

SMALL PLATES

Charcuterie **GFP**

Prosciutto, chorizo, Manchego, olives, caper berries, pickled carrots and cauliflower. 18⁹⁷



Cheese Board **GFP**

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

Saffron Arancini

Fresh mozzarella, orange aioli, crispy prosciutto. 13⁹⁷

Steamed Littlenecks **GFP**

Pearl couscous, cherry tomatoes, lemon clam broth. 17⁹⁷

Chorizo Mussels **GFP**

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

Neapolitan Style Eggplant

Au gratin with Neapolitan sauce, Parmigiano & mozzarella, basil pesto. 16⁹⁷

Crispy Calamari

Lemon basil aioli and peperoncini peppers. 17⁹⁷

Flatbread

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

Wood Smoked Fried Burrata **GFP**

Romesco sauce, toasted French baguette. 16⁹⁷

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 14

Classic Caesar **GFP**

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



Kale Citrus Beets **GF V**

Kale, red and golden roasted beets, orange, grapefruit, goat cheese, candied walnuts, honey balsamic dressing
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

SIDES

Roasted Brussels Sprouts **GF**

Shallots, cured matonella, and spiced-honey butter. 11⁹⁷

Sautéed Kennet Square Mushrooms **GF V** 10⁹⁷

Grilled Asparagus **GF V** 11⁹⁷

Sweet Potato Fries **V** 9⁹⁷

Truffle Fries **V** 9⁹⁷



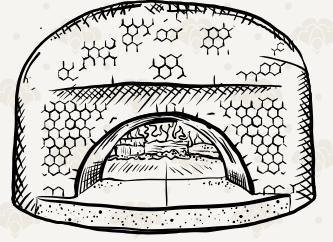
Caffé Gelato
RESTAURANT
+ CATERING

LUNCH MENU

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

Pavarotti

Prosciutto, Italian sausage, pepperoni, tomato sauce, mozzarella, chili pepper flakes. 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.

Smoked Salmon **GFP**

Goat cheese and mascarpone spread, red onion, capers, baby arugula. 16⁹⁷

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

Applewood Burger **GFP**

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

Grilled Roasted Vegetables **GFP**

Zucchini, yellow squash, eggplant, roasted red bell peppers, red onion, feta cheese, hummus. 16⁹⁷

Caprese

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

HOUSE-CRAFTED PASTAS

The following may be added to any pasta:

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



Tortellini Parma Rosa **V**

Four cheese stuffed with parma-rosa. 29⁹⁷

Lump Crab and Shrimp Capellini **GFP**

Signature 'crab-rosa' sauce. 33⁹⁷

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. 33⁹⁷

Scallop Gnocchi Genovese

Ricotta gnocchi, roasted cherry tomatoes, basil pesto, topped with toasted pine nuts. 33⁹⁷

Fettucine di Pollo ala Vodka

Sautéed chicken breast, prosciutto, fresh mozzarella, vodka sauce, house crafted fettucine. 31⁹⁷

Lobster Tagliatelle Carbonara

Lobster meat, crispy pancetta, shallots, garlic, egg yolks, Parmesan cheese sauce. 33⁹⁷

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 @chefflango

HOSPITALITY Jose Duque @caffegelato.com

PROPRIETOR Ryan German @ryanleegerman (call or text) (302) 420-6301

CRAFT COCKTAILS, WINE LIST Jason Holstein (302) 738-5811

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.

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



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



MARGARITAS

GUAVA

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

MANGO

1800 Tequila Blanco, 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

818

Anejo, Blanco 14

TEREMANA

Anejo, Blanco 13

CASA AMIGOS

Anejo, Blanco, Clase Blanco 13

PATRON

Silver, Anejo, Reposado 15

DON FULANO

Blanco 14

DON JULIO

Reposado 18

**DEL MAGUEY
VIDA MEZCAL 14**

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