

SMALL PLATES

Charcuterie

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

Cheese Board

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

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

Steamed Littlenecks

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

Pancetta Mussels

Prince Edward Island mussels sautéed with pancetta, shallots, fennel, in a white wine cream sauce with toasted focaccia. 15 ³/₄

Antipasti

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. 16 ³/₄

Flat Bread

Mediterranean basil pesto, parmesan cheese, kalamata olives, sliced tomatoes, spinach, feta cheese, prosciutto di parma, and fresh basil 16 ³/₄

Raviolo

Roasted butternut squash stuffed served with sauted shallots, green smith apples, wild mushrooms, tossed in a sage-lemon butter sauce. 15 ³/₄

Burrata

Burrata bed on toasted brioche macerated strawberries with balsamic baby arugula. 13 ³/₄

Braised Octopus

White bean, pancetta roasted tomato, sweet pea ragu. 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

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

Spinach & Apple

Baby spinach, charcoal honey crisp apples, prosciutto, toasted cinnamon raisin bread, candied pecans, sheaved manchego cheese, tossed in house-crafted apple honey vinaigrette. Appetizer 8 ³/₄ Entrée 16 ³/₄

Butternut & Kale

Roasted butternut squash ,roasted balsamic cipollini onions, pomegranate, toasted cashews, brie cheese, tossed in a champagne cramberrie vinaigrette. Appetizer 8 ³/₄ Entrée 16 ³/₄

Roasted Beets

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

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  7 cup | 8 crock

Featured Soup 7 cup | 8 bowl

SIDES

Brussels Sprouts


Served with apple-bacon marmalade. 9

Sautéed Exotic Mushrooms 9

Grilled Asparagus 9

Sweet Potato Fries 9

Truffle Fries 9

 Vegetarian

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

Caffé Gelato
RESTAURANT
+ CATERING

 caffegelatonewark
 @caffegelatodelaware
 @ryanleegerman
 @cheffago

DINNER MENU

ENTRÉES

Grilled Center Cut Filet Mignon

Maderia veal demi glace, sea-salt mascarpone mashed potatoes and roasted Brussels sprouts with apple-bacon marmalade. 8 oz. 43 ³/₄ 10 oz. 49 ³/₄

Seared Veal Chop

16 oz. French cut veal rib chop wrapped in Prosciutto di Parma and Parmigiano served with red wine veal demi glace, herb roasted fingerling potatoes, and grilled asparagus. 43 ³/₄

Pecorino Romano Roasted Rack of Lamb

Braised baby carrots, roasted potatoes, and mint-fennel demi glace. 45 ³/₄

Pan-seared Salmon

Pan-seared salmon served over cranberry quinoa with feta cheese, grilled asparragus, eggplant caponata, dill emulsion. 30 ³/₄

Pan-Seared Day-Boat Diver-Caught Scallops (Chefs preparation) 38 ³/₄

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** 12

Lump Crab and Shrimp Capellini

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

Tortellini Parma Rosa

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

Tenderloin Tip Tortellini

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

Frutti di Mare

House-crafted cuttle-fish fettuccine tossed with sautéed lobster, shrimp littleneck clams, mussels, calamari, red pepper and signature butter white wine sauce. 32 ³/₄

Lobster and Shrimp Gnocchi

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

Ravioli del Giorno

Daily preparation of house-crafted ravioli and coordinating sauce. 26 ³/₄

Shrimp Fettuccine Alfredo

Sautéed jumbo shrimp, shallots, alfredo cream sauce, burrata cheese, toasted pistachios, served over house-crafted fettuccine. 31 ³/₄

Chicken Pappardelle

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

ARTISAN PIZZA

The following toppings may be added to any pizza **Pepperoni** 3, **Italian Sausage** 4, **Shrimp** 8

Classico

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

Pesto Margarita

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

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

Formaggio

Roasted garlic white sauce, mozarella, fontina, parmesan burrata cheese. 18 ³/₄

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 your have certain medical conditions.

COCKTAILS

BUMBLE AND BOURBON Redemption Bourbon, Amaretto, Orange Blossom Honey and Orange Zest 12

HIGH WEST BOULEVARDIER High West Double Rye, Campari, Antica Vermouth, Orange & Cherry 12

SUMMER SPLASH Absolut Grapefruit, Club Soda and a Splash of Cranberry 9

EMPRESS 75 Empress Gin, fresh Squeezed Lemon, Simple Syrup, Champagne, Lemon Twist 11

THE PERFECT STORM Myers Dark Rum, Goslings Ginger Beer, and Lime Juice 10

GIN FRESCA Blue Coat Gin, fresh muddled Mint, sliced Cucumber, Simple Syrup and splash of Club Soda 10

CAFFÉ GELATO OLD FASHIONED Makers Mark Bourbon with fresh muddled Blackberries, Simple Syrup, Angostura Bitters, Club Soda and fresh Orange Zest 12

APEROL SPRITZ Aperol, Prosecco, Club, Orange Garnish 11

PEACHY JULEP Old Forester Bourbon, Peach Puree, Mint, and Sugar 10

NEGRONI Beefeater Gin, Carpano Antica Formula Vermouth, Campari on the rocks 12

PALOMA Del Maguey Vida Mezcal, fresh Grapefruit Juice, Simple Syrup, fresh Lime Juice, Salt and Sugar rim 10

TOKI HIGHBALL Toki Japanese Whiskey, Fever Tree Club Soda, Lemon Wedge 11

LICOR 43 SANGRIA Red or White. Glass 9 | Carafes 24

MARTINIS

SIDECAR Hardy V.S. Cognac, Cointreau, Lemon Juice, Orange Twist and Sugar Rim 11

VINTAGE MARTINI Bombay Gin, Dry Vermouth and Olive garnish 12

MONROE Muddled Black Berries and Raspberries, fresh squeezed Lemon, Absolut Citron, Elder Flower Liqueur 11

GELATO COSMO Absolut Citron, Triple Sec, Lime Juice and Cranberry shaken with Raspberry Sorbetto 12

GELATO MANHATTAN Redemption Bourbon, Carpano Antica Formula Vermouth, Angostura Cocoa ana Orange Bitters, dehydrated Orange 14

PAMA-TINI Pama Pomegranate Liqueur, Absolut Citron and splash of Sour 10

TRIPLE ESPRESSO Absolut Vanilla Vodka, Espresso, and Kahlua 11

MANGO SUNSET Three Olives Mango Vodka, Cranberry, and Orange Juice 9

PEACHALICIOUS Titos Vodka, Elderflower Liquor, Peach Puree and Peach Schnapps 11

BON APPETIT MANHATTAN Makers Mark Bourbon, Grand Marnier, Angostura Bitters, Sweet Vermouth, crystallized Orange Peel 15

BLOOD ORANGE VESPER Sipsmith Gin, Effen Blood Orange, Grand Marnier, Orange Juice 13

MINI COUPES

PAPER PLAIN Wild Turkey 101 Bourbon, Nino Amaro, Aperol Liqueur, Lemon, Lemon Peel 11

HEMINGWAY DAIQUIRI Bacardi Light Rum, Grapefruit, Lime, Maraschino Liqueur, Simple Syrup 8

AVIATION Aviation Gin, Maraschino Liqueur, Lemon Juice, Crème de Violette Liqueur, Lemon Twist 10

SAZERAC High West American Prairie, Peychaud’s Bitters, Demerara Syrup, Absinth rinse 10

BOURBON LEMON DROP Elijah Craig, Limoncello, Sour Mix, Mint 9



Caffé Gelato
RESTAURANT
+ CATERING

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DRINK MENU

RIEDEL
OLD FASHIONEDS



Each old fashioned is served in a Riedel rocks glass.
The Riedel glass is yours to keep.

ISLAND BUMBU
Bumbu Rum, Banana Syrup, Apple Bitters 27

AMERICAN
Angels Envy, muddled seasonal Berries,
Demerara Syrup, Orange Bitter 29

ANEJO
Casamigos Anejo, Agave Nectar,
Orange and Angostura Bitters 28

MOJITOS



TRADITIONAL MOJITO
Fresh muddled Mint, Simple Syrup,
Bacardi Silver Rum, and a splash of Club Soda 11

LEMON AND BLUEBERRY MOJITO
Fresh muddled Lemons, Blueberries and Mint,
Lemon Verbena Simple Syrup, Cane White Rum
and a splash of Club Soda 11

MULES



MOSCOW MULE
Tito’s Vodka, fresh squeezed Lime, Ginger Beer 9

KENTUCKY MULE
Redemption Bourbon, fresh squeezed Lime,
Ginger Beer 9

IRISH MULE
Jameson Irish Whiskey, fresh squeezed Lime,
Ginger Beer 9



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