

STARTERS

Mushroom & Manchego Flat Bread

Roasted garlic béchamel and truffled arugula salad. 10.75

Whipped Honey Ricotta on Toasted Focaccia 9.75

Charcutiere

Prosciutto di Parma, Manchego, Spanish and Kalamata olives, caper berries, crostini, grissini, port wine and fig jam, sopressata, chorizo. 15.75

Crispy Calamari

Spicy marinara and Italian pepperoncini . 11.75

Lobster Gnocchi

House-crafted ricotta gnocchi served with butter poached lobster, roasted shallots, roasted red peppers, sautéed asparagus and lemon saffron cream sauce. 15.75

Tomato Braised Meatballs

Veal, pork and beef with pomodoro, mashed potatoes and parmigiano. 10.75

Sweet Potato Fries Truffled honey sauce. 7 Add as a side to any dish. 2.50

Roasted Butternut Squash Ravioli

with sage brown butter sauce, sun dried cherries, sauteed spinach and toasted hazelnuts. 10.75

SALADS

The following may be added to any salad: pan seared chicken breast 5, herb sautéed shrimp 7, cured anchovy filets 3, grilled portabella mushrooms 4, sautéed beef tenderloin tips 8, roasted salmon 9

Boston Bibb LT

with crispy pancetta, cherry tomatoes, crumbled Roquefort and gorgonzola dressing. 11.99

Classic Caesar ^{GFP}

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with cherry tomatoes and shaved Parmigiano-Reggiano. 10.99

Baby Spinach and Roasted Eggplant

with Kalamata olives, toasted chick peas, cherry tomatoes, ricotta salata and herb sherry vinaigrette 11.99

OMELETS ^{GF}

Served with roasted potatoes and a small vanilla gelato with granola and berries

Lejon

Sautéed shrimp, crumbled bacon, scallions, mozzarella, and homemade horseradish sauce. 12.99

Campagnola

Our take on the Western – Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella. 11.99

Tomato Brie and Spinach

Diced tomatoes, baby leaf spinach, melted brie and roasted apple chutney. 12.49

FARM FRESH EGGS

Your choice, over medium, over easy, sunny side up or scrambled served with applewood bacon and roasted Yukon gold potatoes and diced tomatoes. 12.99

POACHED EGGS ^{GFP}

Served over toasted English muffin with Hollandaise sauce, roasted potatoes and small vanilla gelato with granola and berries. Substitute gluten free ciabatta roll 2

Eggs Benedict

With Canadian bacon. 14.99

Eggs Aragosta

With Lobster. 16.99

Eggs Mignon

With sautéed filet mignon tips. 15.99

Eggs Caprese

Fresh mozzarella, sliced Roma tomatoes. 13.99

SOUP

French Onion au Gratin 5 cup | 6 crock

Featured Soup 6 cup | 7 bowl

Pasta e Fagioli 6 cup | 7 bowl

SIDES

Pancetta Roasted Brussels Sprouts 8 ^{GFP}

Roasted Vegetable Hash 5 ^{GF}

Grilled Asparagus 8 ^{GF}

Pan Herb Roasted Potatoes 4 ^{GF}

Crispy Applewood Smoked Bacon 4 ^{GF}

Toast and Jam - Toasted English Muffin or Wheat Toast 2

CREPES

Served with scrambled eggs and small vanilla gelato with granola and berries

Lemon Ricotta

Raspberry coulis, mascarpone whipped cream. 12.99

Shrimp, Tomato and Crab

Shrimp sauteed with crab, baby leaf spinach and diced tomatoes served over lemon-ricotta stuffed crepes with marinated peppers. 14.99

Pulled Pork and Mushroom

Pulled pork, sautéed exotic mushrooms, porcini béchamel, applewood smoked bacon and ricotta. 14.99

FRENCH TOAST & PANCAKES

Served with scrambled eggs and a small vanilla gelato with granola and berries

Crème Brûlée French Toast

French Brioche dipped in crème brûlée Grand Marnier batter, toasted and served with a maple-butter syrup and mascarpone cream. 12.99

Stuffed French Toast

French Brioche dipped in a Crème Brûlée batter and toasted, stuffed with whipped ricotta cheese, candied walnuts and roasted bananas. Drizzled with a maple-butter sauce. 14.99

Lemon Ricotta Pancakes

Black Mission fig syrup, mascarpone whipped cream. 13.99

PAELLA ^{GF}

Paella Espagnola

A Spanish paella with saffron infused rice, lobster, littleneck clams, mussels, chicken breast, veal sausage, sautéed shrimp and salmon, bell peppers, and onions. 18.99



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

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

PANINI ^{GFP}

All panini are served on our fresh baked homemade focaccia, accompanied with roasted Yukon gold potatoes and mixed baby greens; substitute multigrain bread 1; substitute gluten-free ciabatta roll 2, substitute sweet potato fries for roasted potatoes 2.50

Orange, Almond and Cranberry Chicken Salad

Leaf lettuce and sliced roma tomatoes. 12.49

Roasted Turkey & Brie

Sliced apple, honey mustard, lettuce and tomatoes. 12.49

Pulled Pork & Provolone

Tender pulled pork, melted provolone, wilted arugula, and roasted garlic aioli with sweet potato fries. 12.49

Basil Pesto Chicken

Tender pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes, and leaf lettuce. 12.49

Applewood Burger

Applewood smoked bacon jam, melted Manchego, roasted roma tomato leaf lettuce, garlic aioli, truffle parmigiana fries and house crafted focaccia bun. 15.99

Caprese

Fresh house-crafted mozzarella, sliced Roma tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 9.99 With chicken, shrimp, or ham. 12.49

Grilled Asparagus

Roasted Roma tomatoes, lemon ricotta and baby arugula. 10.49

Italiano

Soppressata, prosciutto di Parma, salami, melted provolone, and herb-sherry vinaigrette. 12.99

ENTRÉES & HOUSE-CRAFTED PASTAS

Pistachio Roasted Salmon ^{GF}

Butternut squash and brown butter risotto, roasted cauliflower and black garlic puree. 24.99

Lump Crab and Shrimp ^{GFP}

Lump crab and sautéed shrimp served in our signature 'crab rosa' sauce over house crafted capellini pasta. 19.99

Tenderloin Tip Tortellini

Filet Mignon tips sautéed with shallots, wild mushrooms, diced tomatoes and spinach, served in Marsala cream sauce over house crafted roasted butternut squash tortellini. 21.99

^{GF} Gluten-free selections. ^{GFP} Gluten-free possible upon request, let your server know of any allergies. Vegetarian menu available upon request.

*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.

COCKTAILS

- BUMBLE AND BULLEIT 10**
Bulleit Bourbon, amaretto, orange blossom honey and orange zest
- ABSOLUT BERRY 9**
Absolut Berri Acai, Club Soda and a Splash of Cranberry
- FRENCH 75 10**
Bombay Gin, fresh squeezed lemon, simple syrup, Champagne, lemon twist
- THE PERFECT STORM 10**
Captain Morgan Spiced Rum, Regatta ginger beer, Bitters and Lime Juice
- RED SQUARE 9**
Absolut Citron, Grand Marnier, Campari, Cranberry and fresh squeezed lemon
- VINTAGE MARTINI 12**
Bombay Gin, Dry Vermouth and olive garnish
- MONROE 10**
Muddled black berries and raspberries, fresh squeezed lemon, Absolut Citron, Elder flower liqueur
- GELATO COSMO 9**
Absolut Citron, Triple Sec, Lime Juice and Cranberry shaken with Raspberry Gelato
- BLOOD ORANGE MANHATTAN 11**
Bulliet Rye, Sweet Vermouth, Blood Orange Bitters and fresh orange zest
- PAMA-TINI 9**
Pama Pomegranate Liqueur, Absolut Citron and splash of sour
- GIN FRESCA 9**
Bombay Gin, fresh muddled mint, sliced cucumber, simple syrup and splash of club soda
- TRIPLE ESPRESSO 10**
Three Olives Triple-Espresso Vodka, Amaretto and dash of Malibu Coconut Rum
- MANGO SUNSET 8**
Three Olives Mango Vodka, Cranberry and Orange Juice
- PEACHALICIOUS 10**
Absolut Vodka, Elderflower Liqueur, fresh housecrafted peach puree and peach schnapps
- CAFFÉ GELATO OLD FASHIONED 11**
Woodford Reserve with fresh muddled blackberries, simple syrup, Angostura bitters, club soda and fresh orange zest
- LEMON AND BLUEBERRY MOJITO 9**
Fresh muddled lemons, blueberries and mint, lemon verbena simple syrup, white rum and a splash of club soda.
- BON APPETIT MANHATTAN 13**
Woodford Reserve Double Oaked, Grand Marnier, Angostura Bitters, Sweet Vermouth, Crystallized Orange Peel.
- RISE AND SHINE ROSE 11**
Brun Estate Rose, grapefruit juice, peach puree, club soda, and simple syrup
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- MOSCOW MULE 8**
Absolut Vodka, fresh squeezed lime, Ginger Beer
- KENTUCKY MULE 8**
Maker's Mark Bourbon, fresh squeezed lime, Ginger Beer
- IRISH MULE 8**
Jameson Irish Whiskey, fresh squeezed lime, Ginger Beer

FEATURED WINES

	Glass/Bottle	
WHITE		
FR Georges DeBeuf Pouilly-Fuisse, Chardonnay, 2014	9	32
IT Villa Pozzi, Pinot Grigio, 2016	8	29
CA Liberated, Sauvignon Blanc, 2015	10	39
RED		
AUS Alice White, Cabernet Sauvignon, 2014	7	27
CA Livermore Crossing, Merlot, 2013	7	27
CA Gamet, Pinot Noir, 2013	9	32

FEATURED CRAFT BEERS

DRAFT	
Craft Draft of the Week 8	Yuengling Draft of the Week 7
Weyerbacher Mellow Monks 8	Guinness American Blonde 8
Lagunitas 8	Brooklyn Winter Lager 8

BOTTLES & CANS 5

Troegs Perpetual IPA	Flying Fish Anniversary Ale 25.4 oz 8.75
Sierra Nevada Tropical Torpedo	Dogfish Head Indian Brown Ale
Sierra Nevada Side Car	Dogfish Head Beer for Breakfast Stout
Two Roads Espressway Stout	Dogfish Head Biere de Provence
Oskar Blues Pinner	Stoudts Pils
Sam Smith Indian Ale 18.7 oz 8.75	Troegs Dream Weaver
Arrogant Bastard Wussie Pilsner	

SANGRIA Red or White Glass 8 / Carafes 19

PORTS

- 217 Port Zinfandel, Terra d'oro 13
- 218 Dow's fine Ruby Port 10
- 220 Dow's LBV 2011 9
- 221 Port, Graham's 'Tawny 20 Year', Portugal 19

SINGLE MALT SCOTCH

Glenfiddich 15yr- 15	Balvenie 14yr- 15
Glenfiddich 12yr- 10	Macallan 12yr- 10
Oban 14yr- 15	Macallan 12 yr double oak-13
Balvenie Doublewood 12 yr- 13	Macallan 15yr- 15
Balvenie single barrel 12 yr- 14	

BLENDED MALT SCOTCH

- Dewar's White Label- 7
- Dewar's 12yr- 10
- Chivas Regal 18yr- 18
- Johnnie Walker Platinum- 16
- Johnnie Walker Black- 9
- Johnnie Walker Red- 6

COGNAC

- D'usse Chateau De Cognac France- 10
- Davidoff Selection- 22
- Remy Martin XO- 27
- Hennessy VS- 10
- Remy Martin 1738- 15

WHISKY

- Bulleit Rye- 11
- Maker's Mark Kentucky Straight- 7
- Crown Royal Canadian Whisky- 8
- Tincup American Whiskey- 9
- Tullamore Dew- 9
- Tullamore Dew 12 year- 12
- Tullamore Dew 15 year- 15

BOTTLED BEERS

- Chimay
- Hoegaarden
- Bass
- Pilsner Urquell
- Stella Artois
- Heineken
- Corona
- Peroni
- Samuel Adams
- Yuengling
- Budweiser
- Bud Light
- Miller Light
- Coors Light
- Amstel Light
- NA Kaliber

BOURBON

- Jefferson's Ocean- 21
- Jefferson's Reserve Groth- 19
- 1792 High Rye- 9
- Woodford Double Oaked- 12
- Woodford Reserve- 13
- Bulleit Bourbon- 11
- Knob Creek 100 Proof- 8

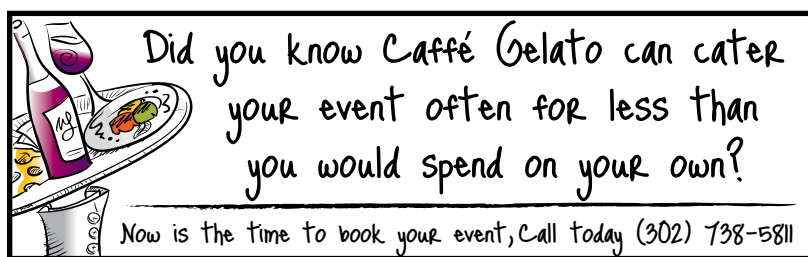
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Make your birthday extra special with a chef's tasting, booth seating, private dining or Caffé Gelato Catering.

Two Lunches & One Pint of Gelato To Go

Choose any two salads or any two sandwiches or one salad and one sandwich plus one pint of gelato.

Call or email to order (302) 738-5811 Events@caffegelato.com

Take out only. 17



Caffé Gelato can host or cater your rehearsal dinner, wedding reception or private party. We are happy to fulfill any special requests, please ask us. Please let your server know of any allergies. Our menu may contain the following allergens: Dairy, egg, peanut, tree nut, soy, wheat, gluten, shellfish and fish. Consuming items served raw or under cooked may increase your risk of food borne illness, especially if you have certain medical conditions.