

Bar Menu

APPETIZERS

Basil Pesto Flat Bread-Arugula

Feta cheese, and Heirloom Tomatoes. 10 ¾

Triple Baked Potato

Melted manchego, scallion, and bacon. 8

Sweet Potato Fries

Served with truffle honey. 8

Burrata

Arugula, sundried tomato, and olive salad, toasted pinenuts, and toasted focaccia bread. 9 ¾

Roasted Red Pepper Hummus

with feta and olive oil drizzle. 10

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar and extra virgin olive oil, served on toasted crostini with aged provolone. 7 ¾

CHEF'S FAVORITES

Charcutiere

Prosciutto di Parma, Manchego, Spanish and Kalamata olives, pickled carrots & cauliflower, caper berries, crostini, grissini, port wine and fig jam, sopressata, chorizo 15 ¾

Lobster Gnocchi

House-crafted ricotta gnocchi served with butter poached lobster, roasted shallots, roasted red peppers, sautéed asparagus and lemon saffron cream sauce. 15 ¾

Applewood Burger

Applewood smoked bacon jam, melted Manchego, roasted roma tomato leaf lettuce, garlic aioli, truffle parmigiana fries and house crafted focaccia bun. 16

Tortellini

House-crafted four-cheese tortellini served in parma rosa sauce. 15

Antipasti

House-crafted fresh mozzarella & cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated olives, roasted red beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers. 13 ¾

SMALL PLATES

Pancetta Wrapped Shrimp

with butter braised broccoli and tomatoes and arrabiata sauce. 11

Tomato Braised Meatballs

Veal, pork and beef with pomodoro, mashed potatoes and parmigiano. 10 ¾

Chicken Croquettes

Roasted garlic aioli 10 ¾

Grilled Cheese on brioche

with smoked apple butter, brie, sliced Granny Smith apples and French Fries. 11 ¾

Crispy Calamari

Spicy marinara and Italian pepperoncini. 11 ¾

Pancetta Mussels

Prince Edward Island Mussels sautéed with fennel, shallots and pancetta in a white wine cream sauce with crispy shallots. 11 ¾

Steamed Littlenecks

Limoncello-caper broth, dried roma tomatoes and grilled foccacia. 11 ¾

Short Rib and Polenta

Braised beef short rib, crispy polenta, truffle oil, diced tomatoes and micro greens. 11 ¾

Raviolo Caprese

Fresh mozzarella, diced tomato and basil stuffed ravioli served with basil, tomato and white wine butter sauce. 10 ¾

SIDES

Pancetta Roasted Brussels Sprouts 8

Sautéed exotic Mushrooms 8

Grilled Asparagus 8

HAPPY HOUR

& DAILY SPECIALS ●●●●▶

CAFFE GELATO DAILY SPECIALS

BAR & PORCH

Everyday 11AM – 10PM

MONDAYS

\$5 Martinis

TUESDAYS

\$2 Craft Beer Bottles, \$4 Craft Drafts

1/2 Price Bottles of Wine

WEDNESDAYS

1/2 Price Little Neck Clams

1/2 Price Glasses of Wine

THURSDAYS

\$4 Appetizers \$8 Small Plates

FRIDAYS

\$5 Appetizers, \$5 Martinis,

\$5 Glasses of Wine \$8 Small Plates

SATURDAYS

\$15 Sangria Carafes

SUNDAYS

\$5 Mimosas, \$5 Bloody Mary Bar

\$15 Bottomless Mimosas (2-hr limit)

HAPPY HOUR

Everyday 5 – 7 PM BAR & PORCH

\$2 off Glasses of Wine

\$3 Micro Brews

\$4 Flat Breads

\$5 Appetizers

LUNCH

Weekdays 11 AM – 4 PM

MON.\$6 Salads

TUE.1/2 Price Pastas

WED.1/2 Price Burger

THUR.\$6 Panini

FRI.1/2 Price Appetizers

DINNER

5 – 9 PM

MONPasta and Glass of Wine* \$20

TUE..... 1/2 Price Bottles of wine

WEDBOGO Featured Entrees

THUR.....Salad, Pasta, Glass of Wine
Dinner Date for 2* \$39

SUN..... 1/2 Price Pastas*

WEEKEND BRUNCH

SATURDAYS 10AM – 4PM

50% off in UD Apparel

SUNDAYS 9:30AM – 3PM

\$5 Mimosas, \$5 Bloody Mary Bar

\$15 Bottomless Mimosas (2-hr limit)



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

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**You'll receive a \$20 gift certificate for Dinner
or a \$10 gift certificate for lunch.

KIDS EAT FREE

Weekdays 5PM - 6PM

with purchase of entree

* Ask Server for Menu and Details

**Valid on your birthday, must present photo I.D. Limit one per table, can not be combined.

Make your birthday extra special with a chef's tasting, booth seating, private dining or Caffé Gelato Catering.