

**FEATURED DESSERTS**

**Nutella Crepe a la Bacio**

Fresh house-crafted French crepes served warm with chocolate hazelnut spread and vanilla bean gelato. 7.99

**Crème Brulee**

Our signature Vanilla preparation. Also inquire about today's featured crème brulee. Served with two tasting scoops of gelato. 7.49

**Warm Chocolate Truffle Torte**

Served with raspberry coulis and vanilla bean gelato. 8.49

**Apple and Goat Cheese Tart**

served with honey drizzle and salted caramel gelato. 7.99

**Brown Sugar Mascarpone Cheesecake**

with salted caramel sauce and orange garnish. 7.49

**Tiramisu**

Lady fingers layered our espresso and Frangelico liquor mousse and mascarpone cream cheese, garnished with cocoa and vanilla cream. 7.49

**Chocolate Olive Oil Tart**

Madagascar vanilla whipped cream and fresh berries. 7.99

**Bread Pudding**

with Vanilla Bean Gelato. 7.49

**Coffee Caramel Bombe**

with espresso soaked lady fingers and mousse, salted caramel gelato. 8.99

**French Sidewalk Crepe**

Mixed berries, sweet ricotta, powdered sugar and vanilla bean gelato 7.99

**GELATO SUNDAES**

**Frangelico**

Bacio Gelato with warm Frangelico liquor, caramel sauce and toasted pistachios. 7.49

**Salted Caramel Brownie**

Salted caramel gelato with salted caramel sauce over our artisan crafted mokka cappuccino dark chocolate brownie. 8.99

**Banana Split**

Bacio, Stracciatella and Dark Chocolate gelato, creme brulee banana, candied pecans, Madagascar vanilla whipped cream, chocolate and caramel sauce 7.49



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

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

**FEATURED COFFEE & TEA**

- Coffee
- Americano
- Cappuccino
- Espresso
- Latte

**FEATURED CORDIALS & COCKTAILS →**

**ARTISAN CRAFTED GELATO**

1 scoop 3.99 2 scoops 4.99 4 tasting scoops 5.99

Salted Caramel  
 Stracciatella (Chocolate Chip)  
 Dark Chocolate  
 Featured Flavor of month

Raspberry Sorbetto  
 Vanilla Bean  
 Mint Chocolate Chip  
 Bacio (Chocolate Hazelnut)

Peanut Butter  
 Chocolate Chip Cookie Dough  
 Caramel Cashew Crunch  
 Creme Brulee

Complimentary Gelato Kitchen Tours and Demonstrations available email [events@caffegelato.com](mailto:events@caffegelato.com) to schedule. Ask about Saturday morning birthday parties and weekend bridal and baby showers too.

\*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**

Plymouth 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**

Plymouth 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**

Plymouth 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 Liquor, 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

**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**

CA Monterey Vineyards by Chalone, Chardonnay, 2013	9	32
IT Folonari, Pinot Grigio, 2016	8	29
CA Woodwork, Chardonnay, 2014	8	29

**RED**

CA Great American, Zinfandel, 2013	8	29
CA Livermore Crossing, Merlot, 2013	7	27
CA Robert Mondavi, Pinot Noir	11	45

**FEATURED CRAFT BEERS**

**DRAFT**

Craft Draft of Week 8	Yeungling Draft of Week 7
Leinenkugel Shandy 8	Caffe Gelato Pilsner Light 7
Lagunitas 8	Otter Creek Oktoberfest 8

**BOTTLES & CANS 5**

Troegs Solid Sender	Dogfish Head Indian Brown Ale
Troegs Sunshine Pils	Dogfish Head Beer for Breakfast Stout
Troegs Crimson Pistil	Dogfish Head 60 min IPA
Two Roads Espresso Stout	Stoudts Pils
Otter Creak Fresh Slice IPA	Troegs Dream Weaver
Sam Smith Indian Ale 18.7 oz 8.75	
Arrogant Bastard Wussie Pilsner	
Flying Fish Anniversary Ale 25.4 oz 8.75	

**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	Balvenie 15yr- 23
Glenfiddich 18 yr- 18	Balvenie 17yr- 26
Oban 14yr- 15	Balvenie 21 yr- 29
Balvenie Doublewood 12 yr- 13	Macallan 12yr- 10
Balvenie single barrel 12 yr- 14	Macallan 12 yr double oak-13
Glen Kinchie 12yr- 12	Macallan 15yr- 15

**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
Monkey Shoulder Batch 27- 10

**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
Blue Moon
Bass
Pilsner Urquell
Heineken Light
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
Angel's Envy 15
Woodford Double Oaked- 12
Woodford Reserve- 13
Bulleit Bourbon- 11
Knob Creek 100 Proof- 8

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