

Dinner Menu

— APPETIZERS —

Jumbo Lump Crab and Grilled Asparagus Cocktail

With a fresh lemon and caper sauce, garnished with crispy parsnip straws 11^¾

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, extra virgin olive oil, served on toasted crostini with aged provolone 7^¾

— **Roasted Eggplant and Ricotta Ravioli** —

House-crafted and served with roasted shallots, sautéed mushrooms, sun dried tomatoes and sautéed Swiss Chard in a garlic white wine and butter sauce 8^¼

— **Steamed Littlenecks** —

One dozen steamed littleneck clams served in a lemon-garlic white wine sauce 10^¾

Antipasti

Assorted Italian meats and cheeses including homemade fresh mozzarella, cherry tomatoes, prosciutto di Parma, marinated olives and roasted red peppers, prosciutto and parmigiano stuffed hot cherry peppers 12^¾

Crispy Calamari and Pepperoncini Peppers

Served with an orange-blossom honey and tarragon dipping sauce 8^¾

— **Pancetta Mussels** —

Prince Edward Island Mussels sautéed in garlic, pancetta and green onions finished with a white wine cream sauce 10^¼

Crispy Polenta and Pulled Beef Short Rib

Drizzled with truffled extra virgin olive oil 9^¾

— 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 8

Classic Caesar

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved Parmigiano-Reggiano

Appetizer 6 Entrée 14

Spinach Salad

Trimmed baby leaf spinach, crumbled bleu cheese, roasted walnuts, and sun-dried cherries tossed in warm pancetta vinaigrette and topped with crispy onion straws

Appetizer 6 Entrée 14

Tomato and Arugula

Baby arugula tossed with cherry tomatoes, marinated olives, and extra virgin olive oil, seasoned with sea salt and garnished with shaved Asiago cheese and a tuft of micro greens

Appetizer 6 Entrée 13^½

Dawson Salad

Mixed greens tossed with garbanzo beans, crumbled feta cheese, diced plum tomatoes, kalamata olives, crisp pancetta and hard boiled egg, topped with crispy carrot curls.

Appetizer 6/Entrée 14

— **Giardiniera Salad** —

Green leaf lettuce, hearts of romaine, cherry tomatoes, sliced cucumbers, artichoke hearts, bell peppers, shaved red onions, red cabbage, and kalamata olives tossed with your choice of dressing

Appetizer 4^½ / 13^½

— SOUP —

Pasta e Fagioli

Classic Northern Italian vegetable soup with pancetta, cannellini beans, and homemade ditalini pasta 4 cup | 6 bowl

French Onion

Caffé Gelato's original recipe served with focaccia croutons and melted Swiss cheese 4 cup | 6 crock

Featured Soup

5 cup | 6 bowl

— SIDES —

Pancetta Roasted Brussels Sprouts \$6
Sautéed Exotic Mushrooms \$5

— ENTRÉES —

Pistachio Chicken

Pan seared chicken breast seasoned with Dijon mustard and encrusted with pistachios, served with dill cream sauce, cous cous pilaf and sautéed vegetables 23^{1/2}

Pepper Seared Tuna

Yellow fin tuna filet encrusted with fresh cracked pepper and pan seared, served with aged balsamic drizzle, toasted pine nut Himalayan red rice, shaved fennel, roasted red pepper and arugula salad 28^{3/4}

Grilled Center Cut Filet of Beef

Eight-ounce filet mignon, served with a roasted shallot and green peppercorn demi-glace, pancetta mashed potatoes, roasted Brussels sprouts 29^{3/4}

Veal Chop

Ten-ounce veal chop, wrapped with prosciutto di parma and parmigiano cheese, pan roasted and served with red wine demi glace, roasted fingerling potatoes and grilled asparagus 29

Pan Roasted Salmon

Truffle-honey glazed salmon served with mashed sweet potatoes, toasted almonds and truffled micro greens 26^{1/2}

Pork Tenderloin

Dijon mustard and rosemary roasted pork tenderloin medallions served with a dijon cream sauce, mushroom risotto and sautéed vegetables 25^{1/2}

Fiat 500 Cabrio



Own a brand new Fiat 500 C in your choice of colors with a picnic dinner for two. Dinner includes your choice of a custom cheese plate, an appetizer and salad, any two entrees, one dozen chocolate truffles, a bottle of J. Lohr Cabernet and a quart of any custom gelato. Your dinner is placed in your brand new Fiat 500C packaged in a classic picnic basket with place settings for two, a checkered table cloth, crystal wine glasses and a bottle of Pellegrino. \$27,150^{1/2} *Fifty percent deposit due at time of order.*

Roasted Rack of Lamb

Mint marinated rack of lamb, served with sautéed vegetables, mint pesto and buttermilk mashed potatoes 29^{3/4}

— HOMEMADE PASTAS —

The following may be added to any pasta: Pan seared chicken breast 5, grilled portabella mushrooms 3, herb sautéed shrimp 7, fennel roasted salmon 8. Substitute house-crafted whole-wheat fettuccini 2 or Gluten free pasta 1

Primavera

Sautéed garden vegetables tossed in sherry cream sauce served over house-crafted fettuccini pasta 20^{1/2}

Frutti di Mare

Shrimp, littleneck clams, Prince Edward Island mussels and calamari, sautéed with garlic, crushed red pepper and white wine with house-crafted linguini pasta 23^{1/2}

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^{3/4}

Lump Crab and Shrimp Capellini

Lump crab and sautéed shrimp tossed in our parma rosa crab sauce with Chiffonade basil 22^{1/2}

Tenderloin Tip Tortellini

Filet mignon tips sautéed with shiitake, button and portabella mushrooms, roasted garlic, baby spinach and roasted shallots, finished with a Marsala cream sauce over goat cheese and ricotta stuffed house-crafted tortellini 24^{3/4}

Monte e Mare

Shrimp sautéed with little neck clams, sliced mushrooms and chopped tomatoes, served in a seafood broth over house-crafted linguini pasta. Accompanied with an eight-ounce grilled center-cut filet mignon and pearl onion demi glace. 30^{1/2}

Ravioli del Giorno

Daily preparation of ravioli with coordinating sauce 21

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Choose a private room or have Caffè Gelato cater.

Email ryan@caffegelato.net or call 302-738-5811 ask for Ryan, Amy or Brea.

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** Please allow 8-12 days notice to deliver Fiat 500*