

CAFFÈ GRANDE ABACO

SUMMER IS HERE!

And our fabulous ice-cream counter also returns! We have a selection of favourites from the fantastic Grandpa Greens just for you, available in a tub or a cone. Visit our lower ground floor to see what's on offer. We have also expanded our children's menu with a new meal deal so why not check it out over the summer break. .



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

THE YANKS ARE BACK!



Yes the Yanks celebrations are back again this month! On the 10th and 11th of August the streets of Uppermill will be transported back in time to the 1940's and the setting of the famous film will be recreated. This year the celebrations will be bigger and better than ever as it's the 40th anniversary of the films release. We will of course be donning our best costumes and getting involved so make sure you pay us a visit. Also this month, we say a big GOOD LUCK to anyone expecting their GCSE and A level results. Enjoy the summer holidays everyone!



WHAT'S ON: AUGUST

August is always a busy month with school holidays finally in full swing. After the excessive heat and rain from the end of July we are hoping for some nice normal August weather! We hope you are all enjoying a well deserved break and getting lots of opportunities to be outdoors.

Our second Italian Evening last month went down a treat and our authentic dishes not only looked amazing but tasted amazing too! Our Greek and French Evening's are back in the calendar for September and are filling up fast so please do book soon to avoid disappointment. Watch this space for more events coming up very soon including our ever popular Wine Tasting Evening. Keep an eye out for more information on social media and our website.

Easy fig caprese salad

INGREDIENTS

Ingredients * 2 people

- 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

Prep Time: 5 minutes

Cooking time: 10 minutes

Ready In: 15 minutes

INSTRUCTIONS

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.

