

Caffé Gelato
RESTAURANT
+ CATERING

Argentine



Tango

Wine Dinner

THURSDAY, MAY 18

6:30PM | \$79



Reservations Required

302-738-5811 | CAFFEGELATO.NET

Reception

Prosecco Fuoribolla

Appetizer

Cumin grilled prawns served on a pumpkin blini
with pickled pepper confetti

Prosecco Fuoribolla

Salad

Baby mixed greens tossed with roasted grape tomatoes,
roasted red bell peppers, garlic and herb vinaigrette,
flatbread faina croutons and grilled aged provolone
tossed with extra virgin olive oil.

Aymara Torrentes

Small Plate

Argentine Street Foods – “Sandwich Miga” with melted
Jamon Serrano and melted Manchego and “Choripan Slider”
with chorizo, caramelized onions and traditional chimichurri,
accompanied with yucca chips and salsa

Aymara Petit Verdot/ Cabernet Franc

Intermezzo

Lemon- Pineapple Sorbetto

Entrée

Fire Grilled Filet Mignon served with house-crafted potato
gnocchi tossed with sweet corn, lima beans and butter
roasted shallots. Smokey roasted red pepper chimichurri,
grilled squash, pepper-onion relish and cilantro oil

Milo Grand Reserve Malbec

Dessert

‘Dolce di latte’ gelato served with caramelized bananas