

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

Chocolate Stout Torte

with beer creme anglaise and chocolate hazelnut 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 bruleed 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
Pistachio
Caramel Cashew Crunch
Creme Brulee

Complimentary Gelato Kitchen Tours and Demonstrations available email 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

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

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 Hob Nob, Chardonnay 2014	8	29
CA Meridian, Pinot Grigio, NV	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 Garnet, Pinot Noir, 2013	9	32

ROSÉ

CA Chloe, 2016	10	39
FR Brun Estate, 2015	9	32

FEATURED CRAFT BEERS

DRAFT

Dogfish Head 60 Min 8	Evil Genius Pics or It Didn't Happen 8
Flying Fish Red Ale 7	Blue Moon Apricot Ale 7
Lagunitas IPA 8	Brooklyn Winter Lager 8

BOTTLES & CANS 5

Troegs Perpetual IPA	Troegs Dream Weaver
Sierra Nevada Tropical Torpedo	Troegs Hop Knife
Sierra Nevada Side Car	Ayinger Bavarian Pils
Two Roads Espresso Stout	Unibroue Blanche de Chambly
Sam Smith Organic Pear Cider	Shocktop
Dogfish Head Indian Brown Ale	Otter Creek Orange Dream
Stoudts Pils	Unibroue Trois Pistoles

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
222 Fonseca Vintage Port Guimaraens 2015 15

SINGLE MALT SCOTCH

Glenfiddich 15yr- 15	Macallan 12yr- 10
Glenfiddich 12yr- 10	Macallan 12 yr double oak-13
Oban 14yr- 15	Macallan 15yr- 15
Balvenie Doublewood 12 yr- 13	Highland Park 12 yr- 10
Balvenie single barrel 12 yr- 14	Octomore 06.1- 14
Balvenie 14yr- 15	Auchentoshan Three Wood- 10

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
Basil Hayden's- 14
Bulleit 10 yr- 13

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