

### SMALL PLATES

#### Mushroom & Manchego Flat Bread

Roasted garlic béchamel and truffled arugula salad. 10 ¾

#### 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 ¾

#### Bruschetta

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

#### Tomato Braised Meatballs

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

#### Steamed Littlenecks <sup>GFP</sup>

Served in limoncello-caper broth, dried roma tomatoes and grilled focaccia. 12 ¾

#### Antipasti <sup>G</sup>

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

#### Crispy Calamari

Spicy marinara and Italian pepperoncini. 11 ¾

#### Pancetta Mussels <sup>G</sup>

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

#### Short Rib and Polenta

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

#### Roasted Butternut Squash Raviolo

with sage brown butter sauce, sun dried cherries, sauteed spinach and toasted hazelnuts. 10 ¾

### 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*

#### Classic Caesar <sup>GFP</sup>

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with cherry tomatoes and shaved Parmigiano-Reggiano. Appetizer 7 Entrée 15

#### Baby Spinach and Roasted Eggplant

with Kalamata olives, toasted chick peas, cherry tomatoes, ricotta salata and herb sherry vinaigrette. Appetizer 7 Entrée 15

#### Boston Bibb LT

with crispy pancetta, cherry tomatoes, crumbled Roquefort and gorgonzola dressing. Appetizer 7 Entrée 15

#### Roasted Beets <sup>G</sup>

With baby greens, smoked candied pecans, crumbled goat cheese and apple-vinaigrette. Appetizer 8 Entrée 15

#### Mixed Greens <sup>GFP</sup>

Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. Appetizer 6 Entrée 14

### SOUP

**French Onion au Gratin** 5 cup | 6 crock

**Featured Soup** 6 cup | 7 bowl

**Pasta e Fagioli** 6 cup | 7 bowl

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.

<sup>G</sup> Gluten-free selections. <sup>GFP</sup> 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.*

### ENTRÉES

#### Cider Roasted Chicken Paillard <sup>G</sup>

With apple cider and rosemary glaze, marinated peppers and coffee roasted potatoes. 26 ¾

#### Honey-Bourbon Roasted Pork Tenderloin

Sweet potato and apple puree, roasted broccoli, charred cipollini onions and honey bourbon glaze. 26 ¾

#### Grilled Center Cut Filet Mignon <sup>G</sup>

Center cut filet of beef, red wine veal jus, roasted garlic mashed potatoes, pancetta roasted Brussels sprouts. 8 oz 36 ¾ 10 oz 44 ¾

#### Veal Chop <sup>G</sup>

Sixteen-ounce French-cut veal rib chop, wrapped in prosciutto di Parma and Parmigiano, pan roasted and served with Marsala wine sauce, herb roasted fingerling potatoes with arugula and pecorino romano. 38 ¾

#### Pistachio Roasted Salmon <sup>G</sup>

Butternut squash and brown butter risotto, roasted cauliflower and black garlic puree. 27 ¾

#### Herb Roasted Rack of Lamb

Manchego mashed potatoes, blackberry Cabernet sauce, balsamic roasted vegetables. 39 ¾



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

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

### HOUSE-CRAFTED PASTAS <sup>GFP</sup>

*The following may be added to any pasta: pan seared chicken breast 5, grilled portabella mushrooms 3, herb sautéed shrimp 7, roasted salmon 9. Substitute house-crafted whole-wheat fettuccini 2 or Gluten free pasta 2*

#### Frutti di Mare

Shrimp, littleneck clams, Prince Edward Island mussels and calamari, sautéed with garlic, crushed red pepper and white wine over house-crafted linguini pasta. 23 ¾

#### Tortellini

House-crafted four-cheese tortellini served in parma rosa sauce. 19 ¾

#### 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. 26 ¾

#### Lump Crab and Shrimp Capellini

Lump crab and sautéed shrimp served in our signature 'crab rosa' sauce over house crafted capellini pasta. 25 ¾

#### Mare e Monti

Shrimp sautéed with asparagus and mushrooms, served in a classic carbonara sauce with sautéed pancetta, fresh egg, sweet peas, diced tomatoes and parmigiano. Accompanied with an eight-ounce grilled center cut filet with Marsala veal demi glace. 38 ¾

#### Lobster and Shrimp Gnocchi

House-crafted ricotta gnocchi served with butter poached lobster, sautéed shrimp, roasted shallots, roasted red peppers, sautéed asparagus and lemon-saffron cream sauce. 26 ¾

#### Ravioli del Giorno

Daily preparation of house-crafted ravioli with coordinating sauce. 22 ¾

### SIDES <sup>G</sup>

**Pancetta Roasted Brussels Sprouts** 8 <sup>GFP</sup>

**Sautéed Exotic Mushrooms** 8

**Grilled Asparagus** 8

## Chef's Tasting Event

Catered to the location of your choice. Passed Hors d'oeuvres and Appetizers, Amuse and Small plates, Salad and/or Soup. Entrée, Gelato and Dessert all expertly paired with wine and created especially to your liking.

7-courses, includes wine and dessert. up to 12 pp \$1,100 up to 18 pp \$1,500 \*

### 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

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 Garnet, 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 Espresso 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

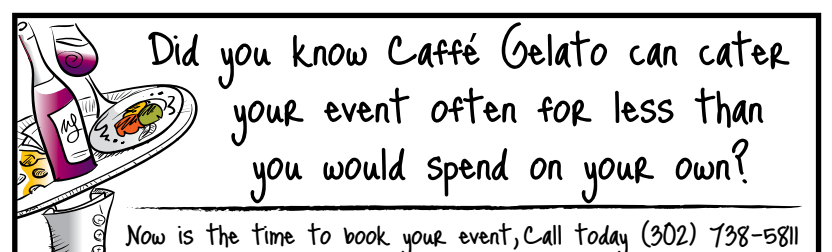
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### Dinner for Two & One Pint of Gelato To Go

Choose any salad portioned for two, any house-crafted pasta portioned for two plus a pint of gelato.

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

Excludes Monte e Mare . Take out only. 25



\* Please call or email the Caffé Gelato Event Planners at (302) 533-0201 [events@caffegelato.com](mailto:events@caffegelato.com)