

## **ANTIPASTI**

Cerignola olives, ciabatta	9
Sicilian white anchovies "in saor"	11
Charred eggplant and fontina arancini (2 piece)	10
San Daniele prosciutto, rock melon	16
Fried whitebait, lemon and caper aioli	15
Heirloom tomatoes, stracciatella, black olives	17
Beef carpaccio, parmigiano, anchovy, rocket	18

## **PASTA**

Gnocchi, gorgonzola, hazelnuts	29
Paccheri, pomodoro, buffalo mozzarella	27
Prawn tortelli, crustacean sauce, fennel	35
Squid ink spaghetti, clams, bottarga	32
Pappardelle, veal and porcini ragù, gremolata	32
Tagliatelle, wagyu bolognese, parmigiano	28

## **CARNE**

Angus Porterhouse, mustard butter, watercress	39
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## **CONTORNI**

Broccolini, confit garlic, almonds	13
Rocket, lemon, pecorino	11
Fries	9

## **DOLCI**

Almond sorbetto, wild cherries	10
Cannoli, ricotta, pistachio, orange (2 piece)	12
Abbiocco tiramisù - coffee, chocolate, mascarpone	14

## **FORMAGGI**

Individual	11
Selection of three	28

# **ABBIOCCO**

## GLOSSARY

*Let us translate...*

### **abbiocco**

*noun* [ab-byok-ko]

a unique Italian phrase to express the contented drowsiness you feel after a delicious meal. Embrace it – the Italians do.

### **Cerignola**

A town in Puglia renowned for their olives, in particular their giant green olive.

### **“in saor”**

The Italian “sweet and sour”, originating from Venice and consisting of pine nuts, onion and raisins.

### **straciatella**

Mozzarella cheese that has been shredded and folded into extra cream.

### **Paccheri**

Large pasta tubes originating from the Campania region.

### **pomodoro**

The staple sauce in Italy, made with ripe tomatoes.

### **gremolata**

a garnish consisting of parsley, lemon zest and garlic that pairs great with slow cooked meats.

### **tagliatelle**

long, flat ribbon pasta. Declared as the “proper” pasta to serve with Bolognese sauce by the Italian Academy of Cuisine.

# ABBIOCCO