

## COMPLETE MEALS PORTIONED FOR 2, 4, OR MORE

\$25 for 2 pp | \$39 for 4 pp \$9 for each person over 4 pp

\$3 for delivery in New Castle County, DE | \$10 for deliveries in surrounding counties (some restrictions may apply)

Choose any days and preferred delivery time | [newmenuordering.com/caffegelato](http://newmenuordering.com/caffegelato) | **302-738-5811**

### MONDAY A:

(8/3, 8/17, 8/31, 9/14, 9/28, 10/12, 10/26, 11/9, 11/23, 12/7, 12/21)

**Chicken Caprese** with pan seared chicken breast, fresh mozzarella, roma tomatoes, fresh basil and orzo couscous pilaf finished with balsamic reduction

**Garden Salad** with balsamic dressing

**Tiramisu**

or

**Loyster Ricotta Gnocchi** with shallots, lobster meat, sweet peas, roasted red peppers, and lemon saffron cream

**Garden Salad** with balsamic dressing

**Tiramisu**

### MONDAY B:

(8/10, 8/24, 9/7, 9/21, 10/5, 10/19, 11/2, 11/16, 11/30, 12/14, 12/28)

**Cheese Tortellini** with parma rosa sauce and parmesan cheese

**Fresh Fruit**

**Chocolate Chunk Cookies**

or

**Shrimp Vegetable Risotto** with parmesan cheese and plum tomato sauce

**Fresh Fruit**

**Chocolate Chunk Cookies**

or

**Sliced Beef Tenderloin** with Roasted Brussel Sprouts and Mashed Potatoes (additional +\$5)

**Fresh Fruit**

**Chocolate Chunk Cookies**

### TUESDAY A:

(8/4, 8/18, 9/1, 9/15, 9/29, 10/13, 10/27, 11/10, 11/24, 12/8, 12/22)

**Chicken Milanese** with roasted potatoes, arugula salad, and roasted compound butter

**Caesar Salad**

**Lemon Sorbet**

or

**Pan Roasted Rosemary Pork Chops** with whole grain mustard, peach campote, and green beans

**Caesar Salad**

**Lemon Sorbet**

### TUESDAY B:

(8/11, 8/25, 9/8, 9/22, 10/6, 10/20, 11/3, 11/17, 12/1, 12/15, 12/29)

**Rigatoni Bolognese** with classic vegetable mirepoix (celery, carrots, onions), and tomato meat sauce with veal pork, and beef

**Garden Salad** with balsamic dressing

**Classic Vanilla Flan**

or

**Chicken Enchiladas** served on corn tortilla filled with chicken tinga (spicy pulled chicken) served with rice and beans

**Garden Salad** with balsamic dressing

**Classic Vanilla Flan**

### WEDNESDAY A:

(8/5, 8/19, 9/2, 9/16, 9/30, 10/14, 10/28, 11/11, 11/25, 12/9, 12/23)

**Lump Crab and Shrimp Linguini** with Lump crab and sautéed shrimp served in our signature 'crab rosa' sauce over house crafted linguini pasta

**Caesar Salad**

**Salted Caramel Gelato**

or

**Tenderloin Tip Tortellini** with Pan-seared veal tenderloin served over house crafted porcini and ricotta stuffed tortellini tossed with sautéed Kennett Square mushrooms, porcini and baby spinach in a bordelaise sauce

**Caesar Salad**

**Salted Caramel Gelato**

### WEDNESDAY B:

(8/12, 8/26, 9/9, 9/23, 10/7, 10/21, 11/4, 11/18, 12/2, 12/16, 12/30)

**Shrimp Fra Diavolo** with jump shrimp frons sautéed and served in a spicy pomodoro sauce

**Aged Cheddar and sliced manchego with grapes**

**Dried Apricots**

or

**Grilled Salmon** with vegetable basmati rice and pineapple mango salsa

**Aged Cheddar and sliced manchego with grapes**

**Dried Apricots**

### THURSDAY A:

(8/6, 8/20, 9/3, 9/17, 10/1, 10/15, 10/29, 11/12, 11/26, 12/10, 12/24)

**Chicken Parmesan** with linguini and tomato sauce

**Spinach Salad** with balsamic dressing

**Salted Caramel Gelato**

or

**Pasta Primavera** with fettucine, garden vegetables, roasted garlic olive oil, and parmesan cheese

**Spinach Salad** with balsamic dressing

**Salted Caramel Gelato**

### THURSDAY B:

(8/13, 8/27, 9/10, 9/24, 10/8, 10/22, 11/5, 11/19, 12/3, 12/17, 12/31)

**Pistachio Encrusted Chicken Breast** with dill basil cream sauce, sautéed green beans, and orzo salad

**Garden Salad** with balsamic dressing

**Garlic Bread**

**Chocolate Brownie**

or

**Chicken Saltimbocca** with chicken so good it jumps in your mouth, a classic Italian dish with provolone, sage, and prosciutto di Parma

**Mashed Potatoes**

**Asparagus**

or

**Meat Lasagna** with house crafted pasta layered with ricotta, mozzarella, and parmesan, and our tomato bolognese sauce layered with veal, pork, beef

**Garden Salad** with balsamic dressing

**Garlic Bread**

**Chocolate Brownie**

## FRIDAY A:

(8/7, 8/21, 9/4, 9/18, 10/2, 10/16, 10/30, 11/13, 11/27, 12/11, 12/25)

**Roasted Vegetable and Ricotta Stuffed Ravioli**  
with tomato pomodoro sauce

**BLT Salad** with balsamic dressing

**Toffee Crème Brûlée Gelato**

or

**Shrimp Scampi** with fettucine, shallots, pepper flakes, garlic, lemon juice, and white wine butter sauce

**BLT Salad** with balsamic dressing

**Toffee Crème Brûlée Gelato**

or

**Roasted Pork Tenderloin**  
with baby sweet potatoes and sweet peas

**BLT Salad** with balsamic dressing

**Toffee Crème Brûlée Gelato**

## FRIDAY B:

(8/14, 8/28, 9/11, 9/25, 10/9, 10/23, 11/6, 11/20, 12/4, 12/18)

**Pan Seared Salmon** with lemon, tomato, basmati rice pilaf, and green beans

**Roasted Salad with Goat Cheese** with balsamic dressing

**Vanilla Honey Ricotta Berries**

or

**Classic Meatloaf** with parmesan mashed potatoes, sautéed zucchini, and squash creole sauce

**Roasted Beet Salad with Goat Cheese** with balsamic dressing

**Vanilla Honey Ricotta Berries**

## SATURDAY A: (2pm - 9pm)

(8/8, 8/22, 9/5, 19/19, 10/3, 10/17, 10/31, 11/14, 11/28, 12/12, 12/26)

**Penne Vodka with Chicken and Sweet Peas** with penne vodka tossed in a classic tomato cream sauce with grilled chicken

**Crudités Vegetables with Hummus**

**Chocolate Chunk Cookies**

or

**Wood-Fired Artisan-Crafted Cheese, Pepperoni, or Bianca Pizza**

**Crudités Vegetables with Hummus**

**Chocolate Chunk Cookies**

## SATURDAY B: (2pm - 9pm)

(8/1, 8/15, 8/29, 9/12, 9/26, 10/10, 10/24, 11/7, 11/21, 12/5, 12/19)

**Shrimp Puttanesca** over linguini with onion, garlic, capers, olives, anchovies, fresh tomato, and tomato sauce

**Classic Bruschetta**

**Focaccia Crostini**

**Chocolate Brownies**

or

**Tortellini Parma Rosa** with house crafted ricotta and goat cheese tortellini with parma rosa sauce

**Classic Bruschetta**

**Focaccia Crostini**

**Chocolate Brownies**

or

**Wood-Fired Artisan-Crafted Cheese, Pepperoni, or Pesto Margerita Pizza**

**Classic Bruschetta**

**Focaccia Crostini**

**Chocolate Brownies**

## SUNDAY A: (2pm - 8pm)

(8/9, 8/23, 9/6, 19/20, 10/4, 10/18, 11/1, 11/15, 11/29, 12/13, 12/27)

**Sundried Tomato Encrusted Cod**

served with mashed potatoes and corn relish

**Peach Cobbler**

**Vanilla Gelato**

or

**Crab Cake** with old bay aioli, mashed potatoes, corn relish, and arugula

**Peach Cobbler**

**Vanilla Gelato**

or

**Beef Filet Mignon** (add \$5) with mashed potatoes, a veal demi-glace and roasted Brussel sprouts

**Peach Cobbler**

**Vanilla Gelato**

## SUNDAY B: (2pm - 8pm)

(8/2, 8/16, 8/30, 9/13, 9/27, 10/11, 10/25, 11/8, 11/22, 12/6, 12/20)

**House Crafted Pappardelle** with sweet Italian sausage sauteed with broccoli, shallots, fresh tomato, roasted garlic, and olive oil parmesan cheese

**Focaccia Bread**

**Raspberry Chocolate Mousse**

or

**Oven Roasted Turkey Breast** with natural turkey gravy, creamy mashed potatoes, and zucchini

**Focaccia Bread**

**Raspberry Chocolate Mousse**

or

**Pan Seared Day-Boat Diver-Caught Sea Scallops** (add \$5) served with lobster risotto

**Focaccia Bread**

**Raspberry Chocolate Mousse**

## BRUNCH: (Every Sunday & Saturday, 10am-2pm)

**Lemon Blueberry Ricotta Pancakes**

served with scrambled eggs and berries

or

**Banana Nutella Crepes** served with scrambled eggs and berries

or

**Stuffed French Toast** served with French Brioche dipped in a crème brûlée batter and toasted, stuffed with whipped ricotta cheese, candied walnuts and roasted bananas. Drizzled with a maple-butter sauce

or

**Crème Brûlée French Toast** served with French Brioche dipped in crème brûlée Grand Marnier batter, toasted, and served with a maple-butter syrup, strawberry mousse and toasted almonds.

or

**Campanola Omelet** served with Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella

or

**Vegetable Goat Cheese Omelet** with tomato, spinach, and goat cheese

## ADD ONS:

**Chicken Fingers**

Small (4 ct.) Medium (6 ct.) Large (8 ct.) \$6/\$9/\$12

**Wood-Fired Wings** Small (10ct.) Medium(20ct.) Large (40ct)

All wings served with crispy onions. Add Blue Cheese Dressing or Ranch \$1

**Blackened** \$13 / \$21 / \$44

**Lemon & Cracked Pepper** \$13 / \$21 / \$44

**Bacon Wrapped** \$14 / \$22 / \$46

## QUESTIONS/CUSTOM ORDERS

Call us or email, we can add what you would like best

302-738-5811 daily 10 am to 9 pm

Restaurant Proprietor Ryan German available anytime on his cell 302-420-6301.

**CHRISTIANA CARE DONATION**

For every \$10 donated we match \$10. Up to \$50 donation

## ALCOHOL (Pick-Up Only)

Josh Cabernet - \$16

Josh Pinot Gris - \$16

Kunde Sauvignon Blanc - \$11

Peter Lehman Cabernet - \$11

Hob Nob Chardonnay - \$11

Clancy's Red Blend - \$11

Cambria Chardonnay - \$20

Mimosa Kit - \$19 (Sparkling Wine & Orange Juice)

Bloody Mary in Mason Jar - \$7

+Add Champagne Flutes - \$3 each