

*Caffé Gelato*  
RESTAURANT  
+ CATERING

# PASTA MAKING & CHIANTI

THURSDAY MARCH 15 | 6:30 PM

\$59 PER PERSON

**RESERVE TODAY**

(302)738-5811

CAFFEGELATO.NET



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**Learn how to make your own pasta and take it home.**

Then enjoy a 4-course dinner with 2 Glasses of Chianti Wine.

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Choice of entree:

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## **Frutti di Mare**

Shrimp, littleneck clams, Prince Edward Island mussels and calamari, sautéed with garlic, crushed red pepper and white wine over house-crafted linguini pasta

## **Tortellini**

House-crafted four-cheese tortellini, caramelized onions, sautéed maitake, shiitake and crimini mushrooms, sweet peas, diced tomatoes and crisp prosciutto

**Marsala Cream Sauce | Parma Rosa | Marinara**

## **Lump Crab and Shrimp Capellini**

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

## **Mare e Monti**

Shrimp sautéed with asparagus and mushrooms, served in a garlic white wine tomato basil sauce. Accompanied with an eight-ounce grilled center cut filet with Marsala veal demi glace (add \$8)

## **Lobster and Shrimp Gnocchi**

House-crafted ricotta gnocchi served with butter poached lobster, sautéed shrimp, roasted shallots, roasted red peppers, sautéed asparagus and lemon-saffron cream sauce

**HAVE YOUR EVENT CATERED BY CAFFE GELATO  
FOR IMPORTANT LIFE CELEBRATIONS  
& MILESTONES  
INCLUDING BIRTHDAYS, ANNIVERSARIES,  
RETIREMENTS, & GRADUATIONS**