

SMALL PLATES

Mushroom & Manchego Flat Bread

Roasted garlic béchamel and truffled arugula salad. 10.75

Charcutiere

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

Whipped Honey Ricotta on Toasted Focaccia 9.75

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. 7.75

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

Crispy Calamari

Spicy marinara and Italian pepperoncini. 11.75

Pancetta Mussels GF

Prince Edward Island Mussels sautéed with fennel, shallots and pancetta in a white wine cream sauce with Crispy shallots. 11.75

Roasted Butternut Squash Raviolo

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

Sweet Potato Fries

Served with maple aioli. 7 Add as a side to any Panini 2.50

Parmigiano Truffle Fries GF

Roasted red pepper ketchup. 7 Add as a side to any Panini 2.50

Short Rib and Polenta

Braised beef short rib, crispy polenta, truffle oil, diced tomatoes and micro greens. 11.75

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

Mixed Greens GF

Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. 10.99

Roasted Beets GF

With baby greens, smoked candied pecans, crumbled goat cheese and apple-vinaigrette. 11.99

Classic Caesar GF

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with julienne 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

Boston Bibb LT

with crispy pancetta, cherry tomatoes, crumbled Roquefort and gorgonzola dressing. 12.99

SOUP

French Onion au Gratin 5 cup | 6 crock

Featured Soup 6 cup | 7 bowl

Pasta e Fagioli 6 cup | 7 bowl

PANINI GF

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, and garlic aioli on a house crafted focaccia bun with truffle parmigiana fries. 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



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 GF

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 homemade whole-wheat fettuccini 2 or Gluten free pasta 2

Tortellini

House-crafted four-cheese tortellini served in parma rosa sauce. 14.99

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

Frutti di Mare

Shrimp, Prince Edward Island mussels, little neck and ocean clams, calamari, sautéed in garlic and white wine sauce over house-crafted linguini pasta 18.99

Lump Crab and Shrimp

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

Ravioli del Giorno

Daily preparation of house-crafted ravioli with coordinating sauce. 17.99

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. 19.99

SIDES GF

Pancetta Roasted Brussels Sprouts 8 GF

Sautéed Exotic Mushrooms 8

Grilled Asparagus 8

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.

GF Gluten-free selections. GF Possible 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.

LUNCH DATE

Lunch For Two Reserved in a Romantic Booth

Featured Menu for two includes: two amuse, one appetizer, two entrees, homemade gelato and a specially arranged bouquet of flowers. 69.50

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 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

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

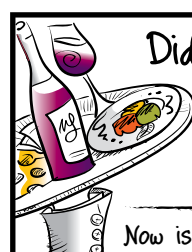
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 Make your birthday extra special with a chef's tasting, booth seating, private dining or Caffé Gelato Catering.

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



Did you know Caffé Gelato can cater your event often for less than you would spend on your own?

Now is the time to book your event, Call today (302) 738-5811