

ABBRACCI

— *cucina italiana*™ —



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





BIRRA



BEVANDI

BEVANDE

BIRRA

Italian Beer (11 oz). \$119
Corona (12 oz). \$65
Corona Light (12 oz). \$65
Corona Cero (12 oz). \$65
Pacífico (12 oz). \$65
Pacífico Suave (12 oz). \$65
Victoria (12 oz). \$65
Modelo Especial (12 oz). \$74
Negra Modelo (12 oz). \$74
Stella Artois (11 oz). \$79
Michelob Ultra (12 oz). \$79
Erdinger “0” Alcohol (16 oz). \$169

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

COLD

Limonata (16 oz). \$65 *One refill.*
Limonata All’arancia (16 oz). \$65 *One refill.*
Black Tea (16 oz). \$59
Can Soda (11 oz). \$64
Agua Franca (21 oz). \$119
Agua de Piedra Mineral (21 oz). \$115
Agua de Piedra No Gas (21 oz). \$115
Bottled Water (20 oz). \$49
Perrier (11 oz). \$89
San Pellegrino (8.4 oz). \$79
Topo Chico (20 oz). \$69
Topo Chico (25 oz). \$99

ALCOHOL-FREE

LIMONATA FRAGOLA

Refreshing drink made with limonata and strawberry syrup. Decorated with strawberry and orange duet. (16 oz). \$69 *No refill.*

LIMONATA FRUTTI ROSSI

Try our refreshing Limonata infused with muddled mixed berries, grenadine, and sparkling water. (16 oz) \$79 *No refill.*

SODA FRAGOLA

Creamy strawberry flavored soda with a touch of vanilla and mineral water. (7 oz). \$69 *No refill.*



LIMONATA FRAGOLA

SODA FRAGOLA

FRUTTI ROSSI



FLAVORED SPRITZ



MEZCALITAS

MIXOLOGY

CETRIOLO

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

ROMERO

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

FRUTTI DI BOSCO

Herradura Cristal Tequila, mixed berries, fresh lime juice, and Cointreau orange liqueur. (12 oz) \$239

APEROL SPRITZ

The classic Italian cocktail featuring Prosecco, Aperol, and fresh orange. (7.4 oz) \$169

SPLOSIONE DI FRAGOLA

A refreshing cocktail crafted with our house-made Limoncello, a touch of strawberry purée, cranberry juice, and sparkling white wine. (12 fl oz) \$199

MEZCALITA

Refreshing cocktail made with joven mezcal, fresh lime juice, Cointreau, and a Tajín-rimmed glass. Available in Jamaica or Passion Fruit. (10.1 fl oz) \$199

FLAVORED SPRITZ

A sparkling Italian Spritz available in Pineapple or Green Apple. (8.1 fl oz) \$169

NEGRONI

Drink made with gin, a touch of campari bitters and sweet vermouth. Garnished with an orange twist. (5 oz). \$199

SANGRIAS

DELLA CASA

Red sangria made with Italian chianti, orange liqueur and limonata. Glass (7 oz.) \$149

Pitcher (33 oz.) \$359

AL VINO BIANCO

Delicious version of white sangria, made with pinot grigio, apple juice, limoncello and a touch of mango. Glass (7 oz.) \$149; Pitcher (33 oz.) \$359

CLERICOT

Refreshing drink made with Italian chianti, brandy, orange liqueur and limonata. With a blend of seasonal fruit. Glass (7 oz.) \$159; Pitcher (33 oz.) \$399

SANGRÍAS





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

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

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

CALAMARI FRITTI

Delicious breaded calamari served with pomodoro sauce, garnished with Parmesan cheese. (11oz). \$289

TAGLIERE *Tabla de queso y carne*

A fresh combination of Fontina cheese, aged Parmesan, prosciutto, and salami, served with fig jelly. (7 oz) \$299

Individual Portion (1.4 oz) \$79



TAGLIERE

BURRATA CAPRESE





INSALATA DEL RACCOLTO CON POLLO



INSALATA DI RUCULA ORZO CON SALMONE



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). \$329

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) . \$299

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). \$269

SPAGHETTI ALLA CARBONARA ABBRACCIO'S STYLE

Spaghetti tossed in a creamy, classic Carbonara sauce with pancetta and Romano cheese. (14 oz). \$299

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.



A one-of-a-kind sensory experience prepared right before your eyes. House-made fettuccine is finished tableside inside a 24-month aged Parmigiano Reggiano wheel, then elevated with the rich aroma of freshly shaved truffle. A true Bocato di Cardinale.

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

For a more delicate truffle flavor, substitute the fresh truffle with truffle oil. (10 oz) \$399

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

CANNELLONI CAMPAGNOLO

Baked cannelloni pasta filled with our spicy italian sausage, red bell peppers, housemade Pomodoro sauce and goat cheese. (8 oz). \$269

RAVIOLI DI MARE

Our ravioli served in a rich, creamy lobster sauce. Choose from **Crab-filled** (7 oz) \$259 or **Lobster Blend-filled** (7 oz) \$299. Add grilled shrimp (3 oz) +\$60*

*Extra al cost.

RAVIOLI QUATTRO FORMAGGI

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

*Extra al cost.



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.). \$279

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

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

*Extra al cost.

EGGPLANT VEGETARIAN LASAGNA *New*

Our vegetarian take on lasagna, made with layers of eggplant and filled with mushrooms, zucchini, and carrots. Topped with pomodoro sauce and Romano cheese. (10.6 oz) \$199



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

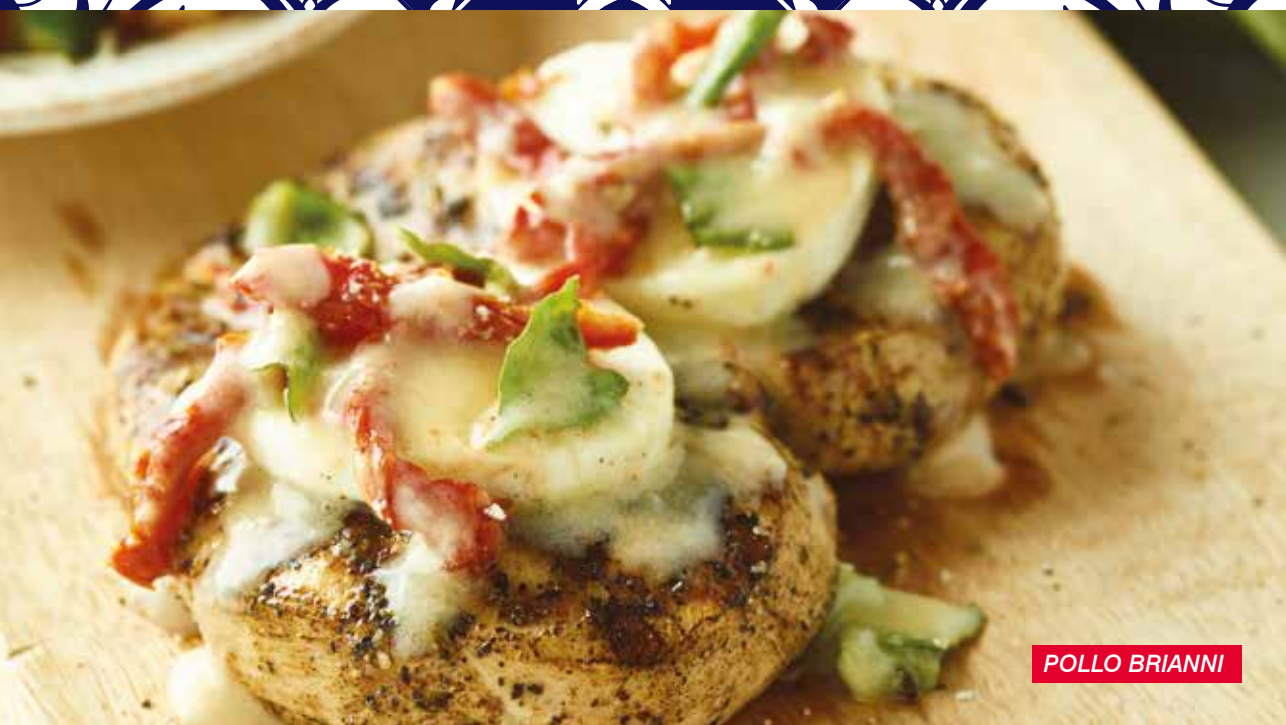
Grilled chicken stuffed with prosciutto and fontina cheese, topped with sautéed mushrooms and lemon basil butter sauce. Served with your choice of a freshly made side. (9 oz). \$299

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

NEW YORK FIORENTINA *New*

Grilled alla griglia with butter, rosemary, and garlic. Served sliced and topped with roasted garlic slices and fresh rosemary. Includes a complimentary side salad and your choice of one side. (10 oz) \$399

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

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. \$1,399



RIBEYE AL FORNO

CONTORNO *SIDES*

MASHED POTATOES

Creamy mashed potatoes with a touch of garlic, butter, and Parmesan cheese. (7.8 oz) \$99

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



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, 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). \$329

The weight of your pizza represents the combined weight of the dough, sauce, cheese, and toppings before baking.



MARGHERITA





- HOUSE SPECIALTIES -

DI VERDURE

Pomodoro sauce with an excellent combination of vegetables. Mushrooms, bell pepper, pumpkin, basil, potatoes 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

HAWAIIAN

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

TRE CARNI

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

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

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 (3 oz) \$60





TIRAMISÚ



CROSTATA DI BANANA

DOLCI

TIRAMISÚ

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

GRAN FINALE

Tea (9 oz). \$49

Coffee(9 oz). \$69

Espresso (1 oz). \$69

Capuccino (9 oz). \$79

IRISH COFFEE

A delicious flambéed cocktail crafted with coffee, Irish whiskey, Kahlúa, and a scoop of vanilla ice cream, garnished with a cherry. A must-try! (10 oz) \$199

ESPRESSO MARTINI

Enjoy our Espresso Martini crafted with a shot of espresso, coffee liqueur, and vodka. (5.4 oz) \$199

Abbraccio Cucina Italiana México, Jalisco, JULY 2026. All photographs are illustrative and will not represent the final dish. All our prices include TAXES.

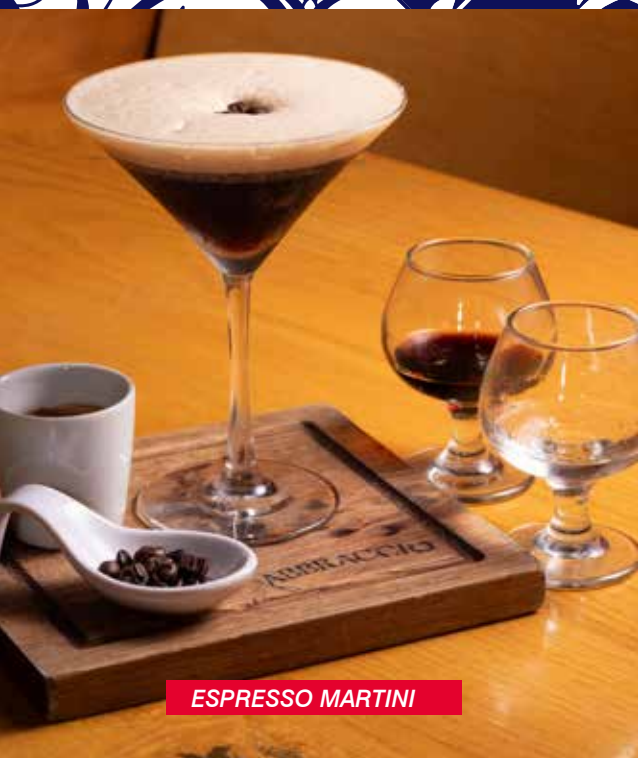
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CARAJILLO ABBRACTIO

The perfect finale! Licor 43 and freshly brewed espresso, finished with amaro caviar, walnuts, and hazelnuts. (4.2 oz) \$199

AFFOGATO

Our classic espresso served with a scoop of vanilla gelato. (9.5 oz) \$99



ESPRESSO MARTINI



AFFOGATO