

STARTERS

-  **ANTIPASTO ANTICA ABBAZIA*** antipasto Antica Abbazia tasting of our homemade appetizers (suggested for two people) |20
-  **TARTARE*** Beef tartare seasoned with herbs and spices, served with a seasonal mushroom mousse, anchovy battuto, whipped herb butter, marinated pumpkin, and whole wheat milk bread |16
-  **DEGUSTAZIONE DI MARE*** Seafood tasting platter: Pan-seared scallop glazed with white wine, Lemon-marinated scampi, Sarde in Saor (Venetian-style sweet and sour sardines), Smoked swordfish carpaccio, Stewed baby octopus served with fried polenta concia (cheesy fried polenta), low-temperature slow-cooked salt cod served on a bed of mashed potatoes |28
-  **FRA' VEGETARIANO*** Savory tart stuffed with Tuscan kale and Taleggio cheese, potato and Asiago mille-feuille, Mediterranean-style carrots (seasoned with capers and Taggiasca olives), baked cubed pumpkin over seasonal mushroom mousse with fried "polenta concia"(cheesy fried polenta), Rustico d'Asolo cheese served with homemade jam |18
-  **FRA SANTIAGO*** 3 Scallops au gratin with Prosecco Wine |15
-  **FRA' DE STAJON** Multi-grain focaccia with pumpkin cream, diced pumpkin, rolled pancetta, and pecorino shavings |9.5
-  **FRA' VENESSIAN** Creamed cod with whole wheat sandwich bread croutons |15
-  **OLIVE ASCOLANE** (olives stuffed with minced meat) |7

- TAGLIERE DI AFFETTATI** porchetta ham, sopressa ham and beef carpaccio with pickled vegetables |13
- TAGLIERE DI FORMAGGI** Asiago Stagionato, Morlacco and Bastardo del Grappa with homemade jam and dried fruit |13
- TAGLIERE MISTO** selection of hams and cheeses served together with pickled vegetables and homemade jam |13

SALADS

- INSALATA DI POLLO** mixed salad, sliced chicken, Grana Padano 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 |6

FIRST COURSES

-  **ABBAZZINI ANTICA ABBAZIA** homemade pasta with semolina flour, porcini mushrooms, bacon and cream |14
-  **GNOCCHI DI ZUCCA** Pumpkin gnocchi stuffed with gorgonzola, sautéed in rosemary infused butter and topped with toasted pumpkin seeds |15
-  **BIGOLI DEA CORTE*** semolina flour bigoli (typical Venetian pasta) with guinea fowl, rabbit and pork ragout |14
-  **RISOTTO AL CAVOLO VIOLA** Purple cabbage risotto with toasted pine nuts, caciotta cheese fondue with herbs, and seared sausage (vegetarian option available) oil |14
-  **PAPPARDELLE AL RAGÙ DI CINGHIALE** Homemade chestnut flour pappardelle, bronze-die extruded, with wild boar ragout and red fruit gel |16
-  **BIGOLI IN SALSA** Homemade bronze-drawn semolina bigoli pasta served with a venetian traditional sardine sauce |16
-  **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*** Homemade bronze-drawn semolina bigoli pasta served with a venetian traditional sardine sauce |12
- LASAGNE ALLA BOLOGNESE*** homemade lasagna with ragout |11
- SPAGHETTI AL RAGÙ** with ragout |12
- SPAGHETTI ALLA CARBONARA** with carbonara sauce |12
- SPAGHETTI AL POMODORO FRESCO** with tomato sauce |9
- SPAGHETTI ALL'AGLIO, OLIO, PREZZEMOLO E PEPERONCINO** with garlic, oil parsley and pepper |11

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' RUSPANTE** Sliced low-temperature cooked duck breast, finished on the grill, served with potatoes and orange mayonnaise |22
-  **FRA' BOCCON** Veal stew in tomato sauce with polenta |17
-  **FRA' GALLETTO*** smoked half cockerel cooked at low temperature served with potatoes and barbecue sauce |15
-  **FRA' MAIALINO** Pork cheek braised in Norah beer, served with polenta and the daily side dish |16
-  **SEPIE** Venetian-style cuttlefish in tomato sauce, served with polenta |18
-  **FRITTURA D'ABBAZIA*** mixed fried fish: cuttlefish, prawns, with fried vegetables, served with polenta and sweet and sour sauce |22

GRILLED STEAK SPECIALTY

- COSTATA** Italian heifer rib eye (characterized by good marbling, soft and sweet on the palate) served with baked potatoes (medium weight 800 gr) |6.5/ hg
- FIorentINA** Florentine steak of Italian heifer beef (characterized by good marbling, soft and sweet on the palate) served with baked potatoes (medium weight 1 kg) |7/ hg
- FIorentINA SASHI DANIMARCA** Sashi Danish Beef T-Bone Steak (A premium cut of Nordic beef, renowned for its exceptional marbling that provides extraordinary tenderness and a delicate flavor with herbal notes) served with roasted potatoes (Average weight 1.5 kg, recommended for 2 people) |8/ 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, copper tomato, iceberg lettuce, cheddar, egg omelette, crispy smoked bacon, enclosed in a soft bun and served with skin-on 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 · Barbecue
- 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 D'AUTUNNO** tomato, Grappa Bastardo cheese, Norah's beef carpaccio, arugola and marinated mushrooms |15
-  **BRONTE** mozzarella, burrata cheese, mortadella ham and Bronte's pistachios |15
-  **ZUCCONA** yellow tomato, sausage (Società Agricola Ceron), pumpking, Gorgonzola dop and Kalamata olives |15
-  **HALLOWEEN** venetian fior di latte, pumpkin, bacon and smoked ricotta |14
-  **SFIZIOSA** venetian fior di latte, pumpkin, Taleggio fondue and crispy speck |15
-  **LA CARBONARA** mozzarella, creamed egg, shaved Pecorino Romano and crispy smoked pancetta |12
-  **GUSTOSA*** tomato, Treviso buffalo mozzarella, porchetta, pepper cream and caramelized onion |15
-  **LA VEGANA*** yellow tomato, pumpking cream, mixed mushrooms and walnuts |14
-  **TRONCHETTO** rolled pizza filled with km0 buffalo mozzarella, sautéed cherry tomatoes and basil, served with San Daniele prosciutto crudo riserva, arugola and Grana Padano cheese flakes |15
-  **PARMIGIANELLA*** tomato sauce, fior di latte and mozzarella, basil, Grana Padano cheese, fried eggplants and sausage (Società Agricola Ceron) |13
-  **QUADROTTO D'AUTUNNO** edges filled with Pumpkin and Gorgonzola DOP, at the center fior di latte mozzarella, mixed mushrooms, and sausage (Società Agricola Ceron) |15
-  **QUADROTTO DI BRONTE** edges filled with Bronte pistachio cream, fresh ricotta cheese and speck reserve, in the center rustic tomato sauce, km0 buffalo mozzarella and sautéed cherry tomatoes |15
-  **LA CALABRA** km 0 buffalo mozzarella, Nduja (typical Calabrian spreadable salami with chili pepper) pepper cream 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, arugola, Grana Padano cheese flakes and porcini mushrooms |16
-  **PORCINI E CRUDO*** tomato sauce, fior di latte mozzarella, porcini mushrooms and San Daniele prosciutto crudo riserva |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, sautéed cherry tomatoes, garlic and origan |5.5
- ESTIVA** tomato sauce, mozzarella, sautéed 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 |13
- TIROLESE** tomato sauce, mozzarella, Gorgonzola cheese and speck from Sudtiro |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 Sudtiro |13
- PUGLIESE** tomato sauce, mozzarella and onions |8

HISTORICAL PIZZAS

- REGINA MARGHERITA** tomato sauce, fior di latte mozzarella, sautéed cherry tomatoes, Grana Padano 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, arugola, Grana Padano cheese flakes |14
- 4X4** tomato sauce, mozzarella, gorgonzola cheese and speck, Asiago stagionato cheese and spianata calabra salami, Morlacco cheese and soppressa salami, brie and porchetta |14
- TIPICA*** tomato, mozzarella, Asiago stagionato 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