

Lunch Menu

APPETIZERS

Jumbo Lump Crab and Grilled Asparagus Cocktail

With a fresh lemon and caper sauce, garnished with crispy parsnip straws 9⁹⁹

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, extra virgin olive oil, served on toasted crostini with aged provolone 6⁹⁹

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 7⁹⁹

Steamed Littlenecks

One dozen steamed littleneck clams served in a lemon-garlic white wine sauce 10⁹⁹

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 10⁹⁹

Crispy Calamari and Pepperoncini Peppers

Served with an orange-blossom honey and tarragon dipping sauce 7⁹⁹

Pancetta Mussels

Prince Edward Mussels sautéed in garlic, pancetta and green onions finished with a white wine cream sauce 10⁹⁹

Crispy Polenta and Pulled Beef Short Rib

Drizzled with truffled extra virgin olive oil 9⁹⁹

Sweet Potato Fries

Served with a spicy apricot dipping sauce 7 Add as a side to any Panini 2

LUNCH DATE

Lunch For Two Reserved in a Romantic Booth

Featured Menu for two includes: Amuse, one appetizer, two entrees, homemade gelato and a specially arranged bouquet of flowers. 59⁵⁰



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

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, topped with plantain chips 10⁹⁹

Chef Fabrizio

Our Giardiniera with generous portions of imported pancetta, provolone cheese, pepperoni and turkey, tossed with your choice of dressing and garnished with hardboiled egg, crispy carrot curls and a tuft of micro greens 10⁹⁹

Classic Caesar

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved Parmigiano-Reggiano 10⁹⁹

Greek Salad

Romaine hearts, cucumbers, tomatoes, onions, kalamata olives, diced bell peppers, and crumbled feta cheese tossed in balsamic vinaigrette and topped with crisp strips of prosciutto di Parma 10⁹⁹

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 10⁹⁹

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 11⁹⁹

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 10⁹⁹

SOUP

Pasta e Fagioli

Classic Northern Italian vegetable soup with cured 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

Sauteed Exotic Mushrooms \$5

PANINI

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 sweet potato fries for roasted potatoes 2⁵⁰

Caprese

Fresh bocconcino Mozzarella, roma tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 8.99 With chicken, shrimp, or ham 10⁹⁹

Pancetta Club

Imported pancetta, roasted turkey, provolone cheese, leaf lettuce, Roma tomatoes, and our roasted red pepper sauce 9⁹⁹

Toscana

Grilled eggplant, sliced tomatoes, sautéed red onions and artichoke hearts, romaine lettuce and basil-infused extra virgin olive oil 8⁹⁹

Pork Tenderloin

Tender sliced pork, smoked Gouda cheese, purple cabbage and carrot coleslaw, roasted red peppers, and romaine lettuce 9⁹⁹

Mediterranean Tuna

Select white tuna, Spanish olives and pimientos, bell peppers, green onions, Roma tomatoes, leaf lettuce. 8⁴⁹ make it a melt with Swiss cheese 8⁹⁹

Basil Pesto Chicken

Tender pan seared chicken breast, basil pesto, mozzarella cheese, Roma tomatoes, and leaf lettuce. 10⁹⁹

Grilled Vegetable

Roasted zucchini, squash, and eggplant, diced roma tomatoes, crumbled feta cheese, and hummus 8⁹⁹

Short Rib Panino

Burgundy wine braised short rib, sauteed sliced mushrooms, smoked gouda cheese, horseradish sauce, lettuce and tomatoes 10⁹⁹

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 homemade whole-wheat fettuccini 2 or Gluten free pasta 1

Primavera

Sautéed garden vegetables tossed in our sherry cream sauce over house-crafted fettuccini pasta 13⁹⁹

Frutti di Mare

Shrimp, Prince Edward mussels, little neck and ocean clams, calamari, sautéed in garlic and white wine sauce over house-crafted linguini pasta 16⁹⁹

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 15⁹⁹

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 14⁹⁹

Lump Crab and Shrimp house-crafted Capellini

Lump crab and sautéed shrimp tossed in our parma rosa crab sauce with Chiffonade basil 16⁹⁹

Ravioli del Giorno

Daily preparation of house-crafted ravioli with coordinating sauce 15⁹⁹

Let us host your rehearsal dinner, wedding reception or private party.

Choose a private room or have Caffé Gelato cater.

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

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