

Appetizers

gluten-free also possible

Caprese

*Mozzarella Fior di latte with
ox heart cherry tomatoes and extra virgin olive oil. 7*

9,00

Veal in tuna sauce

9,00

Revisited Arancini

*with tomato cream, Apulian burrata
and basil oil. 7.1*

13,50

Parma Ham 36 Months Dop

*, mixed salad
and cherry tomatoes. 7*

13,50

Special Bufala Caprese

with Mozzarella di bufala, cherry tomatoes, rocket and Parma ham 7.1

15,00

Platter of cold cuts and mixed cheeses

7

16,50

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Warm seafood salad *

with cuttlefish, octopus, prawns and vegetable julienne. 2, 4

16,50

Trio of Scottona Tartare

with Apulian burrata, guacamole sauce
and foie gras.7

18,00

Trio of Fish Tartare *

Norwegian salmon, amberjack and yellowfin tuna
with lemon and passion fruit reduction. 7.4

18,50

Buffalo mozzarella from Campania an Parmesan fondue and truffle

7

23,50

Raw seafood *

oysters

red prawns

scampi

Mixed sashimi

tartare of: amberjack, salmon and tuna 2,4,14

45,00

first courses

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Spaghetti all' arrabbiata

9,00

Tortellini with cream and ham

9,00

Rigatoni pasta with three tomato creams
(yellow datterino, perino, pachino) with burrata
of Apulian and basil oil. 1.7

12,00

Ravioli del plin di magro

with parmesan fondue, saffron and crispy bacon 1,7

14,50

Spaghetti Carbonara

14,50

Spaghetti Bolognese

14,50

first courses

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Wholemeal Spaghetti from Gragnano

*with turnip greens, anchovy fillets, Greek yogurt and brushed
of crispy bread flavored with thyme 1*

14,50

Burrata ravioli with Scottona ragout 1,7

16,50

Truffle tagliolini with parmesan fondue

7,1

18,00

Soups

Tomaten Soup

tomatoes soup with squares of Bufalo mozzarella

13,50

Alfonso's Soup

13,50

first courses

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Fresh pasta spaghetti alla chitarra *

with pistachio cream, red prawn tartare and chopped pistachios. 1,2,8

16,50

Risotto alla milanese "abbracci bistrot"*

con with bisque and red praw tartare.2,7

16,50

Spaghetti alla chitarra with seafood*

with squid, mussels, cuttlefish and prawns 1,2

22,00

Spaghetti chitarra with Blue Crabs *

with cherry tomatoes and Mediterranean aromas 1,7

23,50

Second courses

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Scottona meatballs "grandmother's recipe" with
gravy and french fries

16,50

Gulasch with roasted potatoes

23,50

Fine Italian pork cutlet alla Milanese
(classic)

with roasted potatoes.

26,50

(Spring)

with mixed salad and cherry tomatoes.

26,50

Ossobuco with Milanese risotto

26,50

Fiorentina t-bon steak for 1 person 550 g. (ca)
grilled with two sausages

*with cheese sauce and green pepper
sauce*

34,00

Second courses

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Mixed fried fish "Abbracci" *

*with squid, prawns, octopus
anchovies and julienne of zucchini and
carrots. 4, 2, 14*

22,00

Grilled octopus *

*with mashed potato quenelle, Taggiasca olives and
dried tomatoes. 14*

26,00

Sliced yellowfin tuna with two sesame *

*with ginger soy reduction
with baby spinach and salted
vegetables. 4, 6*

26,00

Fish trilogy with grilled vegetables *

*with grilled vegetables. salmon, orata e
gamberoni 4*

26,50

Side dishes

roast potatoes	8,00
grilled vegetables	8,00
carrot fennel salad	8,00
mixed salad	9,00
turnip greens	9,00
Fried polenta	9,00

Salads

gluten-free also possible

Quinoa salad

with chickpeas, baby spinach, avocado, sauteed eggplant and "Greek Dop" feta cheese. Served with bread croutons 7

13,00

Chicken salad

mixed salad, corn, cherry tomatoes, avocado, sauteed chicken nuggets, toasted bread croutons and Greek yogurt sauce.

Served with bread croutons 7, 1

13,50

Italian salad

mixed salad with cherry tomatoes, hard-boiled egg, tuna and cooked ham, served with bread croutons

13,50

Ceaser Salad

Served with bread croutons

13,50

"Abbracci" salad

mixed salad, cherry tomatoes, fennel, carrots, salmon tartare marinated with lemon, avocado, basmati rice and chickpeas in citronette sauce.

Served with bread croutons

14,50

Warm seafood salad *

with cuttlefish, octopus, prawns and vegetable julienne.

Served with bread croutons 4

16,00

DESSETS

also gluten free *

Millefeuille Hugs 7

8,00

Tiramisù 3 7

8,00

Cheese cake 7,1

8,00

Chocolate cake with warm cocoa center and ice cream

8,00

Cup with Sorbet balls

Lemon sorbet

8,00

mandarin sorbet

8,00

Peach and mango sorbet

8,00

Maracuja sorbet

8,00

Our Ice Cream Cups

Tropical Cup 7

coconut, fresh pineapple, whipped
cream and chocolate flakes

8,00

The Pearl 7

chocolate, pistachio, whipped
cream and chopped pistachios

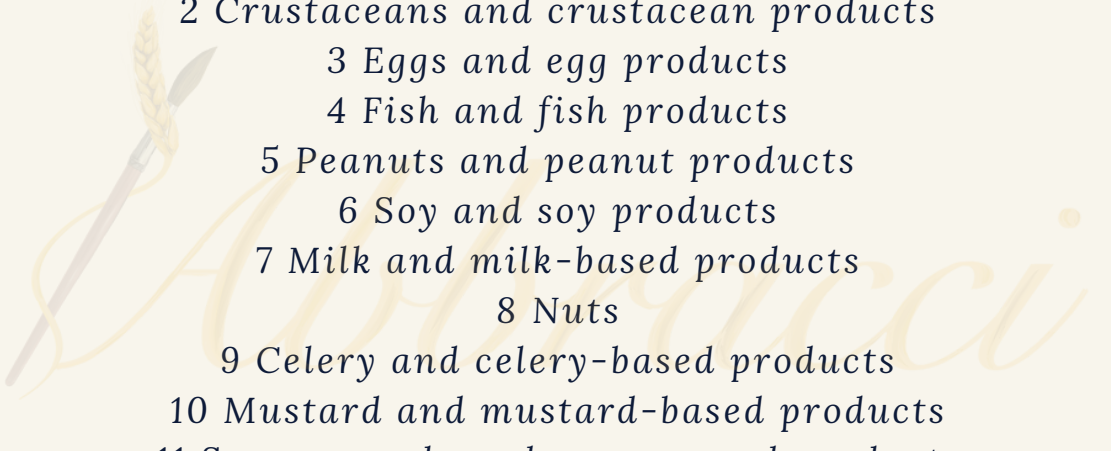
8,00

Passion D'Amour Cup 7

Mandarin, Peach, Mango, Whipped Cream, Maracujà

8,00

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES

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- 1 Cereals containing gluten
 - 2 Crustaceans and crustacean products
 - 3 Eggs and egg products
 - 4 Fish and fish products
 - 5 Peanuts and peanut products
 - 6 Soy and soy products
 - 7 Milk and milk-based products
 - 8 Nuts
 - 9 Celery and celery-based products
 - 10 Mustard and mustard-based products
 - 11 Sesame seeds and sesame seed products
 - 12 Sulfur dioxide and sulphites in higher concentrations. at 10 mg / kg or 10 mg / liter
 - 13 Lupins and lupine-based products
 - 14 Molluscs and shellfish-based products
- CHILLED PRODUCTS MARKED WITH THE SYMBOL *

