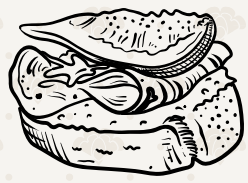
Caffé Gelato RESTAURANT + CATERING DINNER MENU

SMALL PLATES



Flatbread
Red onion, prosciutto, mozzarella cheese, milk ricotta cheese, baby arugula, hot honey. 16[97]

Burrata Caprese (V)
Marinated cherry tomatoes, basil pesto, balsamic reduction, olive oil, toasted focaccia bread. 16[97]

Crispy Calamari
Crispy fennel, pepperoncini, grilled lemon, Calabrian chili aioli. 19[97]

Wood-Fired Roasted Cauliflower (V)
Miso white bean puree, chimichurri sauce, pangrattato. 16[97]

Steamed Littlenecks (GFP)
Pearl couscous, cherry tomatoes, lemon clam broth. 19[97]

Chorizo Mussels (GFP)
Prince Edward Island mussels sautéed with shallots in a white wine cream sauce with toasted focaccia. 18[97]

Braised Beef Short Rib Croquette
Bourbon caramelized onions, horseradish sauce. 17[97]

Cheese Board (GFP)
Artisan cheese, grapes, strawberries, apples, blackberries, dried apricots, Marcona almonds, orange-blossom honey, and toasted focaccia. 22[97]

Charcuterie (GFP)
Prosciutto, chorizo, Manchego, olives, caper berries, pickled carrots and cauliflower. 18[97]

SALADS

The following may be added to any salad:
Pan-seared Chicken Breast 7, **Herb-Sautéed Shrimp** 8, **Cured Anchovy Filets** 4, **Grilled Portabella Mushrooms** 6, **Sautéed Beef Tenderloin Tips** 11, **Roasted Salmon** 14

Classic Caesar (GFP)
Romaine, Parmigiana, cherry tomatoes, focaccia croutons, and Caesar dressing.
Appetizer 9[97] Entrée 17[97]



Arugula Beets
Arugula, red and golden roasted beets, caramelized balsamic onions, goat cheese, candy pecans, honey balsamic dressing
Appetizer 9[97] Entrée 17[97]

Mixed Greens (GF) (V)
Cherry tomatoes, cucumbers, bell peppers, red onions, Marcona almonds, crumbled feta, balsamic vinaigrette.
Appetizer 9[97] Entrée 17[97]

Tuscan Panzanella
Cherry tomatoes, red onion, cucumber, fresh mozzarella, fresh basil, toasted focaccia croutons, parmesan cheese, red wine vinaigrette.
Appetizer 9[97] Entrée 17[97]

SOUP

Classic French Onion (GFP) 9[97] cup | 10[97] crock

Featured Soup 8[97] cup | 9[97] bowl

SIDES



Roasted Brussels Sprouts (GF)
Crispy pancetta, sage butter. 12[97]

Sautéed Kennet Square Mushrooms (GF) (V) 10[97]

Grilled Asparagus (GF) (V) 11[97]

Sweet Potato Fries (V) 9[97]

Truffle Fries (V) 9[97]

ENTRÉES

Grilled Center Cut Filet Mignon
Roasted garlic and chive mashed potatoes, roasted Brussel sprouts, green peppercorn veal demi-glace. 8 oz. 45[97] 10 oz. 49[97]

Veal Chop alla Toscana
Tuscan style veal rib chop, rosemary roasted marble potatoes, wild mushroom marsala sauce. 49[97]

Seared Rack of Lamb (GFP)
Herb mustard encrusted, chevre pommes puree, roasted baby carrots, pomegranate demi-glace. 49[97]

Pan Seared Scottish Salmon
Delicata squash puree, wild mushroom and broccolini farro, Italian salsa verde. 33[97]

Day-Boat Diver-Caught Sea Scallops
Chef Jeovany Valle creates a new preparation daily.
Order this dish and tag us in your post @cheflango and @caffegelato. 44[97]

HOUSE-CRAFTED PASTAS



The following may be added to any pasta:
Pan-seared Chicken Breast 7, **Herb-Sautéed Shrimp** 8, **Cured Anchovy Filets** 4, **Grilled Portabella Mushrooms** 6, **Sautéed Beef Tenderloin Tips** 11, **Roasted Salmon** 14

Tortellini Parma Rosa (V)
Four cheese stuffed with parma-rosa. 29[97]

Lump Crab and Shrimp Capellini (GFP)
Signature 'crab-rosa' sauce. 33[97]

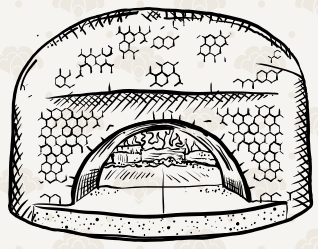
Tenderloin Tip Tortellini (GFP)
Filet mignon tips sautéed with shallots, Kennett Square mushrooms, diced tomatoes, and baby spinach. Four cheese stuffed tortellini with Marsala cream sauce. 33[97]

Crispy Ricotta Gnocchi (V)
Leeks, squash, mushrooms, fresh arugula, fall squash cream sauce, straciatella cheese, toasted pine nuts. 33[97]

Fettuccine di Pollo alla Vodka
Sautéed chicken breast, prosciutto, fresh mozzarella, vodka sauce, house crafted fettuccine. 31[97]

Lobster Fra Diablo
Tender lobster meat, shallots, fresh herbs, spicy tomato garlic sauce, house crafted tagliatelle. 33[97]

ARTISAN PIZZA



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

Burrata Pomodoro
Tomato sauce, mozzarella, fresh basil, fresh burrata cheese, olive oil. 18[97]

La Diavola
Spicy tomato sauce, mozzarella, Spanish spicy chorizo. 18[97]

Calabrese
Spicy salami, tomato sauce, red onion, kalamata olives, fior di latte cheese. 20[97]

Truffled Mushroom (V)
Truffle roasted Kennett Square mushrooms, baby spinach, shredded fontina, and béchamel sauce. 19[97]

(V) Vegetarian
(GF) Gluten-free selections. (GFP) Gluten-free possible upon request, let your server know of any allergies.

EVENTS Zuzana Miller Events@CaffeGelato.com (302) 533-0201
CULINARY Jeovany Valle @cheflango
HOSPITALITY Jose Duque@caffegelato.com
PROPRIETOR Ryan German @ryanleegerman (call or text) (302) 420-6301
CRAFT COCKTAILS, WINE LIST Jason Holstein (302) 533-0201

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 your have certain medical conditions.

Caffé Gelato
RESTAURANT
+ CATERING

DRINK MENU

COCKTAILS



BUMBLE AND BOURBON
Jim Beam Black Bourbon, Amaretto, Orange Blossom Honey, Orange Zest 14

BOULEVARDIER
Knob Creek Rye, Campari, Sweet Vermouth, Orange & Cherry 13

ITALIAN SPRITZ
Pallini Limoncello, Mionnetto Prosecco, Club Soda 14

EMPRESS 75
Empress Gin, fresh squeezed Lemon, Simple Syrup, Champagne, Lemon Twist 13

PERFECT STORM
Myers Dark Rum, Ginger Beer, Lime Juice 12

GELATO OLD FASHIONED
Makers Mark Bourbon, muddled Blackberries, Simple Syrup, Angostura Bitters, Club, Orange Zest 13

APEROL SPRITZ
Aperol, Prosecco, Club, Orange Garnish 14

PEACHY JULEP
Makers Mark Bourbon, Peach Puree, Mint, Raw Sugar 11

NEGRONI
Beefeater Gin, Sweet Vermouth, Capari, Lime Juice 14

PALOMA
1800 Silver Tequila, Grapefruit Juice, Simple Syrup, Lime Juice, Salt and Sugar rim 13

DARK MANHATTAN
Knob Creek Rye Whiskey, Amaro, Orange Bitters, Dehydrated Orange, Cherry 15

MARTINIS



SIDECAR
Courvoisier VS Cognac, Cointreau, Lemon Juice, Orange Twist, Sugar Rim 13

VINTAGE
Bombay Gin, Dry Vermouth, Olive 14

MONROE
Muddled Black Berries and Raspberries, Lemon, Absolut Citron, Elder Flower Liqueur 13

GELATO COSMO
Absolut Citron, Triple Sec, Lime Juice, Cranberry, Raspberry Sorbetto 14

PERFECT MANHATTAN
Redemption Bourbon, Sweet Vermouth, Cocoa, Orange Bitters, dehydrated Orange 16

PAMA-TINI
Pama Pomegranate Liqueur, Absolut Citron, Sour splash 12

TRIPLE ESPRESSO
Absolut Vanilla Vodka, Espresso, Kahlua 13
Upgrade with Clase Azul Plata 20

MANGO SUNSET
Three Olives Mango Vodka, Cranberry, Orange Juice 13

PEACHALICIOUS
Weber Ranch Vodka, Elderflower Liqueur, Peach Puree and Peach Schnapps 13

BITTER SWEET MANHATTAN
Makers Mark Bourbon, Grand Marnier, Angostura Bitters, Sweet Vermouth, dehydrated Orange Peel 16

CHOCOLAT
Dark Chocolate Gelato, Butterscotch Schnapps, Absolut Vanilla Vodka, Bailey's Irish Cream 15

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

RIEDEL OLD FASHIONEDS

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



AMERICAN
Angels Envy, muddled Berries, Demerara Syrup, Orange Bitters 30

ANEJO
Patron Anejo, Agave Nectar, 0range and Angostura Bitters 29

BACON RYE WHISKY
Knob Creek Kentucky Straight Rye Whisky, Demerara Syrup, Whisky Barrel aged Bitters, garnished with smoked Applewood Honey Bacon 25

MOJITOS



TRADITIONAL MOJITO
Muddled Mint, Simple Syrup, Bacardi Silver Rum, Club 12

LEMON AND BLUEBERRY MOJITO
Muddle Lemons, Blueberries, Mint, Lemon Verbena Simple Syrup, Cane White Rum, Club 12

MULES



MOSCOW MULE
Absolute Vodka, Lime, Ginger Beer 12

KENTUCKY MULE
Redemption Bourbon, Lime, Ginger Beer 12

IRISH MULE
Jameson Irish Whiskey, Lime, Ginger Beer 12

MEXICAN MULE
1800 Silver Tequila, Lime, Ginger Beer 12

MARGARITAS



GUAVA
1800 Tequila Bianco, fresh Guava Puree, fresh Lime Juice, Agave Syrup, Tajin Rim 15

MANGO
1800 Tequila Bianco, Fresh Mango Puree, fresh Lime Juice, Agave Syrup, Tajin Rim 15

SKINNY
1800 Silver Tequila, Agave, fresh Lime Juice, Tajin rim 14

TEQUILAS - AGAVE

CLASE AZUL
Reposado, Plata 35

HERRADURA
Silver, Reposado 15

TEREMANA
Anejo, Blanco 13

LALO
Blanco 14

CASA AMIGOS
Anejo, Blanco, Clase Blanco 13

PATRON
Silver, Anejo, Reposado 15

DON FULANO
Blanco 14

DON JULIO
Reposado 18
Blanco, Anejo 16
1942 20

DEL MAGUEY VIDA MEZCAL 14