



**SMALL PLATES**

**Roasted Mushroom Flatbread**

Local Kennett Square mushrooms, garlic, oregano, red pepper flakes, olive oil, fontina and mozzarella cheeses and fresh basil and parsley. 10.75

**Charcuterie** <sup>GFP</sup>

Prosciutto di Parma, Manchego, Spanish and Kalamata olives, caper berries, pickled carrots and cauliflower, crostini, grissini, port wine and fig jam, soppressata, chorizo. 15.75

**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. 7.75

**House Crafted Hand-Rolled Ricotta Gnocchi**

Butternut squash, mushrooms, arugula, and Talegio cream sauce. 15.75

**Tomato Braised Meatballs** <sup>GF</sup>

Veal, pork and beef with pomodoro, mashed potatoes and parmigiano. 10.75

**Crispy Calamari**

Spicy marinara and Italian pepperoncini. 11.75

**Pancetta Mussels** <sup>GF</sup>

Prince Edward Island Mussels sautéed with fennel, shallots and pancetta in a white wine cream sauce with crispy shallots. 11.75

**Sweet Potato Fries**

Served with truffled honey. 7  
Add as a side to any Panini 2.50

**Parmigiano Truffle Fries**

Roasted red pepper ketchup. 7  
Add as a side to any Panini 2.50

**Short Rib and Mushrooms with Polenta Fries**

Braised beef short rib, local mushrooms, crispy polenta fries, truffle oil, diced tomatoes, and micro greens. 11.75

**Goat Cheese Mousse Stuffed Mushrooms**

with toasted Artisan breads and balsamic reduction. 10.75

**SALADS**

The following may be added to any salad: pan seared chicken breast 5, herb sautéed shrimp 7, cured anchovy filets 3, grilled portabella mushrooms 4, sautéed beef tenderloin tips 8, roasted salmon 9

**Mixed Greens** <sup>GFP</sup>

Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. 10.99

**Roasted Beets** <sup>GF</sup>

With baby greens, smoked candied pecans, crumbled goat cheese and blood orange vinaigrette. 11.99

**Classic Caesar** <sup>GFP</sup>

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

**Baby Spinach and Roasted Eggplant** <sup>GFP</sup>

with Kalamata olives, toasted chick peas, cherry tomatoes, ricotta salata and herb sherry vinaigrette. 11.99

**Boston Bibb LT** <sup>GFP</sup>

with crispy pancetta, heirloom tomatoes, crumbled Roquefort and gorgonzola dressing. 12.99

**SOUP**

**French Onion au Gratin** <sup>GFP</sup> 5 cup | 6 crock

**Featured Soup** 6 cup | 7 bowl

**Roasted Butternut Squash** 6 cup | 7 bowl

**PANINI** <sup>GFP</sup>

All panini are served on our fresh baked homemade focaccia, accompanied with roasted Yukon gold potatoes and mixed baby greens; substitute multigrain bread 1; substitute gluten-free ciabatta roll 2, substitute sweet potato fries for roasted potatoes 2.50

**Roasted Turkey & Brie**

Sliced apple, honey mustard, lettuce, and tomatoes. 12.49

**Pulled Pork & Tagliatelle**

Tender pulled pork, apricot-onion jam, melted Tagliatelle, and sweet potato fries. 12.49

**Basil Pesto Chicken**

Tender pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes, and leaf lettuce. 12.49

**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. 15.99

**Grilled Asparagus**

Roasted Roma tomatoes, lemon ricotta and baby arugula. 10.49

**Italiano**

Soppressata, prosciutto di Parma, salami, melted provolone, and herb-sherry vinaigrette. 12.99

**Caprino**

Balsamic portebello mushrooms, roasted tomatoes, caramelized onion, sweep peppers, and Caprino mousse. 12.49



**IS IT YOUR BIRTHDAY? HAVE DINNER ON US!**

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

**HOUSE-CRAFTED PASTAS** <sup>GFP</sup>

The following may be added to any pasta: pan seared chicken breast 5, grilled portabella mushrooms 3, herb sautéed shrimp 7, roasted salmon 9. Substitute homemade whole-wheat fettuccini 2 or Gluten free pasta 2

**Tortellini**

House-crafted four-cheese tortellini served in parma rosa sauce. 14.99

**Tenderloin Tip Tortellini**

Filet Mignon tips sautéed with shallots, wild mushrooms, diced tomatoes and spinach, served in Marsala cream sauce over house crafted porcini-ricotta tortellini. 21.99

**Frutti di Mare**

Shrimp, Prince Edward Island mussels, little neck and ocean clams, calamari, sautéed in garlic and white wine sauce over house-crafted linguini pasta. 18.99

**Lump Crab and Shrimp**

Lump crab and sautéed shrimp served in our signature 'crab rosa' sauce over house crafted capellini pasta. 19.99

**Ravioli del Giorno**

Daily preparation of house-crafted ravioli with coordinating sauce. 17.99

**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. 19.99

**SIDES** <sup>GF</sup>

**Pancetta Roasted Brussels Sprouts** 8 <sup>GF</sup>

**Sautéed Exotic Mushrooms** 8 <sup>GF</sup>

**Grilled Asparagus** 8 <sup>GF</sup>

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.

<sup>GF</sup> Gluten-free selections. <sup>GFP</sup> Gluten-free possible upon request, let your server know of any allergies. Vegetarian menu available upon request.

\*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.

## LUNCH DATE

Lunch For Two Reserved in a Romantic Booth

Featured Menu for two includes: two amuse, one appetizer, two entrees, homemade gelato and a specially arranged bouquet of flowers. 69.50

### 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 Liqueur, 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  
 Chimay  
 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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### 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 Events@caffegelato.com

Excludes Monte e Mare . Take out only. 25

