

CAFFÈ GRANDE ABACO

WINE

WINE OF THE SEASON

Rivani is a sparkling wine produced by Schenk Italian wineries situated in Trentino, Northern Italy. This wine makes the perfect aperitif or



accompanying fresh and delicate dishes. It's soft and smooth with light strawberry and raspberry notes. Made with 100% Pinot Noir which grows tightly on the vine in pine-cone shaped bunches.

OPENING TIMES

Open from 07.00am every day

Sunday - Tuesday:

Food: 21.00PM

Drinks: 21.30PM

Wednesday:

Food 21.00PM

Drinks: 22.30PM

Thursday:

Food 21.30PM

Drinks: 22.30PM

Friday - Saturday:

Food: 21.30PM

Drinks: 23.00PM



PRODUCTS

NEW: CHORIZO!

New to Caffè Grande Abaco. Made in Catalunya from white pork and sweet (dulce) Spanish pimentón, these fried mini chorizo's are rich and smoky. Cooked in red wine, garlic & bay, reduced until sticky. We serve this absolute delight with fresh, warm, crusty bread. The perfect dish for those looking to enjoy a glass of wine on our courtyard in the last of the Summer sun..



THIS MONTH

WHAT'S ON: SEPTEMBER

September is scheduled to bring a few more weeks of nice weather (...fingers crossed). We've got another busy month here at Caffè Grande Abaco with the local village Saddleworth Olympics coming up, Macmillan coffee morning and ongoing plans for another wine tasting evening in October to be announced.

We'll be taking our usual set up of coffee, freshly baked pastries, cold drinks & snacks

with us to Saddleworth School on the 8th, 9th and 23rd September.

This years Macmillan coffee morning will be held on the 28th, where we'll be raising money for the fantastic charity who provide health care, information and financial support to people affected by cancer.

We will announce our next wine tasting date on [facebook.com/abacouppermill](https://www.facebook.com/abacouppermill).

delicious spanish eggs

INGREDIENTS

- 1 Abaco's Fagioli all'Uccelletto (bean stew)
- 1 free range egg
- 1 Abaco's freshly baked batard
- 50g feta cheese

INSTRUCTIONS

Prep Time: 5 minutes

Cook Time: 15 minutes

Ready In: 20 minutes

1. Pour 1 Fagioli all'Uccelletto (bean stew) into a heat proof pan or dish. Crack one free range egg on top and place in the oven at 200C.

2. After 20 minutes, remove the Spanish eggs from the oven and crumble 50g's of feta on top.

3. Serve with two slices of Abaco's freshly baked batard. Tip: Grill or griddle the batard for an even more delicious quick dinner!

