

STARTERS

Roasted Butternut Squash and Brie Flatbread

with roasted butternut squash, candied pecans, arugula and olive oil drizzle. 10.75

Burrata

Roasted tomato olive oil, marinated olives and peppers with toasted pine nuts, grilled focaccia. 9.75

Roasted Butternut Squash Raviolo

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

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, extra virgin olive oil, served on toasted focaccia with aged provolone. 7.75

SIDES

Sautéed Exotic Mushrooms 8

Garlic Sautéed Broccoli Rabe 8

Roasted Brussels Sprouts 8

Grilled Asparagus 8

SALADS

The following may be added to any salad:

grilled portabella mushrooms 4, sautéed exotic mushrooms 5

Mixed Greens

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

Roasted Beets

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

Spinach with Milburn Orchard Apples

Milburn Orchard apples, ricotta salata, sun dried cranberries, candied walnuts and our apple-fennel vinaigrette. 11.99

Boston Bibb

Blood-orange, grapefruit and orange, toasted pistachios, Manchego and Meyer-lemon vinaigrette. 11.99

OMELETS GF

Served with roasted potatoes and our vanilla gelato, granola and berry 'sundae fun-day'

Vegetarian Campagnola

Roasted red peppers, sautéed red onions, Sautéed Baby Leaf Spinach, melted mozzarella cheese. 11.49

Tomato, Brie and Spinach

Diced tomatoes, baby leaf spinach and melted brie. Topped with apple chutney. 12.49

CREPES

Served with scrambled eggs and our vanilla gelato, granola and berry 'sundae fun-day'

Lemon Ricotta

Raspberry coulis, mascarpone whipped cream. 12.99

PANINI GF

Served with roasted potatoes, mixed greens, fried poached egg and our vanilla gelato, granola and berry 'sundae fun-day'.

Substitute gluten-free ciabatta roll 2 Substitute sweet potato fries for roasted potatoes 2.50

Caprese

Fresh house-crafted mozzarella, sliced Roma tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 9.99

With grilled portabella. 11.99

Vegetable

Grilled Vegetable Panino -- with Roma tomatoes, lemon ricotta and baby arugula. 10.49

Grilled Asparagus

With roasted Roma tomatoes, lemon ricotta and baby arugula. 10.49



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

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

HOUSE-CRAFTED PASTAS

The following may be added to any pasta: grilled portabella mushroom 3, sautéed exotic mushrooms 5

Substitute homemade whole-wheat fettuccini 2 or Vegan Gluten Free Spaghetti served in roasted vegetable marinara 2

Mediterranean

House-crafted Pappardelle pasta tossed with sautéed sun-dried tomatoes, artichoke hearts, kalamata olives and spinach in creamy feta sauce with basil and oregano. 14.99

Roasted Vegetable and Ricotta stuffed Ravioli

Served with sautéed arugula and marinara sauce. 15.99

Eggplant Parmigiano

Buttermilk battered eggplant stuffed with ricotta and pan fried, served with marinara and melted parmigiano. 15.99

Tortellini

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

Vegan Pasta

Vegan and gluten free pasta, served with roasted vegetables in marinara sauce. 14

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

*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

Plymouth 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

Plymouth 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

Plymouth 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

CA Monterrey Vineyards by Chalone, Chardonnay 2013 9 32
IT Folanari, Pinot Grigio, 2016 7 27
CA Great American, Sauvignon Blanc 2014 29

RED

CA Great American, Zinfandel, 2013 8 29
AUS Alice White, Cabernet Sauvignon, 2014 7 27
CA Blackstone, Merlot, 2014 7 27

FEATURED CRAFT BEERS

DRAFT

Craft Draft of Week 8 Yuengling Oktoberfest 7
Leinenkugel Summer Shandy 8 Evil Genius I Love Lamp 8
Lagunitas 8 Dogfish Head featured Draft of Week 8

BOTTLES & CANS 5

Troegs Solid Sender Dogfish Head Indian Brown Ale
Troegs Sunshine Pils Dogfish Head Beer for Breakfast Stout
Troegs Crimson Pistil Dogfish Head 60 min IPA
Two Roads Espressway Stout Stoudts Pils
Otter Creek Fresh Slice IPA
Sam Smith Indian Ale 18.7 oz 8.75
Arrogant Bastard Wussie Pilsner
Flying Fish Anniversary Ale 25.4 oz 8.75

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 Balvenie 15yr- 23
Glenfiddich 18 yr- 18 Balvenie 17yr- 26
Oban 14yr- 15 Balvenie 21 yr- 29
Balvenie Doublewood 12 yr- 13 Macallan 12yr- 10
Balvenie single barrel 12 yr- 14 Macallan 12 yr double oak-13
Glen Kinchie 12yr- 12 Macallan 15yr- 15

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
Monkey Shoulder Batch 27- 10

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
Blue Moon
Bass
Pilsner Urquell
Heineken Light
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
Angel's Envy 15
Woodford Double Oaked- 12
Woodford Reserve- 13
Bulleit Bourbon- 11
Knob Creek 100 Proof- 8

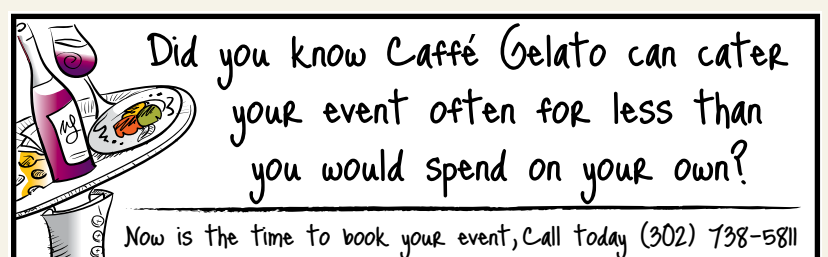
*Valid on your birthday, must present photo I.D. Limit one per table, can not be combined.
Make your birthday extra special with a chef's tasting, booth seating, private dining or Caffé Gelato Catering.

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



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.