

FEATURED DESSERTS

Peanut Butter and Nutella Crepe a la Bacio
Fresh house-crafted French crepes served warm with chocolate hazelnut spread and vanilla bean gelato. 7.99

Crème Brulee
Our signature vanilla preparation. Also inquire about today's featured crème brulee. Served with two tasting scoops of gelato. 7.49

Warm Chocolate Truffle Torte
Served with raspberry coulis and vanilla bean gelato. 8.49

Candied Pecan Tart
served with honey drizzle and salted caramel gelato. 7.99

Brown Sugar Mascarpone Cheesecake
with salted caramel sauce and orange garnish. 7.49

Tiramisu
Lady fingers layered our espresso and Frangelico liquor mousse and mascarpone cream cheese, garnished with cocoa and vanilla cream. 7.49

Chocolate Olive Oil Tart
Madagascar vanilla whipped cream and fresh berries. 7.99

Bread Pudding
with Vanilla Bean Gelato. 7.49

GELATO SUNDAES

Frangelico
Bacio gelato with warm Frangelico liquor, caramel sauce and toasted pistachios. 7.49

Salted Caramel Brownie
Salted caramel gelato with salted caramel sauce over our artisan crafted mokka cappuccino dark chocolate brownie. 8.99

Banana Split
Bacio, Stracciatella and dark chocolate gelato, creme bruleed banana, candied pecans, Madagascar vanilla whipped cream, chocolate and caramel sauce 7.49



IS IT YOUR BIRTHDAY? HAVE DINNER ON US!

*You'll receive a \$20 gift certificate for Dinner or a \$10 gift certificate for lunch.

FEATURED COFFEE & TEA

Coffee
Americano
Cappuccino
Espresso
Latte

FEATURED CORDIALS & COCKTAILS →

ARTISAN CRAFTED GELATO

1 scoop 3.99 2 scoops 4.99 4 tasting scoops 5.99

Salted Caramel
Stracciatella (Chocolate Chip)
Dark Chocolate
Featured Flavor of month

Raspberry Sorbetto
Vanilla Bean
Mint Chocolate Chip
Bacio (Chocolate Hazelnut)

Peanut Butter
Pistachio
Caramel Cashew Crunch
Creme Brulee

Complimentary Gelato Kitchen Tours and Demonstrations available email events@caffegelato.com to schedule. Ask about Saturday morning birthday parties and weekend bridal and baby showers too.

*Valid on your birthday, must present photo I.D. Limit one per table, can not be combined. Make your birthday extra special with a chef's tasting, booth seating, private dining or Caffé Gelato Catering.

COCKTAILS

BUMBLE AND BOURBON 10

Knob Creek Single Barrel, amaretto, orange blossom honey and orange zest

SUMMER SPLASH 9

Absolut Berri Acai, Club Soda and a Splash of Cranberry

FRENCH 75 10

Bombay Gin, fresh squeezed lemon, simple syrup, Champagne, lemon twist

THE PERFECT STORM 10

Captain Morgan Spiced Rum, Regatta ginger beer, Bitters and Lime Juice

RED SQUARE 9

Absolut Citron, Grand Marnier, Campari, Cranberry and fresh squeezed lemon

VINTAGE MARTINI 12

Bombay Gin, Dry Vermouth and olive garnish

MONROE 10

Muddled black berries and raspberries, fresh squeezed lemon, Absolut Citron, Elder flower liqueur

GELATO COSMO 9

Absolut Citron, Triple Sec, Lime Juice and Cranberry shaken with Raspberry Gelato

BLOOD ORANGE MANHATTAN 11

Knob Creek Single Barrel, Sweet Vermouth, Blood Orange Bitters and fresh orange zest

PAMA-TINI 9

Pama Pomegranate Liqueur, Absolut Citron and splash of sour

GIN FRESCA 9

Bombay 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

Absolut Vodka, Elderflower Liquor, fresh housecrafted peach puree and peach schnapps

CAFFÉ GELATO OLD FASHIONED 11

Knob Creek Single Barrel 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 verbena simple syrup, white rum and a splash of club soda

BON APPETIT MANHATTAN 13

Knob Creek Single Barrel, Grand Marnier, Angostura Bitters, Sweet Vermouth, Crystallized Orange Peel

BLOOD AND THUNDER 9

Milagro Tequila, Pineapple juice, Tamarin juice, and Agave nectar

MOSCOW MULE 8

Absolut Vodka, fresh squeezed lime, Ginger Beer

KENTUCKY MULE 8

Knob Creek Single Barrel, fresh squeezed lime, Ginger Beer

IRISH MULE 8

Jameson Irish Whiskey, fresh squeezed lime, Ginger Beer

FEATURED WINES

Glass/Bottle

WHITE

CA Hob Nob, Chardonnay 2014	7	27
CA Meridian, Pinot Grigio	7	27
CA Kunde, Sauvignon Blanc 2017	7	27

RED

ARG Milo, Malbec, 2016	7	27
CA Livermore, Merlot, 2013	7	27
CA Wild Horse, GSM, 2012	7	27

FEATURED CRAFT BEERS

DRAFT

Dogfish Head 60 Min 8	Featured Craft Draft 8
Dogfish Head Seaquench 7	Founders Green Zebra 8
Flying Fish Red Ale 7	Yuengling Golden Lager 7

BOTTLES & CANS 5

Sierra Nevada Side Car	Flying Fish Extra Pale Ale
Sierra Nevada Pale Ale	Hofbrau Munchen Original
Troegs Hop Knife	Oskar Blues IPA
Unibroue Blanche de Chambly	Otter Creek Free Flow IPA
Unibroue Trois Pistoles	Victory Vital IPA

SANGRIA Red or White Glass 8 / Carafes 19

PORTS

218 Dow's fine Ruby Port 10
220 Dow's LBV 2011 9
221 Port, Graham's 'Tawny 20 Year', Portugal 19
222 Fonseca Vintage Port Guimaraens 2015 15

SINGLE MALT SCOTCH

Glenfiddich 12yr- 10	Macallan 12yr- 10
Oban 14yr- 15	Macallan 15yr- 15
Balvenie Doublewood 12 yr- 13	Laphroaig 10yr- 13
Balvenie single barrel 12 yr- 14	Highland Park 12 yr- 10
Glenlivet Founders Reserve 9	Auchentoshan Three Wood- 10
Bowmore 12 yr- 10	Dalmore 12 yr- 10

BLENDED MALT SCOTCH

Dewar's White Label- 7
Dewar's 12yr- 10
Chivas Regal 18yr- 18
Johnnie Walker Black- 9
Johnnie Walker Red- 6
Mondkey Shoulder Batch 27- 9

COGNAC

D'usse Chateau De Cognac France- 10
Davidoff Selection- 22
Hennessy VS- 10
Remy Martin 1738- 15

WHISKY

Bulleit Rye- 11
Maker's Mark Kentucky Straight- 7
Maker's Mark Cask Strength- 10
Crown Royal Canadian Whisky- 8
Tullamore Dew- 9
Tullamore Dew 12 year- 12

BOTTLED BEERS

Allagash White
Hoegaarden
Bass
Pilsner Urquell
Stella Artois
Heineken
Corona
Peroni
Samuel Adams
Yuengling
Budweiser
Bud Light
Miller Light
Coors Light
Amstel Light
NA Kaliber

BOURBON

Woodford Double Oaked- 12
Woodford Reserve- 13
Bulleit Bourbon- 11
Knob Creek 100 Proof- 8
Basil Hayden's- 14
Bulleit 10 yr- 13
Hudson- 11
Angels Envy- 15
Knob Creek Single Barrel 120 Proof (distilled special for Caffé Gelato)- 10

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