

CAFFÈ III GRANDE
MMXI
ABACO



ITALIAN EVENING

WEDNESDAY 13 MAY 2026 – ARRIVAL 7PM

WELCOME COCKTAIL – Beericano

Martini Rosso, Campari, Peroni

Oregano and sunblush tomato focaccia, mozzarella and prosciutto rollitos, marinated nocerella olives

Sea bass panzanella, torched fillet of sea bass with a salad of heirloom tomatoes, sourdough, anchovies, olives, red onions and a basil balsamic dressing

Chicken cacciatore, braised leg of chicken, stuffed with sunblushed tomatoes and basil slow cooked in a sweet pepper and tomato sauce with rosemary potato gnocchi and spinach

Coffee and tia Maria soaked sponge layered with vanilla mascarpone, satsuma compote and an orange white chocolate crème diplomat

VEGETARIAN ALTERNATES AVAILABLE – SEE MENU

£40 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS

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