

# Abbracadabra

## Appetizers

<b>Insalata Caprese V</b>	<b>50</b>
<i>Fresh mozzarella with ripe tomatoes, drizzled with a classic basil dressing</i>	
<b>Parmigiana di Melanzane V</b>	<b>50</b>
<i>Sliced, lightly fried eggplant layered with tomato, mozzarella, parmesan and basil</i>	
<b>Onion Mousse V</b>	<b>45</b>
<i>Abra's famous mousse of onion soup</i>	
<b>Tagliere Misto di Salumi e Formaggi</b>	<b>60</b>
<i>Selection of traditional Italian meats and cheeses</i>	
<b>Carpaccio di Mare</b>	<b>55</b>
<i>Sliced wahoo marinated in orange and beetroots</i>	
<b>Pasticciotto Di Verdure</b>	<b>50</b>
<i>Pastry filled with mix of vegetables and fresh mozzarella cheese</i>	
<b>Frittura di Calamari e Zucchini</b>	<b>50</b>
<i>Breaded and deep-fried squid and zucchini squash served with a sauce tartare</i>	

## First Courses

<b>Ravioli di Zucca V</b>	<b>50</b>
<i>Homemade pumpkin ravioli in butter, sage and crumbled Amaretto biscuits</i>	
<b>Gnocchi alla Sorrentina V</b>	<b>50</b>
<i>Potato dumplings with tomato sauce, basil, parmesan and mozzarella cheese</i>	
<b>Tortelloni alla Genovese</b>	<b>60</b>
<i>Homemade pasta stuffed with veal and onions sauce dressed by parmesan fondue and wine demi-glas</i>	
<b>Scialatelli ai Quattro Formaggi</b>	<b>60</b>
<i>Traditional homemade pasta with four cheeses sauce, walnuts and radicchio salad</i>	

## Main Courses

<b>Pollo Alla Cacciatora</b>	<b>85</b>	<b>Pescato Capperi e Limone</b>	<b>100</b>
<i>Chicken pieces on the bone baked in a rich classic tomato based sauce served with polenta</i>		<i>Fresh fillet of fish sautéed in a sauce made with capers and lemon</i>	
<b>Brasato al Barolo</b>	<b>90</b>	<b>Gamberoni alla Fiamma</b>	<b>100</b>
<i>Slow roasted beef on mashed potatoes topped with Barolo reduction</i>		<i>Sautéed shrimps flambéed with English Harbour rum and served with steamed rice</i>	
<b>Costata di Manzo ai Ferri</b>	<b>115</b>		
<i>Grilled Black Angus Rib Eye with a green peppercorn sauce served on the side</i>			

All prices are in EC\$

A service charge of 10% will be added to your bill, gratuities are at your discretion, ABST at 17% is not included



# Dessert MENU

## DESSERTS

<b>Almond and Chocolate Cake</b>	<b>25</b>
<b>Classic Italian Tiramisu</b>	<b>25</b>
<b>Panna Cotta</b>	<b>25</b>
<b>Sponge Cake Roll</b>	<b>25</b>
<b>Zabaione</b>	<b>20</b>
<b>Mix Cheese Plate</b>	<b>30</b>
<b>Gelato— 2 scoops</b> <i>(Chocolate, rum and raisin, pistacchio, vanilla)</i>	<b>20</b>
<b>Sorbetto— 2 scoops</b> <i>(Lime, lemon and ginger, mango, passion fruit)</i>	<b>20</b>
<b>Affogato</b> <i>1 gelato scoop, Rum, Espresso coffee</i>	<b>25</b>

*Abacadabra*