

**FEATURED DESSERTS**

**Peanut Butter and 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

**Peach, Almond and Brown Butter 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

**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](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 BOURBON 10

Knob Creek Single Barrel, amaretto, orange blossom honey and orange zest

### SUMMER SPLASH 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

Knob Creek Single Barrel, 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

Knob Creek Single Barrel 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

Knob Creek Single Barrel, Grand Marnier, Angostura Bitters, Sweet Vermouth, Crystallized Orange Peel

### RISE AND SHINE ROSE 11

Cambria Rose, grapefruit juice, peach puree, club soda, and simple syrup

### MOSCOW MULE 8

Absolut Vodka, fresh squeezed lime, Ginger Beer

### KENTUCKY MULE 8

Knob Creek Single Barrel, 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

7 27

CA Meridian, Pinot Grigio

7 27

CA Liberated, Sauvignon Blanc 2015

7 27

### RED

AUS Jacobs Creek, Shiraz, 2013

7 27

CA Livermore, Merlot, 2013

7 27

CA Wild Horse, GSM, 2012

7 27

## FEATURED CRAFT BEERS

### DRAFT

Dogfish Head 60 Min 8

Founders Green Zebra 8

Flying Fish Red Ale 7

Leinenkugel Shandy 7

Featured Craft Draft 8

Heavy Seas Pounder Pils 8

### BOTTLES & CANS 5

Troegs Perpetual IPA

Troegs Hop Knife

Sierra Nevada Tropical Torpedo

Unibroue Blanche de Chambly

Sierra Nevada Side Car

Unibroue Trois Pistoles

Dogfish Head Indian Brown Ale

Hacker-Pachorr Munich Gold Lager

Troegs Dream Weaver

Sam Smith Organic Chocolate Stout

## SANGRIA Red or White Glass 8 / Carafes 19

# ENJOY CAFFÉ GELATO'S SUMMER **PRE-FIXE MENU**

## LUNCH

*2-Course Lunch for \$12 per Person*

### Choice of Salad

Mixed Green, Classic Caesar, Baby Spinach

### Choice of Panini

Basil Pesto, Roasted Turkey, Caprese, Grilled Asparagus

## DINNER

*3-Course Dinner for \$35 per Person*

### Choice of Salad

Mixed Green, Classic Caesar, Baby Spinach

### Choice of Entrée

Pan-Seared Scallops

*Chefs daily preparation*

Grilled Center Cut Filet Mignon  
*with 8 oz. filet of beef, red wine veal jus,  
roasted garlic mashed potatoes,  
and pancetta roasted Brussels sprouts*

### Choice of House-Crafted Pasta

*Tenderloin Tip Tortellini, Tortellini Parma Rosa,  
Crab & Shrimp Capellini, Ravioli or Lobster Shrimp Gnocchi*

### Choice of Gelato for Dessert

*12 House-crafted artisan gelato flavors available*

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