

**SMALL PLATES**

**Roasted Butternut Squash and Brie Flatbread**

with roasted butternut squash, candied pecans, arugula and olive oil drizzle. *10 ¾*

**Burrata**

Roasted tomato olive oil, marinated olives and peppers with toasted pine nuts, grilled focaccia. *9 ¾*

**Roasted Butternut Squash Raviolo**

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

**Roasted Vegetable Antipasti**

House-crafted fresh mozzarella & cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, marinated olives, roasted red beets and caper berries. *9 ¾*

**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. Appetizer *4 ½* Entrée *12 ¾*

**Roasted Beets**

With baby greens, smoked candied pecans, crumbled goat cheese and apple-vinaigrette.. Appetizer *7* Entrée *14*

**Spinach with Milburn Orchard Apples**

Milburn Orchard apples, ricotta salata, sun dried cranberries, candied walnuts and our apple-fennel vinaigrette. Appetizer *7* Entrée *15*

**Boston Bibb**

Blood-orange, grapefruit and orange, toasted pistachios, Manchego and Meyer-lemon vinaigrette. Appetizer *7* Entrée *15*

**ENTRÉES**

**Truffled Mushroom Risotto**

Local Kennet square mushrooms, truffle oil. *15 ¾*

**Butternut Squash and Brown Butter Risotto**

Diced and roasted butternut squash with creamy brown butter risotto. *15 ¾*

**Eggplant Parmigiano**

Buttermilk battered eggplant stuffed with ricotta and pan fried, served with marinara and melted parmigiano. *15 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:*

*grilled portabella mushroom 3,*

*sautéed exotic mushrooms 5*

*Substitute homemade whole-wheat fettuccini 2*

*Vegan Gluten Free Spaghetti served in roasted vegetable marinara 2*

**Mediterranean**

House-crafted Pappardelle tossed with sautéed sun-dried tomatoes, artichoke hearts, kalamata olives and spinach in our creamy feta sauce with oregano and basil. *21 ¾*

**Roasted Vegetable and Ricotta stuffed Ravioli**

Served with sautéed arugula and marinara sauce. *20 ¾*

**Tortellini**

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

**Vegan Pasta**

Vegan and gluten free pasta, served with roasted vegetables in marinara sauce. *19*

**SIDES <sup>GFP</sup>**

Sautéed Exotic Mushrooms *8*

Garlic Sautéed Broccoli Rabe *8*

Roasted Brussels Sprouts *8*

Grilled Asparagus *8*

**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 [caffegelato@msn.com](mailto:caffegelato@msn.com). Excludes Monte e Mare. Take out only. *25*

*\*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.*

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.

## 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

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 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

|  |   |    |
|--|---|----|
| 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 Espresso 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

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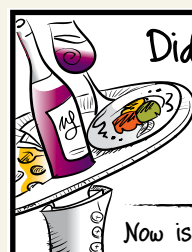
**Caffé Gelato now delivers lunch and dinner order online at [caffegelato.com](http://caffegelato.com), [hungryhens.com](http://hungryhens.com) or [grubhub.com](http://grubhub.com)**

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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

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