

ABBRACCI 
— *cucina italiana*™ —



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





CARPACCIO DI MANZO

ANTIPASTI

BURRATA CAPRESE

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

CROSTINI DI SALMONE

Crostini drizzled with olive oil, topped with a mix of salmon, mango, serrano pepper, onion, basil, and tomato. 4 pieces. \$169

CALAMARI FRITTI

Delicious breaded calamari served with pomodoro sauce, garnished with Parmesan cheese. (11oz). \$269

CARPACCIO DI MANZO

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

FUNGHI RIPIENI *Stuffed mushrooms*

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

TAGLIERE *Charcuterie Board*

Fresh combination of goat cheese, fontina and aged Parmesan. Prosciutto, sirloin and salami. Accompanied with a fig jelly. (10 oz.). \$399



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.). \$99

LENTICCHIE E SALSICCIA

Hearty lentil soup with spicy Italian sausage and tomatoes. (5 oz.). \$99

INSALATA DI RUCULA 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.). \$299

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.) . \$289

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. Server with chicken. (5 oz.) \$299

SPAGHETTI POSITANO



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.). \$249

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.). \$259

SPAGHETTI ALLA CARBONARA

Spaghetti tossed in a creamy, classic Carbonara sauce with pancetta and Romano cheese. (14 oz.). \$289

FETTUCCINI ABBRACCIO

Fettuccini tossed in a creamy Alfredo sauce with Romano cheese, sautéed mushrooms, and peas. \$269

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

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

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

*Extra al cost.

FETTUCCINI ALLA RUOTA PARMIGIANO

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.). \$449

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

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

*Extra al cost.



FETTUCCINI ALLA RUOTA PARMIGIANO



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.). \$329

RAVIOLI DI MARE

Try our ravioli stuffed with crab, topped with shrimp cream. Served with grilled shrimp. (10 oz.). \$299

CANNELLONI CAMPAGNOLO

Baked cannelloni pasta filled with our spicy italian sausage, red bell peppers, housemade Pomodoro sauce and goat cheese. (8 oz.). \$259

RAVIOLI QUATTRO FORMAGGI

Four baked cheese ravioli topped with Alfredo sauce and sundried tomatoes. (12 oz.). \$239
Add Grilled Shrimp. (3 oz.). \$60



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.). \$269
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

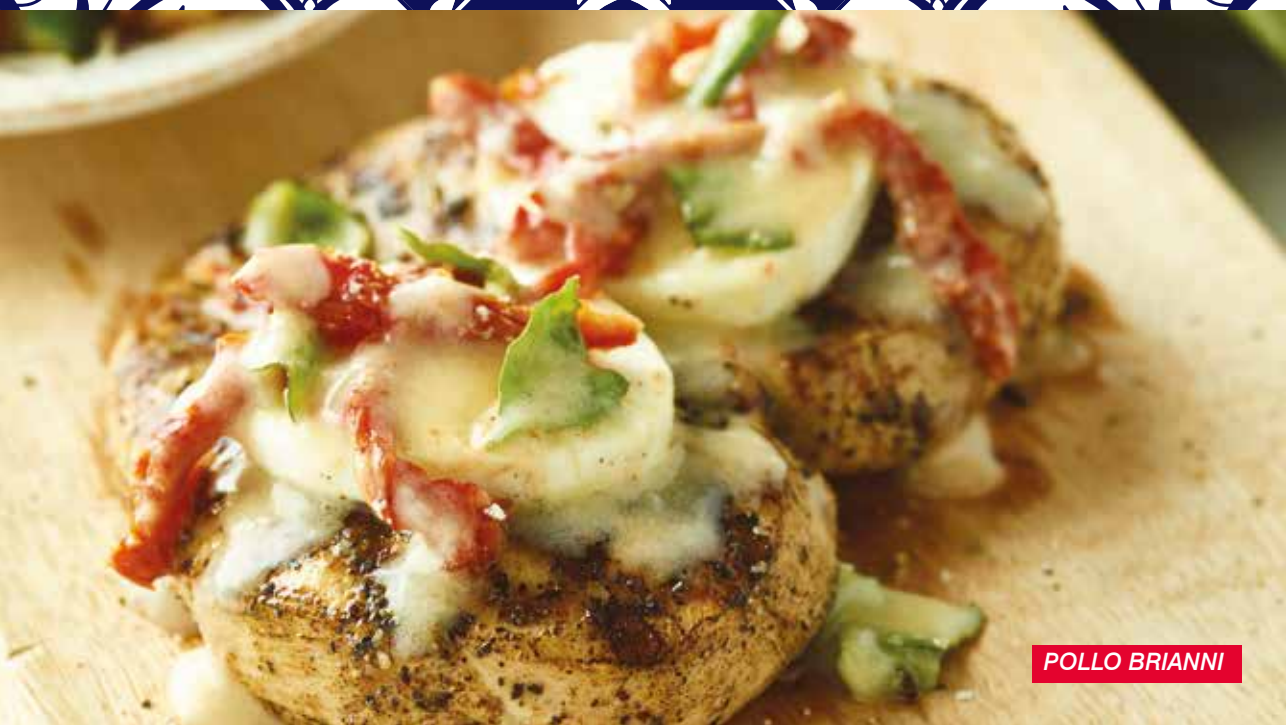
Grilled chicken stuffed with prosciutto and fontina cheese, topped with sautéed mushrooms and lemon basil butter sauce. Served with your choice of a freshly made side. (9 oz.). \$299

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



SPIEDINO DI GAMBERI

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.). \$289
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

SALMONE GRIGLIATO

Grilled salmon with a tomato basil vinaigrette. Served with your choice of a freshly made side. (8 oz.). \$399



SALMONE GRIGLIATO



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.
Choose one side. (15 oz.). \$799

FILETTO BRIANNI

Filet center cooked alla griglia with our Brianni topping: goat cheese, sun dried tomato and fresh basil.
One side included. (10 oz.). \$499

RIBEYE TOSCANA

Delicious cut marinated with olive oil, rosemary and balsamic Topped with a Ribeye Chicharron. Server with a side salad and one side. (15 oz.). \$599



RIBEYE TOSCANA

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.) \$1,299

RIBEYE AL FORNO

Try our ribeye marinated and slow-roasted for several hours with our secret recipe featuring vinegar, butter, red wine, and rosemary (35 oz). Served with a large house salad, Positano spaghetti, or Abbraccio fettuccini. \$1,359.



SIDES

PATATINE FRITTE ALL'AGLIO E ROSMARINO

Crispy fries seasoned with salt, pepper, garlic and fresh rosemary. (5 oz.). \$99

PATATINE TARTUFO

French fries with our truffle oil and parmesan cheese. (5 oz.). \$99

SPINACI SALTATI

Fresh spinach sautéed with olive oil and garlic.(4 oz.). \$89

BROCCOLI SALTATI

Broccoli with a touch of olive oil. Garlic and red pepper. (5 oz.). \$89

CAPELLINI

Pasta known as angel hair with garlic and olive oil. (3 oz.). \$99

FETTUCCINI POMODORO

Fettuccini tossed in our housemade Pomodoro. (5 oz.). \$99

FETTUCCINI ALFREDO

Fettuccini tossed in Alfredo sauce. (5 oz.). \$99

ZUCCHINI STEFANO

Zucchini tossed with sautéed garlic, olive oil, fresh basil, and tomatoes, topped with Parmesan cheese. (5 oz.). \$89



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. (17 oz.). \$239

QUATTRO FORMAGGI

Parmesan, mozzarella, fontina and goat cheese with olive oil and sun-dried tomatoes. (15 oz.). \$249

PROSCIUTTO E PESTO

White sauce sprinkled with mozzarella cheese, drizzled with pesto and balsamic glaze, topped with sundried tomatoes, crispy prosciutto, and arugula. (20 oz.). \$299

DI MARE

Housemade Pomodoro topped with Romano and mozzarella cheese, grilled shrimp, mussels and scallops, and fresh basil. (25 oz.). \$299



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. (24 oz.). \$ 299

CAPRICCIOSA

Housemade Pomodoro topped with Romano and mozzarella cheese, olives, red pepper, mushrooms, ham, and fresh basil. (22 oz.).\$279

- WORLD FAVORITES -

PEPPERONI

Homemade pomodoro sauce topped with Romano cheese, mozzarella and pepperoni. (19 oz.). \$259

TRE CARNI

Delicious classic three meat pizza: pepperoni, Italian sausage and prosciutto. (23 oz.). \$299

HAWAIIAN

Housemade Pomodoro topped with Romano and mozzarella cheese, ham and pineapple. (24 oz.). \$259

CALZONE ABBRACCIO

Italian classic, wrapped in our fresh dough. Choose your best option:
Hawaiian - ham and pineapple. Served with pomodoro sauce and mozzarella cheese (8 oz.). \$199
Tre Carni - pepperoni, Italian sausage, and prosciutto (8 oz.). \$249

CON TUTTO

With everything! Enjoy all the flavor of our Personalizzata Pizza. (839 oz.). \$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



TIRAMISÙ

DOLCI

TIRAMISÙ

Lady fingers dipped in liqueur-laced espresso layered with our housemade mascarpone and chocolate shavings. (7.5 oz.). \$199

CLASSIC CHEESECAKE

New York–style cheesecake topped with your choice: Original: chocolate sauce and semi-sweet chocolate shavings or Fragola: fresh strawberries with a touch of strawberry purée. (15.9 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.). \$199



FRAGOLA CHEESECAKE



CROSTATA DI BANANA



BIRRA



AFFOGATO

BEVANDE

BIRRA

- Italian Beer (11 oz.). \$99
 - Corona (12 oz.). \$62
 - Corona Light (12 oz.). \$62
 - Pacifico (12 oz.). \$62
 - Victoria (12 oz.). \$62
 - Modelo Especial (12 oz.). \$69
 - Negra Modelo (12 oz.). \$69
 - Stella Artois (11 oz.). \$74
 - Michelob Ultra (12 oz.). \$69
 - Los Cuentos Atotolin (12 oz.). \$99
 - Los Cuentos Yausgu Lager Light (12 oz.). \$99
 - Erdinger “0” Alcohol (16 oz.). \$119
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- 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
- Can Soda (11 oz.). \$54
- Agua Franca (21 oz.). \$99
- Agua de Piedra Mineral (21 oz.). \$99
- Bottled Water (20 oz.). \$44
- Perrier (11 oz.). \$74
- San Pellegrino (8.4 oz.). \$64
- Topo Chico (20 oz.). \$69

HOT

- Tea (9 oz.). \$39
- Coffee(9 oz.). \$59
- Espresso (1 oz.). \$59
- Capuccino (9 oz.). \$69
- Affogato (16 oz.). \$99

Abbraccio Cucina Italiana México, Jalisco, APRIL 2025. All photographs are illustrative and will not represent the final dish.
All our prices include TAXES.

KIDS MENU

PICCOLO SPAGUETTI BOLOGNESE

Our delicious fresh pasta alla Bolognese. (7 oz). \$169

KID LASAGNA

Classic lasagna with Italian cheeses and our pomodoro sauce. (6.3 oz). \$169

GRILLED CHICKEN BREAST

Grilled and served with French fries. (4.9 oz). \$169

PICCOLA PIZZA

Make your own pizza! Choose your toppings: Pepperoni or Hawaiian. You’ll get all the ingredients to make it right at your table. (11.3 oz). \$169

Diameter of kid’s pizza: 20 cm (uncooked)



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