

# Lunch Menu

## -> ANTIPASTI <-

<b>ANTIPASTO ABBONDANZA</b> Prosciutto di Parma, Fresh Burrata, Arugula, Red peppers and Balsamic Glaze	\$15.99	<b>ROLLATINI DI MELANZANE</b> Fresh Ricotta and Spinach Stuffing, Tomato Sauce, Mozzarella Basil	\$14.99
<b>RICOTTA CROSTINI</b> Whipped Ricotta, Toasted Bread, Sea Salt, Honey	\$15.99	<b>POLPETTE</b> Fresh Veal and Beef Meatballs. Fresh Ricotta. Tomato Sauce	\$14.99
<b>ANTIPASTO DI CASA</b> Sharp Auricchio Cheese, Sweet Sopressata, Fried Peppers	\$15.99	<b>CALAMARI FRITTI</b> Lightly Breaded Calamari, Cherry Peppers Marinara Sauce	\$14.99
<b>PROSCIUTTO E BURRATA</b> Prosciutto di Parma, Fresh Burrata, Basil	\$15.99	<b>MUSSELS</b> Mussels P.E.I, Champagne Sauce, Spinach	\$17.99
<b>BROCCOLI DI RAPI</b> Broccoli di Rapi, Garlic, Olive Oil	\$14.99	<b>ITALIAN WINGS</b> Choice of: Buffalo, Sweet Chili Served Ranch or Blue Cheese Dressing	\$14.99
<b>ESCAROLE &amp; BEANS</b> Escarole, Cannellini Beans, Garlic, Olive Oil	\$14.99		

## -> INSALATE E ZUPPA <-

<b>SALAD: HOUSE   CAESAR   GREEK</b> Choice of: House Salad, Caesar Salad, Greek	\$12.99	<b>PASTA FAZUL</b> Traditional Peasant Soup. Tubettini Pasta. Cannellini Beans	\$7.99
<b>Salad Dressing:</b> Italian, Caesar, Greek, Ranch, Blue Cheese		<b>MINISTRONE</b> Fresh Vegetables, Chicken, Tubettini Pasta	\$7.99
<b>ARUGULA PARMIGIANO</b> Baby Arugula, Cherry Tomatoes, Shaved Parmigiano, Fig Glaze	\$12.99	<b>STRACCIATELLA</b> Chicken Broth, "Shreds" of Egg, Parmigiano	\$7.99
<b>CAPRESE</b> Slice Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze	\$12.99		

## -> ADDITIONS <-

<b>CHICKEN</b>	\$5.99   <b>TURKEY TIPS</b>	\$6.99   <b>STEAK TIPS</b>	\$7.99   <b>SALMON</b>	\$7.99   <b>SHRIMP</b>	\$7.99   <b>SCALLOPS</b>	\$7.99
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## -> PANINI E PIZZA <-

<b>ABBONDANZA</b> Prosciutto di Parma, Buffalo Mozzarella, Tomato, Basil & Olive Oil	\$12.99	<b>BROCCOLI DI RAPI</b> Choice of: Grilled Chicken or Sausage, Provolone Cheese, Broccoli di Rapi	\$14.99
<b>PARMIGIANA</b> Eggplant, Chicken, or Veal Breaded & Pan Fried Tomato Sauce Mozzarella	\$12.99   \$12.99   \$14.99	<b>STEAK TIPS</b> Steak Tips, Caramelized Onions, American cheese	\$15.99
<b>PESTO</b> Grilled Chicken, Fresh Mozzarella Cheese, Roasted Red Pepper, Pesto	\$12.99	<b>STEAK BOMB</b> Steak, Peppers, Onions Mushrooms, American cheese	\$14.99
<b>SMALL 12" PIZZA</b>	\$11.99	<b>PARMA</b> Prosciutto di Parma, Arugula, Roasted Peppers, Buffalo Mozzarella	\$14.99
<b>LARGE 16" PIZZA</b>	\$14.99		
<b>TOPPINGS</b> Peppers, Mushrooms, Caramelized Onions, Eggplant, Pepperoni, Meatballs, Sausage, Extra Cheese	\$1.99 EACH		

## -> PASTA <-

<b>GNOCCHI SORRENTINA</b> Homemade Potato Pillows, Tomato Sauce, Fresh Mozzarella, Basil	\$17.99	<b>CARBONARA</b> Linguini, Pancetta, Egg Yolk, Light Cream Sauce, Parmigiano	\$18.99
<b>RAVIOLI POMODORO</b> Homemade Ricotta Ravioli, Tomato Sauce, Basil	\$17.99	<b>PENNE AMATRICIANA</b> Penne, Pancetta, Onions, Red Peppers, Spicy Cherry Tomato Sauce	\$18.99
<b>RIGATONI VODKA</b> Homemade Rigatoni, Spicy Tomato & Creamy Vodka Sauce	\$17.99	<b>FUSSILI NONA</b> Homemade Fusilli, Eggplant, Cherry Tomato, Mozzarella	\$17.99
<b>LINGUINI: MEATBALLS   SAUSAGE</b> Choice of: Meatballs or Sausage Tomato Sauce	\$17.99	<b>BOLOGNESE</b> Homemade Fusilli, Meat Ragu, Tomato Sauce	\$19.99
<b>FUSILLI BROCCOLI RAPI</b> Homemade Fusilli, Broccoli di Rapi, Garlic & Olive Oil	\$18.99	<b>SHRIMP VEGETABLE RISOTTO</b> Risotto, Fresh Vegetables, White Wine Sauce	\$23.99

## -> SPECIALITA DI CASA <-

<b>TRIPPA</b> Signature House Recipe, Fresh Cut Tripe, Marinara Sauce	\$24.99	<b>ABBONDANZA HAMBURGER</b> Homemade Burger, Caramelized Onions, Bacon, Tomato, Lettuce on a Brioche Bread, Serve with Fries	\$15.99
<b>PARMIGIANA</b> Choice of: Eggplant, Chicken, or Veal Breaded and Pan Fried, Tomato Sauce, Mozzarella, Served Over Linguine Pasta	\$17.99   \$18.99   \$20.99	<b>COSTATINE DI MAIALE</b> 12 Oz Grilled Bone-In, Thick Cut Pork Chop, Vinegar Peppers, Roasted Potatoes	\$24.99
<b>MARSALA</b> Choice of Chicken or Veal, Sautéed Mushrooms & Ham, Marsala Wine Sauce, Served Over Linguine Pasta	\$18.99   \$20.99	<b>SALMONE ALLA GRIGLIA</b> Fresh Grilled Atlantic Salmon, Lemon Garlic & Olive Oil, Sautéed Vegetables, Roasted Potatoes	\$24.99
<b>PICCATA</b> Choice of: Chicken or Veal, Lemon, Capers White Wine, Served Over Linguine Pasta	\$18.99   \$20.99	<b>FILETTO BIANCO AL FORNO</b> Fresh Baked Haddock Filet, Seasoned Breadcrumbs, Salad or Pasta	\$23.99
<b>POLLO BROCCOLI ZITI</b> Chicken Broccoli Ziti Garlic & Olive Oil or Alfredo Sauce	\$18.99	<b>HADDOCK PIZZAIOLA</b> Fresh Haddock, Plum Tomato Sauce, Linguini	\$23.99
<b>ROMANA</b> Chicken, Fusilli Mushrooms, Sun Dried Tomatoes, White Wine	\$19.99	<b>LINGUINI: VONGOLE   GAMBERI</b> Choice of Fresh Count Neck Clams or Shrimp Garlic & Oil, Scampi, Fra Diavolo Sauce	\$24.99
<b>POLLO ALLA GRIGLIA</b> Choice of: Escarole & Beans or Broccoli di Rapi, Grilled Chicken	\$20.99	<b>FRUTTI DI MARE</b> Fresh Mussels, Clams, Shrimp, Scallops, Calamari, Garlic & Oil, Scampi, Tomato or Fra Diavolo Sauce, Serve, over Linguine	\$26.99
<b>MILANESE</b> Choice of: Chicken or Veal, Breaded and Pan Fried, Served Over Arugula Parmigiano Salad	\$19.99   \$20.99	<b>STEAK TIPS</b> Steak Tips, Vegetable Risotto, Arugula Parmigiano Salad	\$23.99
<b>SALTIMBOCCA</b> Choice of: Chicken or Veal, Prosciutto di Parma, Fresh Sage, Provolone Cheese, Garlic Wine Sauce Serve Over Linguine Pasta	\$20.99   \$21.99	<b>HOMEMADE FUSILLI, CAVATELLI, GNOCCHI, UPGRADE</b>	\$4.99

## -> CONTORNI <-

<b>SAUTÉED SPINACH</b>	\$7.99   <b>SAUTÉED BROCCOLI</b>	\$7.99   <b>VEGETABLE RISOTTO</b>	\$ 8.99   <b>JULIENNE SAUTTED VEGETABLES</b>	\$7.99
<b>ROASTED ROSEMARY POTATOES</b>	\$7.99   <b>SIDE HOUSE SALAD</b>	\$6.99   <b>FUSSILI POMODORO</b>		\$7.99

## CONSUMER ADVISORY

Consumption of under-cooked meat, poultry, eggs or seafood may increase the risk of food-borne illnesses  
Alert your server if you or anyone on your party have special dietary requirements.

# Dinner Menu

## -> ANTIPASTI <-

<b>ANTIPASTO ABBONDANZA</b> Prosciutto di Parma, Fresh Burrata, Arugula, Red Peppers, Balsamic Glaze	\$17.99	<b>ROLATINI DI MELANZANE</b> Fresh Ricotta and Spinach Stuffing, Tomato Sauce, Mozzarella, Basil	\$16.99
<b>PROSCIUTTO E BURRATA</b> Prosciutto di Parma, Fresh Burrata, Basil	\$17.99	<b>RICOTTA CROSTINI</b> Whipped Ricotta, Toasted Bread, Sea Salt, Honey	\$15.99
<b>ANTIPASTO DI CASA</b> Sharp Auricchio Cheese, Sweet Sopressata, Fried Peppers	\$17.99	<b>CALAMARI FRITTI</b> Lightly Breaded Calamari, Cherry Peppers, Marinara Sauce	\$15.99
<b>POLPETTE</b> Fresh Veal and Beef Meatballs, San Marzano Tomato Sauce, Fresh Ricotta	\$15.99	<b>MUSSELS</b> Mussels P.E.I, Champagne Sauce, Spinach	\$17.99
<b>BROCCOLI DI RAPI</b> Broccoli di Rapi, Garlic, Olive Oil	\$15.99	<b>ITALIAN WINGS</b> Choice of: Buffalo, Sweet Chili, Served, Ranchor blue Cheese Dressing	\$15.99
<b>ESCAROLE &amp; BEANS</b> Escarole and Cannellini Beans, Garlic, Olive Oil	\$15.99		

## -> INSALATE E ZUPPA <-

<b>CAPRESE</b> Sliced Tomatoes, Fresh Mozzarella, Basil, Balsamic Glaze	\$13.99	<b>PASTA FAZUL</b> Traditional Peasant Soup Tubettini Pasta Cannellini Beans	\$7.99
<b>ARUGULA PARMIGIANO</b> Baby Arugula, Cherry Tomatoes, Shaved Parmigiano, Balsamic Fig Glaze	\$12.99	<b>MINISTRONE</b> Fresh Vegetables, Chicken, Tubettini Pasta	\$7.99
<b>CAESAR   HOUSE   GREEK</b>	\$12.99	<b>STRACCIATELLA</b> Chicken Broth, "Shreds" of Egg, Parmigiano	\$7.99

## -> ADDITIONS <-

<b>SALMON</b>	\$7.99   <b>STEAK TIPS</b>	\$7.99   <b>CHICKEN</b>	\$5.99
<b>SHRIMP</b>	\$7.99   <b>TURKEY TIPS</b>	\$7.99   <b>SCALLOPS</b>	\$7.99

## -> PIZZA <-

<b>SMALL 12" PIZZA</b>	\$11.99   <b>LARGE 16" PIZZA</b>	\$14.99
<b>TOPPINGS</b> Peppers, Mushrooms, Caramelized Onions, Eggplant, Pepperoni, Meatballs, Sausage, Extra Cheese		\$1.99 EACH

## -> PASTA <-

<b>GNOCCHI ALLA SORRENTINA</b> Homemade Potato Pillows, Tomato Sauce, Fresh Mozzarella Basil	\$20.99	<b>RIGATONI ALLA AMATRICIANA</b> Rigatoni, Pancetta, Onions, Red Peppers, Spicy Cherry Tomato Sauce	\$23.99
<b>RIGATONI ALLA VODKA</b> Homemade Rigatoni, Spicy Tomato & Creamy Vodka Sauce	\$20.99	<b>POLLO, BROCCOLI, E FUSILLI</b> Chicken, Broccoli, Fusilli Garlic & Olive Oil or Alferdo Sauce	\$23.99
<b>RAVIOLI AL POMODORO</b> Homemade Ricotta Ravioli, Tomato Sauce, Basil	\$20.99	<b>FETTUCINI BOLOGNESE</b> Homemade Pasta, Veal & Beef Ragù, Fresh Tomato Sauce	\$23.99
<b>CARBONARA</b> Homemade Pasta, Pancetta, Egg Yolk Light Cream Sauce, Parmigiano	\$23.99	<b>FUSSILI BROCCOLI DI RAPI E SALSICCIA</b> Homemade Fussili, Broccoli di Rapi Sausage, Garlic & Olive Oil	\$25.99
		<b>SHRIMP VEGETABLE RISOTTO</b> Risotto, Fresh Vegetables, White Wine Sauce	\$28.99

## -> SECONDI <-

<b>PARMIGIANA</b> Eggplant, Chicken, or Veal, Breaded and Pan Fried, Tomato Sauce, Mozzarella, Served Over Linguine Pasta	\$22.99   \$23.99   \$25.99	<b>FRUTTI DI MARE</b> Fresh Mussels, Clams, Shrimp, Scallops & Calamari, Garlic & Olive Oil, Scampi, Tomato, or Fra Diavolo Sauce, Served over Linguine	\$35.99
<b>MARSALA</b> Chicken or Veal, Sautéed Mushrooms & Ham, Marsala Wine Sauce, Served Over Linguine Pasta	\$23.99   \$25.99	<b>LINGUINI: VONGOLE   GAMBERI</b> Choice of: Fresh Count Neck Clams or Shrimp Garlic & Olive Oil, Scampi, Tomato or Fra Diavolo Sauce	\$27.99
<b>PICCATA</b> Chicken or Veal, Lemon, Capers, White Wine, Served Over Linguine Pasta	\$23.99   \$25.99	<b>SEAFOOD SCAMPI</b> Maine Lobster, Shrimp, & Scallops, Garlic & Olive Oil, White Wine, Homemade Fettuccini	\$38.99
<b>SALTIMBOCCA</b> Chicken or Veal, Prosciutto di Parma, Fresh Sage, Provolone Cheese, Garlic Wine Sauce, Served Over Linguine Pasta	\$24.99   \$26.99	<b>FILETTO BIANCO AL FORNO</b> Fresh Baked Haddock Filet, Seasoned Breadcrumbs, Served With Sautéed Vegetables or Pasta	\$29.99
<b>POLLO ALLA CAMPAGNA</b> Chicken, Sautéed Onions & Vinegar Peppers, Pan Roasted Potatoes	\$24.99	<b>MISTO DI PESCE AL FORNO</b> Fresh Baked Haddock Filet, Scallops, Shrimp & Scallops Filet Seasoned Breadcrumbs Served with Sautéed Vegetables or Pasta	\$34.99
<b>MILANESE</b> Choice of: Chicken or Veal, Breaded and Pan Fried, Served Over Arugula Parmigiano Salad	\$23.99   \$25.99	<b>SALMONE ALLA GRIGLIA</b> Fresh Grilled Atlantic Salmon, Lemon Garlic & Olive Oil, Sautéed Seasonal Vegetables, Roasted Potatoes	\$32.99
<b>POLLO E GAMBERI ROMANA</b> Chicken, Shrimp, Artichoke Hearts, Sun Dried Tomatoes, Mushrooms, White Wine, Fusili	\$30.99	<b>HADDOCK PIZZAIOLA</b> Fresh Haddock Filet, Garlic, Wine, Tomato Sauce, Served With Linguine Pasta	\$29.99
<b>FUSILLI</b> Chicken or Veal, Breaded and Pan fried, Over Arugula Parmigiano Salad	\$23.99   \$25.99	<b>STEAK TIPS</b> Steak tips, Vegetable Risotto, Arugula Parmigiano Salad	\$27.99
<b>COSTATINE DI MAIALE</b> 12 Oz Grilled Bone-In, Thick Cut Pork Chops Vinegar Peppers, Pan Roasted Potatoes	\$28.99	<b>ABBONDANZA HAMBURGER</b> Homemade Burger, Caramelized Onion, Bacon, Tomato, Lettuce on a Brioche Bread, Served With Fries	\$18.99
<b>TRIPPA</b> Signature House Recipe, Fresh Cut Trip, Marinara Sauce	\$25.99		
<b>BISTECCA ALLA FIORENTINA</b> Grilled 12 oz USDA Angus Ribeye Steak, Roasted Potatoes, Broccoli Rapi	\$36.99		
<b>HOMEMADE FUSILLI, CAVATELLI, RIGATONI, UPGRADE</b>	\$4.99		

## -> CONTORNI <-

<b>ROSEMARY POTATOES</b>	\$7.99   <b>VEGETABLE RISOTTO</b>	\$8.99   <b>SAUTÉED BROCCOLI</b>	\$7.99
<b>SAUTÉED VEGETABLES</b>	\$7.99   <b>SAUTÉED SPINACH</b>	\$7.99   <b>FUSSILI POMODORO</b>	\$7.99   <b>SIDE HOUSE SALAD</b>
			\$6.99

## CONSUMER ADVISORY

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# Cocktail Menu

## SIGNATURE COCKTAILS

\$15.00

**ABBONDANZA NEGRONI**  
Campari, Bombay, Contrato Rosso

**ESPRESSO MARTINI**  
Espresso, Vanilla Vodka, Kahlua, Bailey's

**APEROL SPRITZ**  
Aperol, Prosecco, Soda, Orange

**LITTLE ITALY**  
Rye, Sweet Vermouth, Cynar, Maraschino Liqueur, Bitters

**FRENCH 75**  
Gin, Lemon Juice, Simple Syrup Top with Prosecco

**OLD FASHION**  
Bourbon, Bitters, Brown Syrup

**ARANCIA ROSSA COSMO**  
Tito's, Triple Sec, Blood Orange Purée, Lemon Juice

**THE BANK**  
Gin, St. Elderflower, Simple Syrup, Lemon Juice

**PISTACHIO MARTINI**  
Vodka, Pistachio Liqueur, white Chocolate Liqueur

**SUNSET IN CAPRI**  
Mango Rum, Lemon Juice, Mango Puré

**ITALIAN MULE**  
Tequila, Passion Fruit, Lime Juice, Ginger Beer, Spicy Bitters

**MARGARITAS**  
Tequila, Triple Sec, Lime Juice, Simple Syrup  
**FLAVORS: COCONUT, PASSION FRUIT AND TRADITIONAL**

**ABBONDANZA'S SANGRIA**  
Red or White

## BOTTLED BEERS

\$6.00

STELLA

PERONI

BIRRA MORETTI

SAM ADAMS

BLUE MOON

HEINEKEN

CORONA

MODELO

MICHELOB ULTRA

BUD LIGHT

NEW ENGLAND IPA

\$7.00

## NON-ALCOHOLIC BEVERAGES

ACQUA PANNA \$8.00

SAN PELLEGRINO \$8.00

FRESH LEMONADE \$6.00

COCONUT LEMONADE \$6.00

PASSION FRUIT LEMONADE \$6.00

ORANGE JUICE \$4.00

APPLE JUICE \$4.00

CRANBERRY JUICE \$4.00

## COFFEE & TEA

AMERICANO \$3.00

ESPRESSO \$5.00

CAPPUCCINO \$5.00

TEA \$4.00

## CORDIALS

\$12.00

AMARETTO

AMARO RAMOZZOTTI

APEROL

B & B

BAILEY'S

CAMPARI

CHAMBORD

COINTREAU

DRAMBUIE

FRANGELICO

GRAND MARNIER

GRAPPA CLASSICO BLANCO

KAHLUA

LIMONCELLO

SAMBUCA ROMANO

SOUTHERN COMFORT

## GIN

\$12.00

BOMBAY SAPHIRE

HENDRICKS

TANQUERAY

BEEFEATER

## RUM

\$12.00

BACARDI

CAPTAIN MORGAN

ZACAPA

MALIBU

RON MEDELLÍN

## VODKA

\$12.00

KETEL ONE

KETEL ONE CITRON

GREY GOOSE

BELVEDERE

ABSOLUT

TITOS

STOLIVANILLA

STOLI RASPBERRY

## TEQUILAS

DON JULIO \$12.00

DON JULIO 70 \$14.00

DON JULIO REPOSADO \$14.00

DON JULIO AÑEJO \$14.00

PATRÓN \$12.00

CASAMIGOS \$12.00

CASAMIGOS REPOSADO \$14.00

## BOURBON

JACK DANIELS \$12.00

KNOB CREEK \$12.00

MAKER'S MARK \$12.00

BASIL HAYDEN \$14.00

WOODFORD RESERVE \$14.00

BULLEIT \$14.00

## SCOTCH

BUCHANAN'S 18 YR \$20.00

BUCHANAN'N 12YR \$14.00

MACALLAN 12YR \$14.00

JOHNNY WALKER BLACK \$14.00

DEWAR'S \$12.00

DEWAR'S 12YR \$14.00

GLENLIVET \$14.00

CHIVAS REGAL \$12.00

## COGNAC

COURVOISIER \$12.00

HENNESSY VS \$12.00

REMY MARTIN VSOP \$14.00

HENNESSY XO \$25.00

## WHISKEY

SEAGRAM'S V.O \$12.00

CROWN ROYAL \$12.00

CANADIAN CLUB \$12.00

## IRISH WHISKEY

JAMESON \$12.00

BUSHMILLS BLENDED \$12.00