

Caffé Gelato

RESTAURANT
+ CATERING

VEGETARIAN LUNCH MENU

For Catering & Events Please Visit www.caffegelato.net

SMALL PLATES

Mushroom and Manchego Flat Bread

Sauteed Mushrooms, Spinach and Manchego. 9.75

Burrata

With basil pesto and olive oil
toasted focaccia. 9.75

Roasted Acorn Squash Raviolo

with caramelized onions and whipped ricotta, sautéed Ken-
net Square Mushrooms, diced tomatoes, wilted spinach and
Maple white wine butter sauce. 9.75

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

Sweet Potato Fries

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

Parmigiano Truffle Fries

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

SALADS

The following may be added to any salad:
grilled portabella mushrooms 4,
sautéed exotic mushrooms 5

Garden

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

Roasted Beets

Sliced roasted red and golden beets, baby greens, toasted
candied pistachios, crumbled goat cheese, shaved fennel
and Pomegrante vinaigrette. 11.99

Spinach and Quinoa

Trimmed baby leaf spinach and quinoa, roasted butternut
squash, ricotta salatta, brown-sugar caramelized walnuts and
apple cider vinaigrette. 11.99

Shaved Brussels Sprouts

Frisee salad with shaved parmigiano, raisins,
lemon vinaigrette. 11.99

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*

Caprese

Fresh house-crafted mozzarella, sliced Roma tomatoes,
leaf lettuce, and basil-infused extra virgin olive oil. 9.99
With grilled portabella. 10.99

Burrata and Asparagus

with roasted red pepper and almond romesco
and baby arugula. 10.49

HOUSE-CRAFTED PASTAS ^{GFP}

*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 spaghetti, served with
roasted vegetables in marinara sauce. 14

SIDES ^{GF}

Sautéed Exotic Mushrooms 7

Garlic Sautéed Broccoli Rabe 7

Grilled Asparagus 7

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

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. ^{GFP} Gluten-free possible upon request, let your server know of any allergies. Vegetarian menu available upon request.

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, Goslings Ginger Beer, Bitters and Lime Juice

RED SQUARE 9

Hangar One Mandarin, Absolut Citron, Grand Marnier, Campari, Cranberry and fresh squeezed lemon

VINTAGE MARTINI 12

Dogfish Whole Leaf Gin, Dry Vermouth and olive garnish

MONROE 10

Muddled black berries and raspberries, fresh squeezed lemon, Absolut Citron, Elder flower liqueur

GELATO COSMO 9

Stoli Citrus, Triple Sec, Lime Juice and Cranberry shaken with Mango or Raspberry Gelato

BLOOD ORANGE MANHATTAN 11

Bulliet Rye, Sweet Vermouth, Blood Orange Bitters and fresh orange zest

PAMA-TINI 9

Pama Pomegranate Liqueur, Stoli Citrus and splash of sour

GIN FRESCA 9

Dogfish Compelling 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

Titos 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 ver-bena 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.

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 The Monterey Vineyards by Chalone Chardonnay Monterrey, CA 2014	9	32
SP Verdeo Torres Valladolid, Spain 2013	7	27
CA Terra d' Oro Chenin Blanc/ Viognier, CA 2014	10	39

RED

CA Dynamite Red Blend, North Coast, CA 2013	9	32
SP Las Rocas Garnacha, Calatayud, Spain 2014	10	39
WA Columbia Winery, Columbia Valley WA, 2015	10	39

FEATURED CRAFT BEERS

DRAFT

Evil Genius Turtle Power 8	Dogfish Head 90 min 9
Langunitas IPA 8	Peroni 7
Yuengling IPL 8	Two Roads Expressway Stout 8

BOTTLES & CANS 5

Oskar Blues Pinner	2SP Brewing Delco Lager
Stoudts Pils	Dogfish Head Burton Baton
Troegs Cultivator	Dogfish Head Pennsylvania Tuxedo
Troegs Hop Back Amber Ale	Dogfish Head Flesh and Blood IPA
Heavy Seas Loose Cannon	Dogfish Head Pumpkin
Sierra Nevada Hop Hunter	Dogfish Head 60 min
Samuel Smith Indian Ale 18.7 oz 8.75	Flying Fish Extra Pale Ale
Samuel Smith Oatmeal Stout 18.7 oz 8.75	Flying Fish Hop Fish
Flying Fish NJ Anniversary Ale 25.4 oz 8.75	Victory Golden Monkey

SANGRIA Red or White Glass 8 / Pitcher 19

PORTS

216 Taylor Fladgate LBV 2007 12
217 Port Zinfandel, Terra d'oro 13
218 Dow's fine Ruby Port 10
219 Port, Dow's 'LBV 2007', Portugal 9
220 Dow's LBV 2009 8
221 Port, Graham's 'Tawny 20 Year', Portugal 19

SINGLE MALT SCOTCH

Glenfiddich 15yr- 15	Balvenie 14yr- 15
Glenfiddich 12yr- 10	Balvenie 15yr- 23
Oban 14yr- 15	Balvenie 17yr- 26
Laphroaig 10yr- 15	Balvenie 21 yr- 29
Auchentoshan- 24	Glen Kinchie 12yr- 12
Balvenie Doublewood 12 yr- 13	Macallan 12yr- 10
Balvenie single barrel 12 yr- 14	Glenfiddich 18 yr- 18

BLENDED MALT SCOTCH

Dewar's White Label- 7	Johnnie Walker Green- 19
Dewar's 12yr- 10	Johnnie Walker Black- 9
Chivas Regal 18yr- 18	Johnnie Walker Red- 6
Johnnie Walker Platinum- 25	Monkey Shoulder Batch 27- 10
Johnnie Walker Gold- 20	

COGNAC

D'usse Chateau De Cognac France- 10
Daron Calavados- 15
Davidoff Selection- 22
Davidoff Classic- 21
Grand Armagnac VSOP- 12
Remy Martin XO- 27
Hennessy VS- 10
Remy Martin 1738- 15

WHISKY

Jack Daniel's Single Barrel- 10
Woodford Double Oaked- 12
Woodford Reserve- 13
Bulleit Bourbon- 11
Bulleit Rye- 11
Maker's Mark Kentucky Straight- 7
Knob Creek Rye- 8
Knob Creek 100 Proof- 8
Crown Royal Canadian Whisky- 8
Hudson baby bourbon- 10
Hudson Manhattan rye whiskey- 10
Tincup American Whiskey- 9
Tullamore Dew- 9
Tullamore Dew 12 year- 12
Tullamore Dew 15 year- 15

BOTTLED BEERS

Chimay
Hoegaarden
Bass
Pilsner Urquell
Michelob Ultra
Shock Top
Stella Artois
Heineken
Corona
Peroni
Samuel Adams
Yuengling
Budweiser
Bud Light
Miller Light
Coors Light
Amstel Light
NA Clausthaler

Did you know Caffé Gelato offers catering for specials events? Call (302) 533-0201 or email: Events@caffegelato.com

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

