

## FEATURED DESSERTS

### CREPE A LA BACIO

Fresh Parisian house-crafted street crepe served warm with chocolate hazelnut spread and vanilla bean gelato. 8 <sup>3</sup>/<sub>4</sub>

### CRÈME BRÛLÉE

Our signature vanilla preparation.

Served with two tasting scoops of gelato. 8 <sup>3</sup>/<sub>4</sub>

### BANANA-HAZELNUT FRENCH CREPE

Fresh Parisian house-crafted street crepe served with warm chocolate hazelnut spread, sliced bananas, chopped hazelnuts, chocolate ganache and salted caramel gelato. 9 <sup>3</sup>/<sub>4</sub>

### WARM CHOCOLATE TRUFFLE TORTE

Served with raspberry coulis and vanilla bean gelato. 9 <sup>3</sup>/<sub>4</sub>

### FEATURED CHEESECAKE

Ask your server for the daily featured preparation. 9 <sup>3</sup>/<sub>4</sub>

### CHOCOLATE TIRAMISU

Dark chocolate soaked lady fingers layered with our espresso and Frangelico liquor mousse and mascarpone cream cheese, garnished with cocoa and vanilla cream. 9 <sup>3</sup>/<sub>4</sub>

### CHOCOLATE OLIVE OIL TART <sup>GF</sup>

Madagascar vanilla whipped cream and fresh berries. 10 <sup>3</sup>/<sub>4</sub>

*Caffé Gelato*  
RESTAURANT  
+ CATERING

## DESSERT MENU

### GELATO SUNDAES

#### SALTED CARAMEL BROWNIE

Salted caramel gelato with salted caramel sauce over our artisan crafted mokka cappuccino dark chocolate brownie. 9 <sup>3</sup>/<sub>4</sub>

#### BANANA SPLIT

Chocolate hazelnut, stracciatella and dark chocolate gelato, caramelized banana, candied pecans, Madagascar-vanilla whipped cream, chocolate and caramel drizzles in a waffle bowl. 10 <sup>3</sup>/<sub>4</sub>

#### FRANGELICO

Pistachio and Bacio gelato, caramel sauce, pistachios, whipped cream, warm frangelico drizzle. 9 <sup>3</sup>/<sub>4</sub>

### FROZEN DRINKS 6

#### GELATO SHAKE

#### RASPBERRY GELATO SMOOTHIE

## Artisan Crafted Gelato

1 scoop 4 <sup>3</sup>/<sub>4</sub> 2 scoops 5 <sup>3</sup>/<sub>4</sub> 4 tasting scoops 6 <sup>3</sup>/<sub>4</sub>

Salted Caramel

Stracciatella (Chocolate Chip)

Dark Chocolate

Raspberry Sorbetto

Vanilla Bean

Mint Chocolate Chip

Bacio (Chocolate Hazelnut)

Peanut Butter

Pistachio

Caramel Cashew Crunch

Crème Brûlée Toffee



### PINTS TO-GO

Choose from any of our flavors to take home. 7 <sup>3</sup>/<sub>4</sub>

## COFFEE & TEA

COFFEE 3

MIGHTY LEAF TEA 3

AMERICANO 4

CAPPUCCINO 4

ESPRESSO 4

LATTE 4



## COFFEE DRINKS

FRENCH COFFEE Grand Marnier 7

IRISH COFFEE Jameson 7

SPANISH COFFEE Licor 43 7

COFFEE WITH BAILEYS 7

CARAJILLO

Licor 43 and Espresso shaken over ice  
and served chilled 7

## COGNAC

1.5 oz

D'usse Chateau De Cognac France 11

Davidoff Classic 16

Hennessy VS 11

Hardy VS 10

Remy Martin 1738 13

Courvoisier 12

## BLENDED MALT SCOTCH

2 oz

Dewar's White Label 8

Chivas Regal 18yr 19

Johnnie Walker Red 7

Johnnie Walker Black 10

Johnnie Walker Blue 23

John Barr 9

Monkey Shoulder Batch 27 10

The Famous Grouse 8

## PORTS

3 oz

Dow's LBV 2012 9

Port, Graham's

'Tawny 20 Year', Portugal 19

Heitz Cellars 10

Croft Fine Ruby Red 11

Taylor Fladgate Tawny 20 Year 17

## MEET OUR STAFF

 [@caffegelatodelaware](#)  [caffegelatonewark](#)

FOOD Chef Jeovany Valle  [@cheflago](#)

DRINKS Jake Lindell Cocktails@caffegelato.com

SERVICE Jose Duque Hospitality@caffegelato.com

EVENTS Emily Arriaga Events@caffegelato.com

PROPRIETOR Ryan German Ryan@caffegelato.com

*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.