

SMALL PLATES

Charcuterie GF

Prosciutto, Sopresatta, dried chorizo, Manchego, signature olives, caper berries, pickled carrots and cauliflower, port wine fig jam. 18 ¾

Cheese Board GF

3 chef-selected artisan cheeses, grapes, strawberries, apples, blackberries, dried apricots, Marcona almonds, orange-blossom honey, and prosciutto. 22 ¾

Steamed Littlenecks GF

Saffron-tomato broth, shallots, fresh fennel, and garlic in a lemongrass butter sauce. 15 ¾

Pancetta Mussels GF

Prince Edward Island mussels sautéed with pancetta, shallots, fennel, in a white wine cream sauce with toasted focaccia. 14 ¾

Antipasti

Grilled zucchini and squash, roasted asparagus, dried tomatoes, Prosciutto di Parma, marinated olives, roasted red beets, caper berries, Parmigiano, and stuffed hot cherry peppers. 15 ¾

Crispy Calamari

Served with horseradish marinara, and pepperoncini peppers. 15 ¾

Eggplant Caponata Crostini

Eggplant, bell peppers, onion, capers, garlic, tomato, parsley, oregano, and goat cheese spread on toasted french baguette. 13 ¾

Raviolo

Pesto ricotta stuffed ravioli served with shallots, cherry tomatoes, and sweet peas in a basil butter sauce garnished with crisp prosciutto. 15 ¾

Citrus Burrata

with mixed olives, bell peppers, finished with olive oil and toasted focaccia bread. 13 ¾

Grilled Mediterranean Octopus

Lemon garlic aioli, roasted potatoes, roasted tomatoes, and crispy parsley. 20 ¾

HOUSE-CRAFTED PASTAS

The following may be added to any pasta: **Pan-seared Chicken Breast** 6, **Herb-Sautéed Shrimp** 8, **Grilled Portabella Mushrooms** 5, **Sautéed Beef Tenderloin Tips** 11, **Roasted Salmon** 12

Lump Crab and Shrimp Capellini GF

House crafted capellini pasta with lump crab and sautéed shrimp tossed in our signature ‘crab-rosa’ sauce. 29 ¾

Tortellini Parma Rosa

House crafted four cheese tortellini served in signature parma-rosa sauce. 23 ¾

PAELLA

Spanish paella with saffron infused rice, lobster, littleneck clams, mussels, chicken breast, veal sausage, sautéed shrimp and salmon, bell peppers and onions. 25 ¾

ARTISAN PIZZA

The following toppings may be added to any pizza **Pepperoni** 3, **Italian Sausage** 4, **Shrimp** 8

Classico

Tomato sauce, fresh mozzarella, basil. 16 ¾

Pesto Margarita

Fresh mozzarella, sliced tomatoes and fresh basil pesto. 17 ¾

Campagnola

Italian sausage, pepperoni, mozzarella, caramelized onions, roasted red peppers, and tomato sauce. 20 ¾

Truffled Mushroom

Truffle roasted Kennett square mushrooms, baby spinach, shredded fontina, and béchamel sauce. 17 ¾

La Diavola

Spicy tomato sauce, mozzarella, dry-cured spicy chorizo. 17 ¾

Campo

Fresh corn, tomato, asparagus, garlic oil, mozzarella cheese. 17 ¾

Vegetarian

Gluten-free selections. GF Gluten-free possible upon request, let your server know of any allergies.

BRUNCH MENU

Caffé Gelato
RESTAURANT
+ CATERING

FARM FRESH EGGS

Your choice, served with applewood smoked bacon, diced tomatoes, and Yukon gold roasted potatoes. 15 ¾

POACHED EGGS GF

Served over toasted English muffin with Hollandaise sauce, toasted potatoes.

Eggs Benedict with Canadian bacon. 15 ¾

Eggs Aragosta with lobster. 19 ¾

Eggs Mignon with sautéed filet mignon 19 ¾

Eggs Caprese with fresh mozzarella and sliced tomatoes. 15 ¾

FRENCH TOAST

Served with scrambled eggs.

Crème Brulee French Toast

French Brioche dipped in crème brulee Grand Marnier batter, toasted, and served with maple-butter syrup, strawberry mousse and toasted almonds. 15 ¾

Stuffed French Toast

French Brioche dipped in crème brulee Grand Marnier batter, toasted, stuffed with whipped ricotta cheese, candied walnuts and roasted bananas and maple-butter syrup. 15 ¾

CREPES

Served with scrambled eggs

Lemon Ricotta

Raspberry coulis and mascarpone whipped cream. 16 ¾

Shrimp and Crab

With baby leaf spinach, diced tomatoes, marinated peppers, served over lemon-ricotta stuffed crepes. 16 ¾

Pulled Pork and Mushroom

Pulled pork, sautéed exotic mushrooms, porcini béchamel and applewood smoked bacon served over lemon-ricotta stuffed crepes. 16 ¾

Banana-Hazelnut French Crepes

Fresh Parisian house-crafted crepes served with warm chocolate hazelnut spread, sliced bananas, chopped hazelnuts, chocolate ganache and mascarpone whipped cream. 16 ¾

Crepes a la Bacio

Fresh Parisian house-crafted crepes served with warm chocolate hazelnut spread and powdered sugar. 16 ¾

OMELETS

Served with roasted potatoes and a small vanilla gelato with granola and berries

Lejon

Sautéed shrimp, crumbled bacon, scallions, mozzarella and homemade horseradish sauce. 14 ¾

Campagnola

Our take on the Western – Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella. 14 ¾

Tomato Brie and Spinach

Diced tomatoes, baby leaf spinach, melted Brie and roasted apple chutney. 14 ¾

PANINI

Served on house-crafted focaccia with roasted potatoes and mixed greens.

Roasted Turkey & Brie GF

With sliced apple, honey mustard, lettuce and tomato 14 ¾

Pulled Pork & Gouda GF

Tender pulled pork, apricot-onion jam, smoked Gouda and sweet potato fries. 14 ¾

Basil Pesto Chicken GF

Tender pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes and leaf lettuce. 14 ¾

Applewood Burger

Roasted garlic aioli, Gorgonzola cheese, bacon marmalade, caramelized red onions, frisee lettuce and tomato. 18 ¾

Italiano GF

Soppressata, Procuitto di Parma, salami, melted provolone, and herb-sherry vinaigrette. 14 ¾

Portobello Mushroom

Balsamic caramelized onions, goat cheese, lettuce, tomato, and roasted garlic aioli. 14 ¾

Salad, Soup & Sides >

SALADS

The following may be added to any salad: **Pan-seared Chicken Breast** 6, **Herb-Sautéed Shrimp** 8, **Cured Anchovy Filets** 3, **Grilled Portabella Mushrooms** 5, **Sautéed Beef Tenderloin Tips** 11, **Roasted Salmon** 12

Classic Caesar GF

Baby romaine, Parmesan cheese, cherry tomatoes, signature croutons, tossed with house-crafted Caesar. Appetizer 8 ¾ Entrée 16 ¾

Spinach & Prosciutto V

with heirloom cherry tomatoes, watermelon radish, shaved parmesan, candied pistachios tossed in a lemon mustard dressing. Appetizer 8 ¾ Entrée 16 ¾

Citrus Kale V

with orange segments, grapefruit segments, shaved fennel, toasted cashews, tossed in a champagne blood orange vinaigrette. Appetizer 8 ¾ Entrée 16 ¾

Roasted Beets GF V

Baby arugula, roasted beets, crumbled goat cheese, candied walnuts, tossed in house-crafted honey balsamic. Appetizer 8 ¾ Entrée 17 ¾

Mixed Greens GF V

Mixed greens, cherry tomatoes, cucumbers, bell peppers, red onion, Marcona almonds, crumbled feta, tossed in house-crafted balsamic vinaigrette. Appetizer 8 ¾ Entrée 16 ¾

SOUP

French Onion au Gratin GF 7 cup | 8 crock

Featured Soup 7 cup | 8 bowl

SIDES

Brussels Sprouts GF

Served with apple-bacon marmalade. 9

Sautéed Exotic Mushrooms GF V 9

Grilled Asparagus GF V 9

Sweet Potato Fries V 9

Truffle Fries V 9

COCKTAILS

BUMBLE AND BOURBON Redemption Bourbon, Amaretto, Orange Blossom Honey and Orange Zest 12

SUMMER SPLASH Absolut Grapefruit, Club Soda and a Splash of Cranberry 9

EMPRESS 75 Empress Gin, fresh Squeezed Lemon, Simple Syrup, Champagne, Lemon Twist 11

THE PERFECT STORM Myers Dark Rum, Goslings Ginger Beer, Bitters and Lime Juice 10

GIN FRESCA Blue Coat Gin, fresh muddled Mint, sliced Cucumber, Simple Syrup and splash of Club Soda 10

CAFFÉ GELATO OLD FASHIONED

Makers Mark Bourbon with fresh muddled Blackberries, Simple Syrup, Angostura Bitters, Club Soda and fresh Orange Zest 12

APEROL SPRITZ Aperol, Prosecco, Club, Orange Garnish served in a martini glass 11

MARTINIS

VINTAGE MARTINI Bombay Gin, Dry Vermouth and Olive garnish 12

MONROE Muddled Black Berries and Raspberries, fresh squeezed Lemon, Absolut Citron, Elder Flower Liqueur 11

GELATO COSMO Absolut Citron, Triple Sec, Lime Juice and Cranberry shaken with Raspberry Gelato 9

GELATO MANHATTAN Redemption Bourbon, Carpano Antica Formula Vermouth, Angostura Cocoa and Orange Bitters, dehydrated Orange 14

PAMA-TINI Pama Pomegranate Liqueur, Absolut Citron and splash of Sour 10

TRIPLE ESPRESSO Three Olives Triple-Espresso Vodka, Amaretto and dash of Parrot Bay Coconut Rum 11

MANGO SUNSET Three Olives Mango Vodka, Cranberry and Orange Juice 9

BLOOD ORANGE VESPER Sipsmith Gin, Effen Blood Orange, Grand Marnier, Orange Juice 13

MEET OUR STAFF

@caffegelatodelaware caffegelatonewark

FOOD Chef Jeovany Valle @chefflango

DRINKS Jake Lindell Cocktails@caffegelato.com

SERVICE Jose Duque Hospitality@caffegelato.com

EVENTS Emily Arriaga Events@caffegelato.com

PROPRIETOR Ryan German Ryan@caffegelato.com

Caffé Gelato
RESTAURANT
+ CATERING

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DRINK MENU



LICOR 43 SANGRIA

Red or White Glass 9 / Carafes 24

RIEDEL
OLD FASHIONEDS



Each old fashioned is served in a Riedel rocks glass.
The Riedel glass is yours to keep.

ISLAND BUMBU

Bumbu Rum, Banana Syrup, Apple Bitters 27

AMERICAN

Angels Envy, muddled seasonal Berries, Demerara Syrup, Orange Bitter 29

ANEJO

Patron Anejo, Agave Nectar, Orange and Angostura Bitters 28

MOJITOS



TRADITIONAL MOJITO

Fresh muddled Mint, Simple Syrup, Bacardi 12yr Rum, and a splash of Club Soda 11

LEMON AND BLUEBERRY MOJITO

Fresh muddled Lemons, Blueberries and Mint, Lemon Verbena Simple Syrup, Cane White Rum and a splash of Club Soda 11

MULES



MOSCOW MULE

Effen Vodka, fresh squeezed Lime, Ginger Beer 9

KENTUCKY MULE

Redemption Bourbon, fresh squeezed Lime, Ginger Beer 9

IRISH MULE

Jameson Irish Whiskey, fresh squeezed Lime, Ginger Beer 9

COFFEE DRINKS

FRENCH COFFEE Grand Marnier 7

IRISH COFFEE Jameson 7

SPANISH COFFEE Licor 43 7

COFFEE WITH BAILEYS 7

CARAJILLO

Licor 43 and Espresso shaken over ice and served chilled 7



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.