

SMALL PLATES

Mushroom and Manchego Flat Bread

Sauteed Mushrooms, Spinach and Manchego. 9 ¾

Burrata

With basil pesto and olive oil toasted focaccia. 9 ¾

Roasted Acorn Squash Raviolo

with caramelized onions and whipped ricotta, sautéed Kennet Square Mushrooms, diced tomatoes, wilted spinach and Maple white wine butter sauce. 9 ¾

Bruschetta

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

Roasted Vegetable Antipasti

House-crafted fresh mozzarella & cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, marinated olives, roasted red beets and caper berries. 9 ¾

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. Appetizer 4 ½ Entrée 12 ¾

Roasted Beets

Sliced roasted red and golden beets, baby greens, toasted candied pistachios, crumbled goat cheese, shaved fennel and Pomegranate vinaigrette. Appetizer 7 Entrée 14

Spinach and Sliced Milburn Apple

Baby leaf spinach, diced Milburn orchard apples, brown-sugar toasted walnuts, crumbled ricotta salatta and apple cider vinaigrette. Appetizer 6 Entrée 14

Shaved Brussels Sprouts

Frisee salad with shaved parmigiano, raisins, lemon vinaigrette. Appetizer 6 Entrée 14

ENTRÉES

Truffled Mushroom Risotto

Local Kennet square mushrooms, truffle oil
15 ¾

Acorn Squash and Mascarpone Risotto

Roasted acorn squash, sauteed local mushrooms and Mascarpone. 15 ¾

Eggplant Parmigiano

Buttermilk battered eggplant stuffed with ricotta and pan fried, served with marinara and melted parmigiano. 15 ¾

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

Vegan Gluten Free Spaghetti served in roasted vegetable marinara 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 ¾

Roasted Vegetable and Ricotta stuffed Ravioli

Served with sautéed arugula and marinara sauce. 20 ¾

Tortellini

House-crafted four-cheese tortellini served in parma rosa sauce. 19 ¾

Vegan Pasta

Vegan and gluten free spaghetti, served with roasted vegetables in marinara sauce. 19

SIDES GF

Sautéed Exotic Mushrooms 7

Garlic Sautéed Broccoli Rabe 7

Grilled Asparagus 7

Dinner for Two & One Pint of Gelato To Go

Choose any salad portioned for two, any house-crafted pasta portioned for two plus a pint of gelato. Call or email to order (302) 738-5811 caffegelato@msn.com. Excludes Monte e Mare. Take out only. 25

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.

Chef's Tasting Event

Catered to the location of your choice. Passed Hors d'oeuvres and Appetizers, Amuse and Small plates, Salad and/or Soup. Entrée, Gelato and Dessert all expertly paired with wine and created especially to your liking.

7-courses, includes wine and dessert. up to 12 pp \$1,100 up to 18 pp \$1,500 *

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 Liqueur, 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

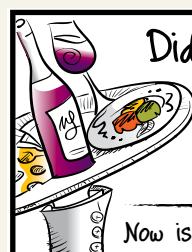
Caffé Gelato now delivers lunch and dinner order online at caffegelato.com, hungryhens.com or grubhub.com

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Did you know Caffé Gelato can cater your event often for less than you would spend on your own?

Now is the time to book your event, Call today (302) 738-5811

* Please call or email the Caffé Gelato Event Planners at (302) 533-0201 events@caffegelato.com