

# Caffé Gelato

RESTAURANT  
+ CATERING

## VEGETARIAN LUNCH MENU

For Catering & Events Please Visit [www.caffegelato.net](http://www.caffegelato.net)

### SMALL PLATES

#### Mushroom & Manchego Flatbread

roasted garlic béchamel and truffled arugula salad. 10.75

#### Whipped Honey Ricotta on Toasted 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

#### 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



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

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

### 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

#### Baby Spinach and Roasted Eggplant

with Kalamata olives, toasted chick peas, cherry tomatoes, ricotta salata and herb sherry vinaigrette. 11.99

### PANINI <sup>GFP</sup>

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

#### Grilled Asparagus

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

#### Vegetable

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

### 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  
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

### SIDES <sup>GF</sup>

Sautéed Exotic Mushrooms 8

Roasted Brussels Sprouts 8

Grilled Asparagus 8

### 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.

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.

<sup>GF</sup> Gluten-free selections. <sup>GFP</sup> 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, 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 Folonari, 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 Creak 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- 8  
 Angel's Envy 15  
 Woodford Double Oaked- 12  
 Woodford Reserve- 13  
 Bulleit Bourbon- 11  
 Knob Creek 100 Proof- 8

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**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

