

BAR MENU

For Catering & Events Please Visit www.caffegelato.net

APPETIZERS

Wood-Fired Wings

Bacon wrapped chicken wings served with Buffalo aioli, crispy onions and arugula salad. 8 ³/₄

Sweet Potato Fries

Served with truffle honey. 8

Roasted Red Pepper Hummus

Wood-fired pizza bread with feta and olive oil drizzle. 10

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar and extra virgin olive oil, served on toasted Artisan breads with aged provolone. 7 ³/₄

Short Rib Spring Rolls

with pepperoncini and dipping sauce. 8

CHEF'S FAVORITES

Charcutiere

Prosciutto di Parma, Manchego, Spanish and Kalamata olives, pickled carrots & cauliflower, caper berries, crostini, grissini, port wine and fig jam, sopressata, chorizo. 15 ³/₄

House Crafted Spinach Gnocchi

Butternut squash, mushrooms, arugula, and Talegio cream sauce. 15 ³/₄

Applewood Burger

Applewood smoked bacon jam, melted Manchego, roasted Roma tomato, arugula, deep fried onions and garlic aioli on a house crafted focaccia bun with truffle parmigiana fries. 16

Tortellini

House-crafted four-cheese tortellini served in parma rosa sauce. 15

Antipasti

House-crafted fresh mozzarella & cherry tomatoes, grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated olives, roasted red beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers. 13 ³/₄

SIDES

Pancetta & Apple Roasted Brussels Sprouts 8

Sautéed Exotic Mushrooms 8

Grilled Asparagus 8

SNACKS

Citrus-Herb Infused Mixed Olives 3

Manchego Stuffed Dates 3

Spanish Marcona Almonds 3

Caffé Gelato

RESTAURANT
+ CATERING

ARTISAN PIZZA

The following may be added to any pizza:

Pepperoni 3, Italian Sausage 3, Shrimp 7

Classico

Tomato sauce, fresh mozzarella, basil. 13

Figaro

Fig puree, thin sliced Prosciutto di Parma, crumbled gorgonzola, chives, truffled honey and toasted pine nuts. 18

Romagna

Smoked salmon, sliced red onions, goat cheese, béchamel, baby arugula, extra virgin olive oil and lemon zest. 19

Giovani

Burrata, basil pesto, dehydrated tomatoes, shaved asparagus, shaved parmigiano reggiano. 17

Campagnola

Veal sausage, pepperoni, Buffalo mozzarella, tomato sauce, caramelized onions, roasted red peppers. 19

SMALL PLATES

Tomato Braised Meatballs

Veal, pork and beef with pomodoro, mashed potatoes and parmigiano. 10 ³/₄

Grilled Cheese on Brioche

with smoked apple butter, brie, sliced Granny Smith apples and French Fries. 11 ³/₄

Crispy Calamari

Spicy marinara and Italian pepperoncini. 11 ³/₄

Pancetta Mussels

Prince Edward Island Mussels sautéed with fennel, shallots and pancetta in a white wine cream sauce with crispy shallots. 11 ³/₄

Steamed Littlenecks

Limoncello-caper broth, dried roma tomatoes and grilled focaccia. 11 ³/₄

Short Rib and Mushrooms with Polenta Fries

Braised beef short rib, local mushrooms, crispy polenta fries, truffle oil, diced tomatoes, and micro greens. 11 ³/₄

Goat Cheese Mousse stuffed Mushrooms

Roasted Mushrooms in Goat Cheese Mousse with wood fired pizza bread and balsamic reduction. 10 ³/₄

HAPPY HOUR & DAILY SPECIALS >>>

DAILY SPECIALS

LUNCH *Weekdays 11am - 4pm*

MONDAYS

\$6 Salads

TUESDAYS

1/2 Price Pastas

WEDNESDAYS

\$7 Soup + Sandwich Combo

1/2 Price Burger

THURSDAYS

\$6 Panini

FRIDAYS

1/2 Price Appetizers

1/2 Price Pizza

DINNER *5 - 9 PM*

MONDAYS

Pasta or Pizza and Glass of Wine* \$20

TUESDAYS

1/2 Price Bottles of wine

WEDNESDAYS

BOGO Featured Entrees

BOGO Pizza

THURSDAYS

Salad, Pasta, Glass of Wine

Dinner Date for 2* \$39

FRIDAYS

\$10 Off Bottles of Chianti

SATURDAYS

\$7 Aperol Spritz

SUNDAYS

1/2 Price Pastas*

KIDS EAT FREE 5 - 6 PM EVERY DAY

WEEKEND BRUNCH

SATURDAYS 10AM - 4PM

50% off in UD Apparel

SUNDAYS 9:30AM - 3PM

\$5 Mimosas

\$5 Bloody Mary Bar

\$15 Bottomless Mimosas (2hr limit)

BAR & PORCH

Every day 11AM - 10PM

MONDAYS

\$5 Martinis

TUESDAYS

\$2 Craft Beer Bottles

\$4 Craft Drafts

1/2 Price Bottles of Wine

WEDNESDAYS

1/2 Price Little Neck Clams

1/2 Price Glasses of Wine

THURSDAYS

\$4 Appetizers

\$8 Small Plates

FRIDAYS

\$5 Appetizers

\$5 Martinis

\$5 Glasses of Wine

\$8 Small Plates

\$5 Off Pizzas

SATURDAYS

\$15 Sangria Carafes

SUNDAYS

\$5 Mimosas

\$5 Bloody Mary Bar

\$15 Bottomless Mimosas (2hr limit)