

EST. MMXI

# CAFFÈ GRANDE ABACO

## WINE

## WINE OF THE SEASON

**R**ivani 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: AFFOGATO

**N**ew to Caffè Grande Abaco we have the famous Italian coffee-based dessert. Whilst it can be categorised as a dessert some Italian caffè's class it as a beverage. We serve ours with either a scoop of vanilla or our own recipe Mandorla flavour Italian ice cream. We serve it alongside an amaretti biscuit or a gianduja cannoli.



## SUMMER

## WHAT'S ON: AUGUST 2018

**A**ugust is not only expected to be another scorching month but also plays host to the incredibly popular Yanks Weekend. On August 11th and 12th, the annual military show & vehicle parade returns to the heart of Uppermill. Join the many who fill the streets enjoying the fabulous 1940's entertainment, historical displays and much, much more. If you are available on either the Saturday or Sunday, we recommend being part of this unforgettable event and fantastic experience.

Here at Caffè Grande Abaco we'll be dressed up and showcasing a range of exclusive products available through the weekend. We'll have New York pastrami sandwiches on pretzel buns & Brooklyn beer to wash it down with. We'll also have the wonderful Bexi Owen, a talented 40's singer, live outside on the courtyard. Don't forget our courtyard is a great place to watch the whole show unfold too!

# fig caprese salad

## INGREDIENT

- 8 oz buffalo mozzarella or fresh mozzarella
- 8 oz ripe, fresh figs cut into quarters
- Torn basil leaves
- Coarsely ground black pepper
- Flaky sea salt
- Extra virgin olive oil

## INSTRUCTION

**Prep Time: 5 minutes**

**Cook Time: 0 minutes**

**Ready In: 5 minutes**

This is the perfect, simple, fresh salad recipe that's ideal for the hot weather in August. Easy to prepare, no stress and even more delicious with a glass of Pinot Grigio from North Eastern Italy.

1. Tear mozzarella into medium pieces and arrange on a platter.
2. Tuck figs around cheese and scatter basil over top.
3. Season with pepper and lots of salt.
4. Drizzle generously with oil.

