

SMALL PLATES

Charcuterie GFP

Prosciutto, Sopresatta, dried chorizo, Manchego, signature olives, caper berries, pickled carrots and cauliflower, port wine fig jam. 18 ³/₄

Cheese Board GFP

3 chef-selected artisan cheeses, grapes, strawberries, apples, blackberries, dried apricots, Marcona almonds, orange-blossom honey, and toasted focaccia. 22 ³/₄

Eggplant Caponata Crostini V

Eggplant, bell peppers, onion, capers, garlic, tomato, parsley, oregano, and goat cheese spread on toasted french baguette. 13 ³/₄

Steamed Littlenecks GFP

Saffron-tomato broth, shallots, fresh fennel, and garlic in a lemon grass butter sauce. 15 ³/₄

Pancetta Mussels GFP

Prince Edward Island mussels sautéed with pancetta, shallots, fennel, in a white wine cream sauce with toasted focaccia. 14 ³/₄

Antipasti GF

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 ³/₄

Crispy Calamari

Served with horseradish marinara, and pepperoncini peppers. 15 ³/₄

Flat Bread V

Red wine fennel tomato jam, prosciutto, manchego and mozzarella cheese, garnished with baby arugula salad. 15 ³/₄

Raviolo

Pesto ricotta stuffed ravioli served with shallots, cherry tomatoes, and sweet peas in a basil butter sauce garnished with crisp prosciutto. 15 ³/₄

Citrus Burrata

with mixed olives, bell peppers, finished with olive oil and toasted focaccia bread. 13 ³/₄

Grilled Mediterranean Octopus

Lemon garlic aioli, roasted potatoes, roasted tomatoes, and crispy parsley. 20 ³/₄

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 GFP

Baby romaine, Parmesan cheese, cherry tomatoes, signature croutons, tossed with house-crafted Caesar. Appetizer 8 ³/₄ Entrée 16 ³/₄

Spinach & Prosciutto V

with heirloom cherry tomatoes, watermelon radish, shaved parmesan, candied pistachios tossed in a lemon mustard dressing. Appetizer 8 ³/₄ Entrée 16 ³/₄

Citrus Kale V

with orange segments, grapefruit segments, shaved fennel, toasted cashews, tossed in a champagne blood orange vinaigrette. Appetizer 8 ³/₄ Entrée 16 ³/₄

Roasted Beets GF V

Baby arugula, roasted beets, crumbled goat cheese, candied walnuts, tossed in house-crafted honey balsamic. Appetizer 8 ³/₄ Entrée 16 ³/₄

Mixed Greens GFP V

Mixed greens, cherry tomatoes, cucumbers, bell peppers, red onion, Marcona almonds, crumbled feta, tossed in house-crafted balsamic vinaigrette. Appetizer 8 ³/₄ Entrée 16 ³/₄

SOUP

French Onion au Gratin GFP 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

Caffé Gelato
RESTAURANT
+ CATERING

 caffegelatonewark
 @caffegelatodelaware
@ryanleegerman
@chefflago

LUNCH MENU

ARTISAN PIZZA

Classico V

Tomato sauce, fresh mozzarella, basil. 16 ³/₄

Pesto Margarita V

Fresh mozzarella, sliced tomatoes and fresh basil pesto. 17 ³/₄

Campagnola

Italian sausage, pepperoni, mozzarella, caramelized onions, roasted red peppers, and tomato sauce. 20 ³/₄

Truffled Mushroom V

Truffle roasted Kennett square mushrooms, baby spinach, shredded fontina, and béchamel sauce. 17 ³/₄

La Diavola

Spicy tomato sauce, mozzarella, dry-cured spicy chorizo. 17 ³/₄

Campo V

Fresh corn, tomato, asparagus, garlic oil, mozzarella cheese. 17 ³/₄

PANINI

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

Roasted Turkey & Brie GFP

With sliced apple, honey mustard, lettuce and tomato. 14 ³/₄

Pulled Pork & Gouda GFP

Tender pulled pork, apricot-onion jam, smoked Gouda and sweet potato fries. 14 ³/₄

Basil Pesto Chicken GFP

Tender pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes and leaf lettuce. 14 ³/₄

Applewood Burger

Roasted garlic aioli, Gorgonzola cheese, bacon marmalade, caramelized red onions, frisee lettuce and tomato. 18 ³/₄

Italiano GFP

Soppressata, Prociutto di Parma, salami, melted provolone, and herb-sherry vinaigrette. 14 ³/₄

Portobello Mushroom

Balsamic caramelized onions, goat cheese, lettuce, tomato, and roasted garlic aioli. 14 ³/₄

HOUSE-CRAFTED PASTAS

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Lump Crab and Shrimp Capellini GFP

House crafted capellini pasta with lump crab and sautéed shrimp tossed in our signature 'crab-rosa' sauce. 29 ³/₄

Tortellini Parma Rosa V

House crafted four cheese tortellini served in signature parma-rosa sauce. 23 ³/₄

Tenderloin Tip Tortellini GFP

Tenderloin tips of filet mignon, sautéed shallots with Kennett Square mushrooms, diced tomatoes, baby spinach, served over house crafted tortellini di formaggio in a Marsala cream sauce. 31 ³/₄

Lobster and Shrimp Gnocchi GFP

House-crafted ricotta gnocchi pillows tossed with sautéed shrimp, butter poached lobster, roasted red peppers, sweet peas, grilled asparagus, and a lemon-saffron cream sauce. 31 ³/₄

Summer Shrimp Carbonara

House-crafted pasta, lemon capers, pecorino romano, chives, lemon juice and black pepper yolk. 31 ³/₄

Chicken Pappardelle

Sauteed chicken, caramelized onions, broccoli, cherry tomatoes, tossed in a roasted garlic cream sauce served over house-crafted pappardelle. 26 ³/₄

V Vegetarian

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

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.