

# Caffé Gelato

RESTAURANT, CATERING  
+ EVENTS

## BRUNCH MENU

### STARTERS

#### Asparagus and Prosciutto Flat Bread

with roasted cherry tomatoes and lemon ricotta. 10.75

#### Crispy Calamari

Lemon-caper aioli and spicy marinara. 8.99

**Lobster Gnocchi** House-crafted ricotta gnocchi served with butter poached lobster, roasted shallots, roasted red peppers, sautéed asparagus and lemon saffron cream sauce. 15.75

#### Gnocchi Bolognese

Parmigiano and gremolata. 9.75

#### Sweet Potato Fries GF

Truffled honey sauce 7.00

Add as a side to any dish 2.50

#### Burrata GFP

roasted tomato olive oil, marinated olives and peppers with toasted pine nuts, grilled focaccia. 9.75

#### Roasted Asparagus and Sweet Pea Ravioli

with mint infused ricotta, sweet pea emulsion, roasted tomato olive oil and shaved asparagus. 9.75

### SALADS

*The following may be added to any salad:*

- pan-seared chicken breast 5.00
- herb sautéed shrimp 7.00
- cured anchovy filets 3.00
- grilled portabella mushrooms 4.00
- sautéed beef tenderloin tips 8.00
- roasted salmon 9.00

#### Classic Caesar GFP

Romaine hearts tossed with focaccia croutons, classic Caesar dressing, garnished with cherry tomatoes and shaved Parmigiano-Reggiano. 10.99

#### Spinach Tabbouleh GFP

Classic Mediterranean tabbouleh with cucumber, cherry tomatoes, red onions, mint and parsley served over baby leaf spinach tossed in a honey-lemon vinaigrette. 11.99

#### Roasted Beets GF

with baby greens, smoked candied pecans, crumbled goat cheese and apple-vinaigrette. 11.99

#### OMELETS GF

*Served with roasted potatoes and a small vanilla gelato with granola and berries*

#### Lejon

Sautéed shrimp, crumbled bacon, scallions, mozzarella cheese, and homemade horseradish sauce. 12.99

#### Campagnola

Our take on the Western - Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella cheese 11.99

#### Tomato Brie and Spinach

Diced tomatoes, baby leaf spinach, melted brie and roasted apple chutney 12.49

### FARM FRESH EGGS

Your choice; Over medium, over easy, sunny-side-up, or scrambled. Served with applewood bacon, roasted Yukon gold potatoes, and diced tomatoes 11.49

#### POACHED EGGS GFP

*Served over toasted English muffin with Hollandaise sauce, roasted potatoes and small vanilla gelato with granola and berries*

- substitute gluten-free ciabatta roll 2.00

#### Eggs Benedict

with Canadian Bacon 13.99

#### Eggs Aragosta

with Lobster 15.99

#### Eggs Mignon

with sautéed filet mignon tips 14.99

#### Eggs Caprese

Fresh mozzarella, sliced Roma tomatoes 12.99

### SIDES

**Pancetta Roasted Brussels Sprouts GF** 8.00

**Roasted Vegetable Hash GF** 5.00

**Garlic Sautéed Broccoli Rabe GF** 8.00

**Grilled Asparagus GF** 8.00

**Pan Herb Roasted Potatoes GF** 4.00

**Crispy Applewood Smoked Bacon GF** 4.00

**Toast and Jam - Toasted English Muffin or Wheat Toast** 2.00

## SOUP

**Roasted Cauliflower** 6.00 cup | 7.00 bowl

**French Onion au Gratin** 5.00 cup | 6.00 crock

**Featured Soup** 6.00 cup | 7.00 bowl

## CREPES

*Served with scrambled eggs and small vanilla gelato with granola and berries*

**Lemon Ricotta**

raspberry coulis, mascarpone whipped cream. 11.99

**Seafood**

Lump crab, shrimp and salmon, sautéed with scallions and diced tomatoes, served with cream cheese and porcini béchamel sauce. 13.99

**Pulled Pork and Mushroom**

pulled pork, sautéed exotic mushrooms, porcini béchamel, applewood smoked bacon and ricotta 13.99

## FRENCH TOAST &amp; PANCAKES

*Served with scrambled eggs and a small vanilla gelato with granola and berries*

**Crème Brûlée French Toast**

French Brioche dipped in crème brûlée Grand Marnier batter, toasted and served with a maple-butter syrup and mascarpone cream. 12.49

**Stuffed French Toast**

French Brioche dipped in a crème brûlée batter and toasted, stuffed with whipped ricotta cheese, candied walnuts and roasted bananas. Drizzled with a maple-butter sauce 14.49

**Lemon Ricotta Pancakes**

blueberry syrup, mascarpone whipped cream 13.49

PAELLA **Paella Española**

A Spanish paella with saffron infused rice, lobster, little-neck clams, mussels, chicken breast, veal sausage, sautéed shrimp and salmon, bell peppers, and onions. 18.99

PANINI 

*All panini are served on our fresh baked homemade focaccia, accompanied with roasted Yukon gold potatoes and mixed baby greens*

- substitute multigrain bread 1.00
- substitute gluten-free ciabatta roll 2.00
- substitute sweet potato fries for roasted potatoes 2.50

**Orange, Almond, and Cranberry Chicken Salad**

with leaf lettuce and sliced roma tomatoes. 11.99

**Roasted Turkey Reuben**

Melted Swiss, apple fennel cole slaw, lemon-caper remoulade, leaf lettuce and sliced tomatoes. 11.99

**Pulled Pork**

Tender pulled pork, broccoli rabe, melted provolone, roasted garlic aioli and sweet potato fries. 11.99

**Basil Pesto Chicken**

Tender Pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes, and leaf lettuce. 11.99

**Virginia Farm Burger**

Applewood smoked bacon jam, melted Manchego, roasted roma tomato, leaf lettuce, garlic aioli, truffle parmigiana and house crafted focaccia bun. 14.99

**Caprese**

Fresh house-crafted mozzarella, sliced Roma tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 9.99  
*With chicken, shrimp, or ham.* 11.99

**Grilled Asparagus**

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

**Smoked Salmon BLT**

Smoke cured salmon, crisp applewood bacon, leaf lettuce, roasted garlic aioli, and sliced tomatoes. 12.99

## ENTRÉES &amp; HOUSE-CRAFTED PASTAS

**Citrus Seared Salmon** 

smoked tomato risotto, garlic sautéed broccoli rabe and black garlic sauce 24.00

**Lump Crab and Shrimp** 

Lump crab and sautéed shrimp tossed in our signature 'crab rosa' sauce over house crafted capellini pasta. 17.99

**Smoked Salmon Tortellini**

smoked salmon and ricotta stuffed tortellini served in a lemon caper white wine and butter sauce with sweet peas and diced tomatoes and lemon zest. 18.99