

EST. MMXI

# CAFFÈ GRANDE ABACO

## WINE

### WINE OF THE SEASON

**V**alpolicella is a gold medal winning wine made by a secondary fermentation with the skins of the famous Amarone to extract tannins and aromas.



It originates in the Veneto Region of Italy and its deep ruby red colour has aromas of plum and cherry with an earthy tone and oak spice. It is a dry, medium to full bodied wine.

### 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

## SEASONAL

### PUMPKIN SPICE LATTE

**O**ctober is one of our favourite times of year here at Caffè Grande Abaco. The leaves are falling from the trees, the knitted jumpers are on and we're spicing things up with our Pumpkin Spice Latte. This double espresso topped with silky latte textured milk is sweetened with a lightly spiced pumpkin syrup. We like ours with cream and cinnamon on top for that extra bit of indulgence.



## THIS MONTH

### WHAT'S ON: OCTOBER

**O**ur amazing wine tasting evening is here! On 23 October we will be welcoming guests to Caffè Grande Abaco for a night to remember!

During the evening, our guests will sample a selection of the finest red and white wines from Portugal, Chile and Italy, all perfectly paired with a selection of European delicacies, right in the heart of the Saddleworth countryside.

Due to popular demand our wine connoisseurs will be back on 29 January 2019 with a new selection of wines and food. So book now to avoid disappointment - great for a Christmas present or just a treat for you.

# warming pumpkin soup

## INGREDIENTS

- 1.5kg pumpkin
- 1 large onion
- 1 stick celery
- 1 carrot
- 3 cloves of garlic
- 1 litre hot veg stock
- 1 tablespoon ground coriander
- 1 teaspoon dried chilli

## INSTRUCTIONS

**Prep Time: 20 minutes**

**Cook Time: 75 minutes**

**Ready In: 95 minutes**

1. Deseed & chop the pumpkin in to wedges. Lay in a dish with a dash of oil and sprinkle over the ground coriander and chilli, seasoning with salt & pepper. Roast for 1 hour on 170c until soft & caramelised
2. Roughly chop the carrot, onion, celery & garlic and lightly fry for 15 minutes. Add the pumpkin & hot vegetable stock.
3. Blend to your liking and serve with crusty bread.

