

SMALL PLATES

Cheese Board GFP

Artisan cheese, grapes, strawberries, apples, blackberries, dried apricots, Marcona almonds, orange-blossom honey, and toasted focaccia. 22⁹⁷

Whipped Ricotta

Brown butter, sage honey toasted sourdough. 12⁹⁷

Pancetta Mussels GFP

Prince Edward Island mussels sautéed with pancetta, shallots, fennel, in a white wine cream sauce with toasted focaccia. 16⁹⁷

Duck Leg Confit Risotto GFP

Bacon lardons, melted leeks, butternut squash, porcini jus. 21⁹⁷

Crispy Calamari

Lemon basil aioli and pepperoncini peppers. 17⁹⁷

Flatbread

Red onion, prosciutto, mozzarella cheese, whole milk ricotta cheese, baby arugula, hot honey. 16⁹⁷

Crispy Burrata

Prosciutto wrapped asparagus, finished with acorn squash emulsion. 16⁹⁷

HOUSE-CRAFTED PASTAS

Add: Pan-seared Chicken Breast 6, Herb-Sautéed Shrimp 8,

Grilled Portabella Mushrooms 5, Roasted Salmon 14

Sautéed Beef Tenderloin Tips 11

Tortellini Parma Rosa V

Four cheese stuffed with parma-rosa. 26⁹⁷

Lump Crab and Shrimp Capellini GFP

Signature 'crab-rosa' sauce. 31⁹⁷



PAELLA GF

Saffron infused rice, lobster, little-neck, mussels, chicken breast, veal sausage, shrimp, salmon, bell peppers, and onions. 25⁹⁷

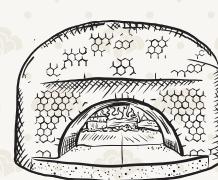
ARTISAN PIZZA

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. 18⁹⁷



La Diavola

Spicy tomato sauce, mozzarella, Spanish spicy chorizo. 18⁹⁷

Campagnola

Italian sausage, pepperoni, mozzarella, caramelized onions, roasted red peppers, and tomato sauce. 20⁹⁷

Truffled Mushroom V

Truffle roasted Kennett Square mushrooms, baby spinach, shredded fontina, and béchamel sauce. 19⁹⁷

PANINI

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

Roasted Turkey & Brie GFP

Granny Smith apple slices, honey mustard, lettuce and tomato. 15⁹⁷

Basil Pesto Chicken GFP

Prosciutto di Parma roasted chicken, melted mozzarella, baby arugula, sliced Roma tomatoes, basil pesto, and focaccia. 15⁹⁷

Antipasto GFP

Tavern ham salami hot cherry peppers, melted provolone, leaf lettuce, and tomatoes. 15⁹⁷

Applewood Burger GFP

Roasted garlic aioli, Gorgonzola, bacon marmalade, caramelized red onions, leaf lettuce and tomato. Served with truffle parmesan fries. 22⁹⁷

French Dip GFP

Thin sliced tender roasted beef, melted Swiss, caramelized onions, truffle aioli, and focaccia. 15⁹⁷

Caprese

Sliced Roma tomato, buffalo mozzarella, basil pesto, arugula. 15⁹⁷

SIDES

Roasted Brussels Sprouts G

Shallots, cured matonella and spiced-honey butter. 11⁹⁷

Sautéed Kennet Square Mushrooms G V 10⁹⁷

Grilled Asparagus G V 11⁹⁷

Sweet Potato Fries V 9⁹⁷ | Truffle Fries V 9⁹⁷

BRUNCH MENU

Caffé Gelato
RESTAURANT + CATERING

FARM FRESH EGGS GF

Your choice, served with applewood smoked bacon, diced tomatoes, and roasted potatoes. 17⁹⁷



POACHED EGGS GFP

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

Eggs Benedict with Canadian bacon. 17⁹⁷

Eggs Mignon with sautéed filet mignon. 21⁹⁷

Eggs Caprese V with fresh mozzarella and sliced tomatoes. 18⁹⁷

FRENCH TOAST

Crème Brûlée French Toast V

French Brioche dipped in crème brûlée Grand Marnier batter, toasted, and served with maple-butter syrup, whipped cream and fresh berries. 17⁹⁷

Dubai Chocolate and Strawberries French Toast V

Crème brûlée batter, chocolate and pistachio drizzle, toasted pistachios, tahini shredded phyllo dough, fresh strawberries and whipped cream. 18⁹⁷

CREPES

Served with scrambled eggs

Lemon Ricotta V

Raspberry coulis, crème anglaise and mascarpone whipped cream. 17⁹⁷

Shrimp and Crab

With baby leaf spinach, diced tomatoes, marinated peppers, served over lemon-ricotta stuffed crepes. 19⁹⁷

Banana-Hazelnut French Crepes V

Fresh Parisian house-crafted crepes served with warm chocolate hazelnut spread, sliced bananas, chopped hazelnuts, chocolate ganache and mascarpone whipped cream. 17⁹⁷

Crepes a la Bacio V

Fresh Parisian house-crafted crepes served with warm chocolate hazelnut spread and powdered sugar. 17⁹⁷

OMELETS GF

Served with roasted potatoes

Lejon

Sautéed shrimp, crumbled bacon, scallions, mozzarella and homemade horseradish sauce. 17⁹⁷

Campagnola

Our take on the Western – Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella. 17⁹⁷

Tomato Brie and Spinach V GFP

Diced tomatoes, baby leaf spinach, melted brie and roasted apple chutney. 17⁹⁷

SALADS

Add: Pan-seared Chicken Breast 6, Herb-Sautéed Shrimp 8,

Cured Anchovy Filets 3, Grilled Portabella Mushrooms 5,

Sautéed Beef Tenderloin Tips 11, Roasted Salmon 14



Kale Caesar GFP

Parmigiana, cherry tomatoes, focaccia croutons, and Caesar dressing. Appetizer 9⁹⁷ Entrée 17⁹⁷

Roasted Beets GF V

Baby arugula, roasted beets, crumbled goat cheese, candied walnuts, honey-balsamic vinaigrette. Appetizer 9⁹⁷ Entrée 17⁹⁷

Mixed Greens GF V

Cherry tomatoes, cucumbers, bell peppers, red onions, Marcona almonds, crumbled feta, balsamic vinaigrette. Appetizer 9⁹⁷ Entrée 17⁹⁷

Spinach

Trimmed spinach, crispy shallots, sliced Red Delicious apples, toasted walnuts, poached butternut squash, dried cherries, Gorgonzola cheese, champagne dill vinaigrette. Appetizer 9⁹⁷ Entrée 17⁹⁷

SOUP

Classic French Onion GFP 9⁹⁷ cup | 10⁹⁷ crock

Featured Soup 8⁹⁷ cup | 9⁹⁷ bowl

COCKTAILS

MIMOSA

Prosecco, Orange Juice 9

BUMBLE AND BOURBON

Redemption Bourbon, Amaretto, Orange Blossom Honey, Orange Zest 14

BOULEVARDIER

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

ITALIAN SPRITZ

Pallini Limoncello, Mionetto 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

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



Caffé Gelato

RESTAURANT
+ CATERING

DRINK MENU

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, Orange 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



SANGRIA

Red or White. Glass 11 | Carafe 26

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

Vegetarian

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