

*Thank you so much for choosing
Caffé Gelato*

Caffé Gelato
RESTAURANT
+ CATERING

*Lunches & Dinners,
Cocktail Parties & Corporate Events,
Weddings, Showers &
Rehearsal Dinners.*

Private Catering

At your home, reception hall, or place of business. While you entertain, let Caffé Gelato take care of the catering. Full service catering is available with waitstaff and certified bartenders. Menus including passed hors d'oeuvres, salads, entrées and dessert start at just \$22 per person. Allow the experts at Caffé Gelato to personally plan your event. (302) 738-5811

Catered Lunches

Caffé Gelato caters office luncheons, business meetings and afternoon parties for as little as \$12 per person. Includes delivery, Gualto, set-up, plates, utensils, and clean-up kit.

Lunches Easy as 1-2-3

Choose tossed Mixed Greens, Classic Caesar, Tomato and Arugula or Garden Salad

Choose one of our House-crafted Pastas and/or Assorted Panini Sandwiches

Call Caffé Gelato at 302-533-0201 or 302-738-5811 to place your order

CAFFÉ GELATO KID'S MENU

Peanut Butter and Jelly \$5

Chicken Tenders \$7

Grilled Cheese on Focaccia \$7

Personal Pizza

Cheese or pepperoni \$7

Grilled chicken over Homemade

Linguini Pasta with red sauce \$9

Homemade Cheese-Stuffed Ravioli

with red sauce \$9

Homemade Spaghetti and meatballs

with red sauce \$9

Chicken Alfredo \$10

Any pasta entrée is available in children's sized portion for half price.

KID'S SIDES

Steamed Broccoli

Mixed Veggies

Carrot Sticks and Cucumbers

with Dip

Garden Salad

Mashed Potatoes (*Dinner Only*)

French Fries

Sweet Potato Fries

Potato Chips

Caffé Gelato

RESTAURANT
+ CATERING



To Go Lunch & Dinner Menu



Caffé Gelato

90 E Main Street • Newark, DE 19711
caffegelato.com

(302)738-5811
events@caffegelato.com

SMALL PLATES

Caponata and Goat Cheese Flatbread

Roasted eggplant, tomatoes, and peppers. 10.75

Charcuterie

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

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

Raviolo Caprese

Fresh mozzarella, diced tomato and basil stuffed ravioli served with basil, tomato, and white wine butter sauce. 10.75

Sweet Potato Fries

Served with truffled honey. 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

Whipped Honey Ricotta on Toasted Focaccia 9.75

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 **GFP**

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 citrus herb vinaigrette. 11.99

Classic Caesar **GFP**

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

PANINI **GFP**

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

Grape & Walnut Chicken Salad

Leaf lettuce and sliced roma tomatoes. 12.49

Roasted Turkey & Brie

Sliced apple, honey mustard, lettuce and tomatoes. 12.49

Pulled Pork & Fontina

Tender pulled pork, garlic sautéed spinach, melted Fontina, piquillo aioli and 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, arugula, pickle onion 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

HOUSE-CRAFTED PASTAS **GFP**

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 porcini-ricotta 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

ENTRÉES

Cider Roasted Chicken Paillard **GF**

With apple cider and rosemary glaze, marinated peppers and coffee roasted potatoes. 26.75

Honey-Bourbon Roasted Pork Tenderloin

Brown butter powder and braised broccoli, lemon butter roasted purple potatoes, black garlic purée. 26.75

Grilled Center Cut Filet Mignon **GF**

Center cut filet of beef, red wine veal jus, roasted garlic mashed potatoes, pancetta roasted Brussels sprouts. 8 oz 36.75 10 oz 44.75

Veal Chop **GF**

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. 38.75

Roasted Salmon **GF**

Topped with roasted pear, bacon, and sweet pea relish with sunchoke puree and a watercress sauce 27.75

Herb Roasted Rack of Lamb

Manchego mashed potatoes, blackberry Cabernet sauce, balsamic roasted vegetables. 39.75

SIDES **GF**

Pancetta Roasted Brussels Sprouts 8 **GFP** | Sautéed Exotic Mushrooms 7

Grilled Asparagus 7

SOUP

French Onion au Gratin 5 cup | 6 crock

Featured Soup 6 cup | 7 bowl

Chicken Corn Chowder 6 cup | 7 bowl

Dinner for 2 to-go \$25

Choose any salad
and any pasta
portioned for 2.
Complimentary pint of gelato

Lunch for 2 to-go \$17

Choose any 2 lunch salads
or 2 panini,
or 1 salad and 1 panini.
Complimentary pint of gelato