

ABBRACCIÒ

— *cucina italiana*™ —



**The italian cuisine's ambassador
in Puerto Vallarta**



ANTIPASTI

BURRATA CAPRESE

Creamy burrata mozzarella, tomatoes, fresh basil, red onions, balsamic glaze, drizzled with extra-virgin olive oil. (9 oz.). \$299

GAMBERI E SALMONE DIAVOLO

Battered and fried shrimp and salmon bathed with a calabrese chili aioli. (9 oz.). \$249

FRITTO MISTO

Mix of seafood and vegetables lightly battered and fried with tempura.

Served with citrus aioli. (11 oz.). \$249

Order only calamari. (9 oz.). \$269

CARPACCIO DI MANZO

Thinly sliced filet topped with arugula salad, Parmesan, capers, and roasted garlic aioli. Served with Parmesan crostini. (4 oz.). \$299

CAVOLFIORRE QUATTRO FORMAGGI *Cauliflower and four cheeses*

Delicious cauliflower marinated in a tahini marinade with a touch of turmeric, black pepper, salt, fresh lemon, and olive oil. Slow-baked in our brick oven, served on a four-cheese sauce bed, finished with a sprinkle of parmesan and truffle oil. (8 oz.) \$278

FUNGHI RIPIENI *Stuffed mushrooms*

Mushrooms stuffed with sausage, spinach, ricotta, Romano, mozzarella and Italian breadcrumbs served over our tomato cream sauce. (6 oz.). \$199

ARANCINI CARBONARA

Six little balls of linguine carbonara with our delicious sugo rosa sauce, breaded with Parmesan cheese and black pepper. \$209

NODINI ALL'AGLIO *Garlic Bread*

Small braids of house bread fermented for a whole day, baked and covered with a touch of garlic oil and parsley. Served with sprinkled parmesan and pomodoro sauce. (8 oz.). \$89

TAGLIERE *Charcuterie Board*

Fresh combination of goat cheese, fontina and aged Parmesan. Prosciutto, sirloin and salami. Accompanied with a fig jelly. (10 oz.). \$369

TAGLIERE



BURRATA CAPRESE





INSALATA DI RUCULA ORZO CON SALMONE



INSALATA DEL RACCOLTO CON POLLO

ZUPPE & INSALATE

ZUPPA SICILIANA

Our family recipe of spicy chicken soup with fresh vegetables and ditalini pasta. (5 oz.). \$94

LENTICCHIE E SALSICCIA

Hearty lentil soup with spicy Italian sausage and tomatoes. (5 oz.). \$94

INSALATA DI RUGULA ORZO CON SALMONE

Fresh pasta tossed with arugula, plum, toasted hazelnut, black olive and cherry tomatoes. With a parmesan dressing with a topping of goat cheese and 5 ounce of grilled salmon. (12 oz.). \$289

INSALATA MEDITERRANEA

Mixed lettuce, fresh arugula, cherry tomatoes, toasted almonds, cucumber and green apple in a citrus and mint vinaigrette with a gorgonzola cheese topping. (12 oz.). \$289

INSALATA DI CAESAR CON POLLO O GAMBERI

Our mix of romaine lettuce, croutons and Parmesan. Served with chicken (5 oz.) or grilled shrimps (3.5 oz.) . \$249

CONTORNO INSALATA DI CAESAR

Crisp romaine lettuce, housemade croutons, Parmesan cheese and Caesar dressing. (4 oz.). \$89

CONTORNO INSALATA DELLA CASA

Crisp romaine lettuce tossed in our creamy Parmesan dressing with carrots and kalamata olives. (4 oz.). \$89

INSALATA DEL RACCOLTO

Combination of lettuce with green apple, roasted beetroot, and bacon. Tossed in an Italian vinaigrette with a topping of goat cheese and toasted hazelnuts. (5 oz.) \$289



PASTA

We make fresh pasta everyday to give you the best experience of our Italian cuisine.

SPAGHETTI POSITANO

Spaghetti tossed in olive oil, fresh garlic, and crushed tomatoes, topped with housemade pesto and fresh basil leaves. (12 oz.). \$229

Add Grilled Chicken (5 oz.). \$50*

Add Grilled Shrimp. (3 oz.). \$60*

*Extra al cost.

SPAGHETTI ALLA CARBONARA

Spaghetti tossed in a creamy, classic Carbonara sauce with pancetta and Romano cheese. (14 oz.). \$269

GNOCCHI AL PIACERE

Order your gnocchi with the recipe of your choice:

Positano (15 oz.), Abbraccio (17 oz.) or

Garlic Oil. (10 oz.). \$249

Add Grilled Chicken (5 oz.). \$50*

Add Grilled Shrimp. (3 oz.). \$60*

*Extra al cost.

FETTUCCINI ABBRACCIO

Fettuccini tossed in a creamy Alfredo sauce with Romano cheese, sautéed mushrooms, and peas. \$249

Add Grilled Chicken. (5 oz.). \$50*

Add Grilled Shrimp. (3 oz.). \$60*

Add Truffle Oil. (0.5 oz.). \$40*

*Extra al cost.

FETTUCCINI ALLA ROUTA PARMEGIANO

We make it at your table! Fettuccine cooked al dente in our 24 month aged parmegiano reggiano with a touch of pepper and fresh truffle. (10 oz.). \$399

Add Grilled Chicken (5 oz.). \$50*

Add Grilled Shrimp. (3 oz.). \$60*

*Extra al cost.

SPAGHETTI ALLA BOLOGNESE

Spaghetti tossed with our housemade Bolognese meat sauce (14 oz.). \$239

SPAGHETTI DAMIAN

Our traditional homemade pasta with shrimp sautéed with fine herbs with a touch of lemon butter.

(12 oz.). \$289

SPAGHETTI ALLE VONGOLE **NEW**

Sautéed spaghetti with white wine, garlic, Romano cheese, accompanied by fresh clams. (9 oz.). \$289

SPAGUETTI ALLA PUTTANESCA **NEW**

Grandma's traditional recipe with our fresh spaghetti pasta and puttanesca sauce (8 oz.). Choose your protein: shrimp (3.5 oz.) or chicken (5 oz.). \$289.



ORZO DI MARE ALLA CHAMPAGNE**ORZO DI MARE ALLA CHAMPAGNE**

Fresh combination of shrimp, mussels and scallops pan seared with olive oil and a touch of garlic with a delicious Champagne sauce and mixed with our orzo pasta. (14 oz.). \$299

BUCATINI ALL'AMATRICIANA *NEW*

Sauteed bucatini pasta with Italian amatriciana sauce made with pomodoro, mixed with pancetta, pepper, and chili flakes (8 oz.).

Choose your protein: shrimp (3.5 oz) or chicken (5 oz.). \$289.

CANNELLONI CAMPAGNOLO

Baked cannelloni pasta filled with our spicy italian sausage, red bell peppers, housemade Pomodoro sauce and goat cheese. (8 oz.). \$229

RAVIOLI DI MARE

Try our ravioli stuffed with crab, topped with shrimp cream. Served with grilled shrimp. (10 oz.). \$279

RAVIOLI QUATTRO FORMAGGI

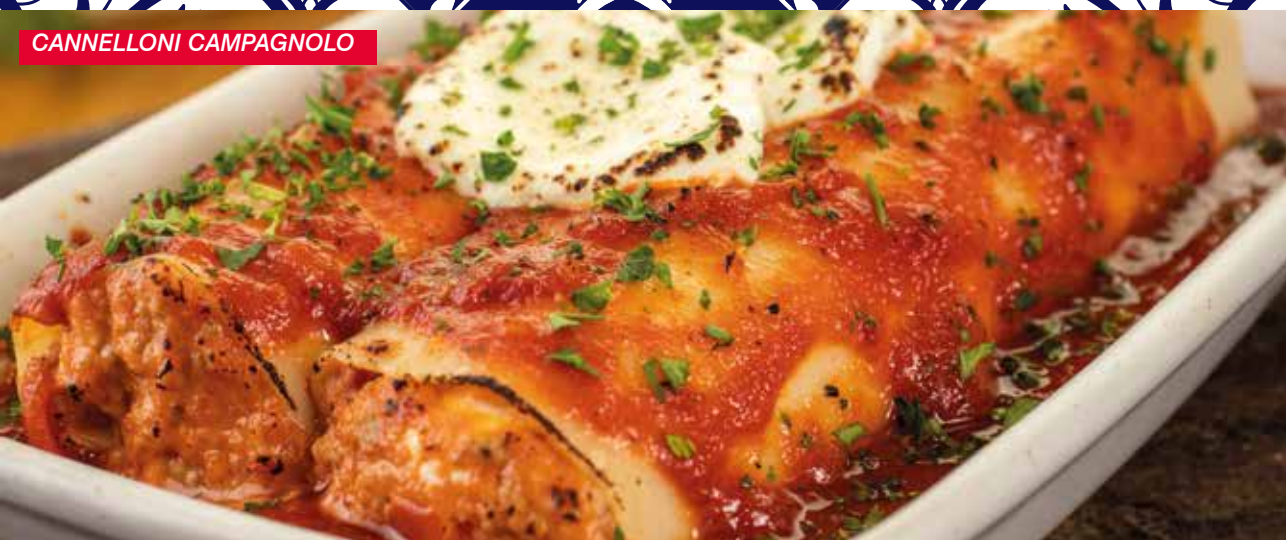
Four baked cheese ravioli topped with Alfredo sauce and sundried tomatoes. (12 oz.). \$239

Add Grilled Shrimp. (3 oz.). \$60

RAVIOLI SHORT RIB

Delicious Short Rib slow-cooked for several hours, shredded and mixed with our parmesan cheese, ricotta, and spices, all wrapped in our fresh ravioli pasta.

Served with a bath of our Marsala mushroom sauce. (8 oz.). \$279

CANNELLONI CAMPAGNOLO

“The best lasagna in Puerto Vallarta, with fresh pasta and ingredients.”

LASAGNA

Fresh pasta layered with meat sauce, mozzarella, ricotta and Romano cheese, topped with housemade Pomodoro sauce. (15 oz.). \$249

Add Grilled Chicken. (5 oz.). \$50*

Add Grilled Shrimp. (3 oz.). \$60*

*Extra al cost.

**LASAGNA**



POLLO PICATTA

POLLO

POLLO PICATTA

Breaded seared chicken breast with a touch of our classic lemon butter, served with capers and mounted on a bed of capellini. Choose a side. (9 oz.). \$299

POLLO ROSA MARIA

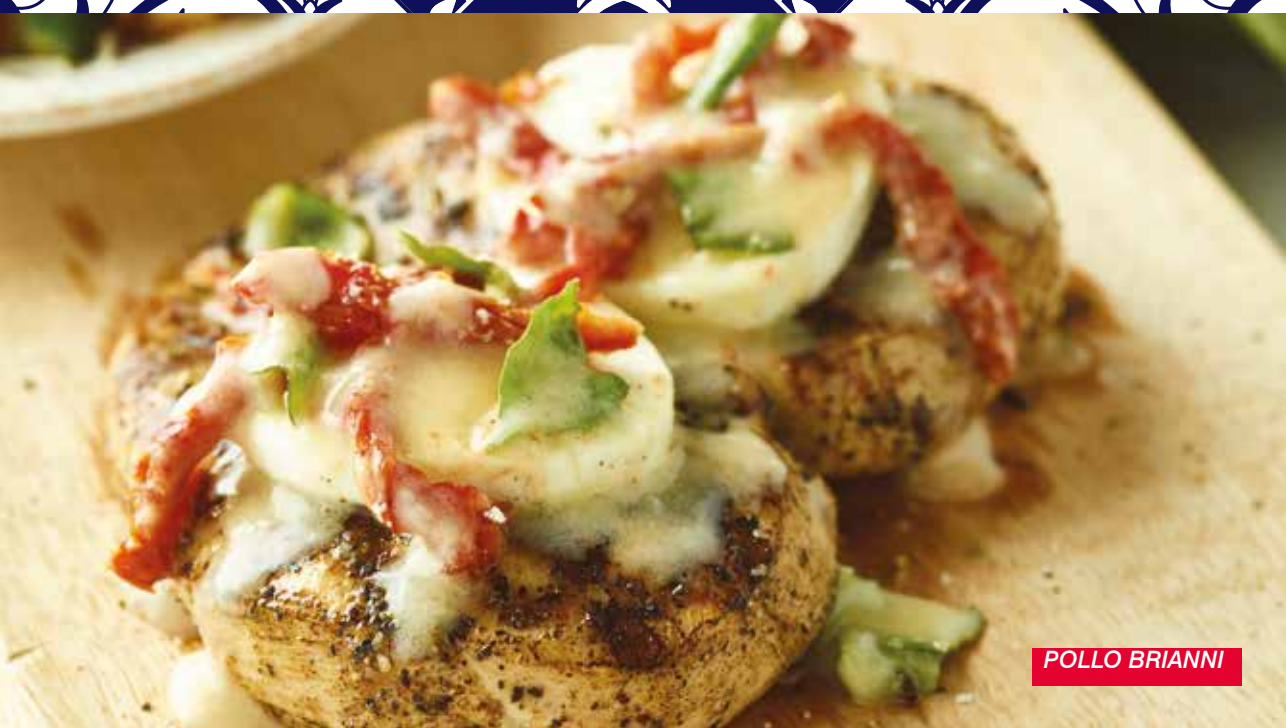
Grilled chicken stuffed with prosciutto and fontina cheese, topped with sautéed mushrooms and lemon basil butter sauce. Served with your choice of a freshly made side. (9 oz.). \$299

POLLO PARMIGIANA

Breaded chicken breast, sautéed and topped with housemade Pomodoro, Romano and mozzarella cheese. Served with your choice of a freshly made side. (9 oz.). \$299

POLLO BRIANNI

Grilled chicken topped with goat cheese, sundried tomatoes, fresh basil, and lemon butter sauce. Served with your choice of a freshly made side. (9 oz.). \$299



POLLO BRIANNI



DAL MARE

SPIEDINO DI GAMBERI

Shrimp skewers coated with Italian breadcrumbs, grilled and topped with lemon butter sauce. Served with your choice of a freshly made side. (5 oz.). \$269

Order it with two pieces of scallops for an extra \$ 59.

PESCE PICATTA

White fish, pan seared sea bream with a touch of our classic lemon butter, served with capers on a bed of capellini, garlic oil. Served with your choice of a freshly made side. (9 oz.). \$399

PESCE ALLA FIRENZE *NEW*

Baked fresh fish with panko and herbs. Served with a topping of four grilled shrimp and a base of our traditional sugo rosa sauce (8.5 oz.). \$409

SALMONE GRIGLIATO

Grilled salmon with a tomato basil vinaigrette. Served with your choice of a freshly made side. (8 oz.). \$379





COSTOLA DI AGNELLO IN PESTO

TAGLI DI CARNE

COSTOLA DI AGNELLO IN PESTO

Tender rack of lamb cooked on the grill bathed in our pesto and basil with a mint demiglace. (15 oz.). \$769

SHORT RIB

Classic beef rib slow-cooked for several hours with red wine, celery, carrot, and onion. Set out with three baked bones on a bed of mashed potato. Finished with a bath of our Marsala mushroom sauce. (15 oz.). \$399

FILETTO BRIANNI

Filet center cooked alla griglia with our Brianni topping: goat cheese, sun dried tomato and fresh basil. (10 oz.). \$479

RIBEYE TOSCANA

Delicious cut marinated with olive oil, rosemary and balsamic Topped with a Ribeye Chicharron. (15 oz.). \$579



TO SHARE

SALMONE DA CONDIVIDERE

To share! Our Herb Baked Salmon accompanied by a large della casa or Caesar salad and a choice of pasta: Positano Spaghetti or Fettuccine Abbraccio. (28 oz.) \$1,099

RIBEYE AL FORNO *NEW*

Try our ribeye marinated and slow-roasted for several hours with our secret recipe featuring vinegar, butter, red wine, and rosemary (52 oz). Served with a large house salad, Positano spaghetti, or Abbraccio fettuccini. \$1,599.



SIDES

PATATINE FRITTE ALL'AGLIO E ROSMARINO

Crispy fries seasoned with salt, pepper, garlic and fresh rosemary. (5 oz.). \$94

PATATINE TARTUFO

French fries with our truffle oil and parmesan cheese. (5 oz.). \$94

SPINACI SALTATI

Fresh spinach sautéed with olive oil and garlic. (4 oz.). \$84

RISOTTO

Delicious risotto cooked in the pan. (5 oz.). \$84

BROCCOLI SALTATI

Broccoli with a touch of olive oil. Garlic and red pepper. (5 oz.). \$84

CAPELLINI

Pasta known as angel hair with garlic and olive oil. (3 oz.). \$94

FETTUCCINI POMODORO

Fettuccini tossed in our housemade Pomodoro. (5 oz.). \$94

FETTUCCINI ALFREDO

Fettuccini tossed in Alfredo sauce. (5 oz.). \$94

ZUCCHINI STEFANO

Zucchini tossed with sautéed garlic, olive oil, fresh basil, and tomatoes, topped with Parmesan cheese. (5 oz.).. \$84



FRESHLY MADE PIZZA DOUGH

PIZZA PREMIUM AL FORNO

We make our own pizza dough, pasta, and bake our own bread. Pizzas cooked in our stone oven. All our pizzas are cooked to order, their size is 30 cm with a total weight of 14 oz.

- ITALIAN CLASSICS -

MARGHERITA

Housemade Pomodoro, whole milk mozzarella and fresh basil. \$209

QUATTRO FORMAGGI

Parmesan, mozzarella, fontina and goat cheese with olive oil and sun-dried tomatoes. \$229

PROSCIUTTO E PESTO

White sauce sprinkled with mozzarella cheese, drizzled with pesto and balsamic glaze, topped with sundried tomatoes, crispy prosciutto, and arugula. \$299

DI MARE

Housemade Pomodoro topped with Romano and mozzarella cheese, grilled shrimp, mussels and scallops, and fresh basil. \$289



PROSCIUTTO E PESTO





CALZONE ABBRACCIO

- HOUSE SPECIALTIES -

DI VERDURE

Pomodoro sauce with an excellent combination of vegetables. Mushrooms, bell pepper, pumpkin, basil and olives, with a touch of fresh oregano and olive oil. \$ 279

CAPRICCIOSA

Housemade Pomodoro topped with Romano and mozzarella cheese, olives, red pepper, mushrooms, ham, and fresh basil. \$259

- WORLD FAVORITES -

PEPPERONI

Homemade pomodoro sauce topped with Romano cheese, mozzarella and pepperoni. \$229

TRE CARNI

Delicious classic three meat pizza: pepperoni, Italian sausage and prosciutto. \$279

HAWAIIAN

Housemade Pomodoro topped with Romano and mozzarella cheese, ham and pineapple \$239

CALZONE ABBRACCIO

Italian classic, wrapped in our fresh dough. Choose your best option: Tre Carni - pepperoni, Italian sausage, and prosciutto; or Hawaiian - ham and pineapple. Served with pomodoro sauce and mozzarella cheese (8 oz.). \$199."

CON TUTTO

With everything! Enjoy all the flavor of our Personalizzata Pizza. \$429

PERSONALIZZATA

Your choice of cheese and four ingredients with our homemade dough and our delicious pomodoro sauce. Choose wisely. \$299

- Italian sausage (1 oz.)
- Pepperoni (2 oz.)
- Pancetta (2 oz.)
- Pepperoncini (1 oz.)
- Basil (1 oz.)
- Pineapple (3 oz.)
- Ham(1.5 oz.)
- Kalamata olives (0.5 oz.)
- Prosciutto (1 oz.)
- Extra ingredient \$ 40
- Shrimp (4 oz.) \$50



CON TUTTO



TIRAMISÚ

DOLCI

TIRAMISÚ

Lady fingers dipped in liqueur-laced espresso layered with our housemade mascarpone and chocolate shavings. (7.5 oz.). \$189

QUADRATO DI CIOCCOLATO *NEW*

"Brownie with chocolate mousse topped with Ferrero ice cream (15 oz.). \$199.

ESPLOSIONE DI FRAGOLE *NEW*

Cheesecake with a strawberry bubble base, topped with fresh strawberries and a touch of strawberry puree. (15 oz.) \$199

CROSTATA DI BANANA E CREMA DI NOCCIOLE

A warm pastry filled with a delicious combination of banana and chocolate hazelnut spread. Served with vanilla ice cream and chocolate sauce.(12 oz.). \$189



QUADRATO DI CIOCCOLATO



CROSTATA DI BANANA

LOOPY DOOPY**CARAJILLO ABBRACCIO**

MIXOLOGY

LOOPY DOOPY *NEW*

A famous drink in New York's rooftop bars, made with Prosecco and a frozen wild berry popsicle (5 oz.). \$219

FIRENZE

Gin with raspberry and quina water. Decorated with flowers, smoked with a bubble of smoke. (7 oz.). \$199

COCCO ROSSO

Drink prepared with red wine, coconut water, cinnamon, rosemary and a touch of lemon. (12 oz.). \$139

ROMERO

Our traditional drink made from Tanqueray Gin, cucumber liqueur with a touch of smoked rosemary. (12 oz.). \$199

NEGRONI

Drink made with gin, a touch of campari bitters and sweet vermouth. Garnished with an orange twist. (5 oz.). \$159

MARGARITA DELLA CASA

Refreshing classic margarita with tequila. Garnished with a kiss of salt and lime. (5 oz.). \$139

MARTINI LEMONCELLO

Delicious Italian drink, made with macerated yellow lemons and vodka. (5 oz.). \$139

SANGRÍAS

DELLA CASA

Red sangria made with Italian chianti, orange liqueur and limonata. Glass (7 oz.) \$139
Pitcher (33 oz.) \$339

AL VINO BIANCO

Delicious version of white sangria, made with pinot grigio, apple juice, limoncello and a touch of mango. Glass (7 oz.) \$139; Pitcher (33 oz.) \$339

ALCOHOL-FREE

LIMONATA FRAGOLA

Refreshing drink made with limonata and strawberry syrup. Decorated with strawberry and orange duet. (16 oz.). \$69

CARAJILLO ABBRACCIO *NEW*

The best finale! Try our Carajillo, Licor 43 with espresso accompanied by a mix of Amaro caviar, walnuts, and hazelnuts. (4 oz.). \$199

VODKA D'ORO *NEW*

Our drink made with vodka, gold flakes, tamarind, and a touch of truffle-infused honey. (5 oz.). \$229

CETRIOLO

Delicious drink made with Apaluz Joven Mezcal, lime, cucumber and smoked pineapple. (15 oz.). \$199

SICILIA A ROSMARINO

Delicious drink made with Don Julio 70 Tequila, Campari, a touch of rosemary, and citrus. (5 oz.). \$239

SPRITZ

Classic drink with our Italian prosecco, aperol and fresh orange. (7 oz.). \$149

COCCO TOSCANO

Our drink made with Malibu rum, coconut water, coconut cream, pineapple juice, blood orange, and rimmed with shredded coconut. (5 oz.). \$169

CLERICOT

Refreshing drink made with Italian chianti, brandy, orange liqueur and limonata. With a blend of seasonal fruit. Glass (7 oz.) \$149; Pitcher (33 oz.) \$389

SODA FRAGOLA

Creamy strawberry flavored soda with a touch of vanilla and mineral water. (7 oz.). \$69



BEVANDE

BIRRA

Moretti (11 oz.). \$99
Corona (12 oz.). \$62
Corona Light (12 oz.). \$62
Pacífico (12 oz.). \$62
Victoria (12 oz.). \$62
Modelo Especial (12 oz.). \$69
Negra Modelo (12 oz.). \$69
Stella Artois (11 oz.). \$74
Bud Light (12 oz.). \$69
Michelob Ultra (12 oz.). \$69
Black Pinguin Stout (12 oz.). \$99
Erdinger "0" Alcohol (16 oz.). \$119

Negra Modelo Draft Chope (13 oz.). \$69 (33 oz.). \$119
Modelo Especial Draft Chope (13 oz.). \$69 (33 oz.). \$119

COLD

Limonata (16 oz.). \$62
Limonata All'arancia (16 oz.). \$62
Black Tea (16 oz.). Refill. \$49
Agua Franca (21 oz.). \$99
Agua de Piedra Mineral (21 oz.). \$99
Bottled Water (20 oz.). \$44
Can Soda (11 oz.). \$49

HOT

Tea (9 oz.). \$36
Coffee (9 oz.). \$59
Espresso (1 oz.). \$59
Capuccino (9 oz.). \$69
Affogato (16 oz.). \$94

Abbraccio Cucina Italiana México, Jalisco, NOVEMBER 2023. All photographs are illustrative and will not represent the final dish. All our prices include TAXES.

