calamari with Taggiasca olives, dried tomatoes, and crispy celery curls |18
- FRA SANTIAGO\*** 3 Scallops au gratin with citrus and parsley breadcrumbs |15
- TRIS DI FRITTI\*** "in carrozza" style fried Morlacco cheese, vegetarian 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 paprika, croutons, and egg dressing |13
- INSALATA DI TROTA\*** Mixed salad, steamed salmon trout, dried tomatoes, Taggiasca olives, walnuts, dressing with honey, mustard and lemon |16
- INSALATA MISTA** mixed salad |4.5
- INSALATA RUCOLINA** arugula, dried tomatoes and flakes of Grana Padano dop |6

## FIRST COURSES

- ABBAZZINI ANTICA ABBAZIA** homemade pasta with semolina flour, porcini mushrooms, bacon and cream |14
- BIGOLI DEA CORTE\*** semolina flour bigoli (typical Venetian pasta) with guinea fowl, rabbit and pork ragout |14
- RISOTTO ALL'ACQUA DI POMODORO E MELANZANE** Eggplant risotto flavored with tomato water, creamed with smoked scamorza cheese and finished with eggplant powder and basil oil |14
- RAVIOLI DI MARE\*** homemade ravioli stuffed with sea bass, prawns and ricotta served on pea cream |18
- 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
- SPAGHETTI ALLO SCOGLIO\*** seafood spaghetti |19
- BIGOLI ALL'AMATRICIANA** semolina flour bigoli (typical Venetian pasta) with amatriciana sauce |11
- LASAGNE ALLA BOLOGNESE\*** homemade lasagna with ragout |10
- SPAGHETTI AL RAGÙ** with ragout |12
- SPAGHETTI ALLA CARBONARA** with carbonara sauce |12
- SPAGHETTI CACIO E PEPE** with cacio e pepe sauce |12
- 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 Tzatziki sauce |15
- FRA' MAIALINO** slow-cooked pork fillet with Norah's beer sauce served with baked potatoes and side dish of the day |16
- PESCE DI MONTAGNA** baked salmon trout fillet au gratin with herb breading served with peas cream |18
- FRITTURA D'ABBAZIA\*** mixed fried fish: cuttlefish, prawns, with fried vegetables, served with polenta and sweet and sour sauce |22
- TATAKI DI SALMONE\*** salmon tataki with sautéed vegetables in ponzu sauce and sweet and sour mayonnaise |20
- POLPO ALLA GRIGLIA\*** grilled octopus served with legume hummus |20

## 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 herb 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, fresh tomato, iceberg lettuce 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, 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 dumpkings 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
  - WURSTEL ALLA GRIGLIA**  
grilled sausage with French fries |9

## SPECIALTIES

-  **L'ANTICA ABBAZIA\*** tomato sauce, porcini mushrooms, fried eggplants, culatello ham, burrata cheese and pistachios |16
-  **BASTARDA ESTIVA** tomato, Grappa bastardo cheese, sautéed cherry tomato, beef carpaccio, rocket and rosemary oil |15
-  **POLPO\*** yellow tomato, fresh cherry tomato, octopus, smoked burrata and caper flower |16
-  **FRESCA** tomato, burrata, fresh cherry tomato and basil pesto |14
-  **BRONTE** mozzarella, burrata cheese, mortadella ham and Bronte's pistachios |15
-  **CANTABRICA** yellow tomato sauce, burrata cheese, Cantabrian anchovies, caper flower and lemon zest |15
-  **TAGGIASCA** tomato sauce, km0 buffalo mozzarella, fresh cherry tomatoes, taggiasca olives and basil oil |13
-  **LA CARBONARA** mozzarella, creamed egg, shaved Pecorino Romano DOP and crispy smoked pancetta |12
-  **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 mozzarella, basil, Grana Padano dop cheese, fried eggplants and sausage (Società Agricola Ceron) |13
-  **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** km 0 buffalo mozzarella, Nduja (typical Calabrian spreadable salami with chili pepper) basil oil 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
- VENETA\*** tomato sauce, mozzarella and sausage |9
- 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 Calabra 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\* and/or deep-frozen\*



FOLLOW OUR BEER TIPS