Caffé Gelato
RESTAURANT
+ CATERING

caffegelatonewark
caffegelato
caffegelatodelaware

DINNER MENU

SMALL PLATES

Charcuterie GFP
Prosciutto, sopresatta, dried chorizo, Manchego, signature olives, caper berries, pickled carrots and cauliflower, port wine fig jam. 18 ¾

Cheese Board GFP
3 chef-selected artisan cheeses, grapes, strawberries, apples, blackberries, dried apricots, Marcona almonds, orange-blossom honey, and prosciutto. 22 ¾

Bruschetta V
Diced plum tomatoes, red onions, fresh burrata, tossed with balsamic vinegar and extra virgin olive oil, served with toasted focaccia. 13 ¾

Steamed Littlenecks GFP
Limoncello- caper broth, roma tomatoes, fresh basil, served with toasted focaccia. 15 ¾

Pancetta Mussels GFP
Prince Edward Island mussels sautéed with pancetta, shallots, fennel, in a white wine cream sauce with toasted focaccia. 14 ¾

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 ¾

Crispy Calamari
Served with horseradish marinara, and pepperoncini peppers. 15 ¾

Roasted Garlic Hummus V
Served with roasted red peppers, olives, scallions, and wood-fire roasted garlic bread. 12 ¾

Raviolo
Roasted butternut squash stuffed served with roasted butternut squash, wild mushrooms, tossed in a brown butter sage, toasted walnuts. 15 ¾

Short Rib Stuffed Crepe
French crepe stuffed with braised beef short rib and smoked ricotta. 16 ¾

Grilled Mediterranean Octopus
Romesco sauce, roasted potatoes, kalamata olives, artichokes, diced tomatoes, and baby spinach, finished with garlic olive oil. 20 ¾

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 ¾ Entrée 16 ¾

Spinach and Manchego GFP V
Baby spinach, crispy shallots, toasted walnuts, sun-dried cherries, Spanish Manchego, tossed with house-crafted herb-sherry vinaigrette. Appetizer 8 ¾ Entrée 16 ¾

Baby Kale & Butternut Squash GFP V
Baby Kale, butternet squash, red delicious sliced apples, Locatelli cheese, toasted pine nuts tossed in a lemon maple vinaigrette
Appetizer 8 ¾ Entrée 16 ¾

Roasted Beets GF V
Baby arugula, roasted beets, crumbled goat cheese, candied walnuts, tossed in house-crafted honey balsamic.
Appetizer 8 ¾ Entrée 17 ¾

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 ¾ Entrée 16 ¾

SOUP

French Onion au Gratin GFP 7 cup | 8 crock
Featured Soup 6 cup | 7 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

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

ENTRÉES

Grilled Center Cut Filet Mignon GF
Maderia veal demi glace, sea-salt mascarpone mashed potatoes and roasted Brussels sprouts with apple-bacon marmalade. 8 oz. 43 ¾ 10 oz. 49 ¾

Veal Chop GF
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 ¾

Pecorino Romano Roasted Rack of Lamb
Served with braised baby carrots, roasted potatoes, and mint-fennel demi glace. 45 ¾

Maple-Bourbon-Butter Roasted Salmon GF
with roasted root vegetables, fennel confit. 29

Pan Seared Day Boat Diver 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, **grilled portabella mushrooms** 5, **sautéed beef tenderloin tips** 11, **roasted salmon** 12

Lump Crab and Shrimp Capellini GFP
House crafted capellini pasta with lump crab and sautéed shrimp tossed in our signature 'crab-rosa' sauce. 29 ¾

Tortellini Parma Rosa V
House crafted four cheese tortellini served in signature parma-rosa sauce. 23 ¾

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 ¾

Frutti di Mare GFP
House-crafted cuttle-fish fettuccini tossed with sautéed lobster, shrimp littleneck clams, mussels, calamari, red pepper and signature butter white wine sauce. 32 ¾

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 ¾

Beef Short Rib Ragout GFP
House-crafted pappardelle tossed with vegetable mirepoix, baby spinach, tomatoes, goat cheese and gremolata. 31 ¾

Ravioli del Giorno
Daily preparation of house-crafted ravioli and coordinating sauce. 26 ¾

Mare e Monti GFP
House-crafted pappardelle tossed with sautéed shrimp, asparagus, mushrooms, sautéed pancetta, fresh egg, sweet peas, diced tomatoes and parmigiano, accompanied by a 8 oz. center cut filet mignon with Marsala veal demi glace. 44 ¾

ARTISAN PIZZA

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

Classico V
Tomato sauce, fresh mozzarella, basil. 16 ¾

Pesto Margarita V
Fresh Mozzarella, sliced tomatoes and fresh basil pesto. 17 ¾

Campagnola
Italian sausage, pepperoni, mozzarella, carmelized onions, roasted red peppers, and tomato sauce. 20 ¾

Truffled Mushroom V
Truffle roasted Kennet square mushrooms, baby spinach, shredded fontina, and béchamel sauce. 17 ¾

La Greca V
Garlic olive oil, mozzarella, black olives, artichoke hearts, baby spinach, roma tomatoes, feta, and lemon zest. 17 ¾

La Diavola
Spicy tomato sauce, mozzarella, dry-cured spicy chorizo. 17 ¾

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.

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DRINK MENU

COCKTAILS

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

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

FRENCH 75
Blue Coat Gin, fresh Squeezed Lemon, Simple Syrup, Champagne, Lemon Twist 10

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

GIN FRESCA
Blue Coat Gin, fresh muddled Mint, sliced Cucumber,
Simple Syrup and splash of Club Soda 9

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 served in a martini glass 11

MARTINIS

CUATRO PRESIDENTE
Bacardi Anejo Cuatro, Sweet Vermouth, Dry Curacao, Bitters,
Orange Peel 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 10

GELATO COSMO
Absolut Citron, Triple Sec, Lime Juice and Cranberry shaken
with Raspberry Gelato 9

BLOOD ORANGE MANHATTAN
Redemption Bourbon, Sweet Vermouth, Blood Orange Bitters
and fresh Orange Zest 14

PAMA-TINI
Pama Pomegranate Liqueur, Absolut Citron and splash of Sour 9

TRIPLE ESPRESSO
Three Olives Triple-Espresso Vodka, Amaretto
and dash of Parrot Bay Coconut Rum 10

MANGO SUNSET
Three Olives Mango Vodka, Cranberry and Orange Juice 8

PEACHALICIOUS
Titos Vodka, Elderflower Liquor, fresh house crafted
Peach Puree and Peach Schnapps 10

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 12

FRIENDS DON'T GIVE FRIENDS AMAZON GIFTS.
Get them a Caffé Gelato Gift Card!

MEET OUR STAFF
@caffegelatodelaware caffegelatonewark

FOOD Chef Jeovany Valle @cheflango
DRINKS Jake Lindell & Jason Holstein **Cocktails@caffegelato.com**
SERVICE Jose Duque **Hospitality@caffegelato.com**
EVENTS Leslye Wark **Leslye@caffegelato.com**
PROPRIETOR Ryan German @ryanleegerman

LICOR 43 SANGRIA
Red or White Glass 9 / Carafes 24

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 20

AMERICAN
Angels Envy, muddled seasonal Berries,
Demerara Syrup, Orange Bitter 25

ANEJO
Patron Anejo, Agave Nectar,
Orange and Angostura Bitters 25

IRISH
Bushmill's Black Bush, Demerara Syrup,
Orange and Mint Bitters 20

MOJITOS

TRADITIONAL MOJITO
Fresh muddled Mint, Simple Syrup,
Bacardi 12yr 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 9

MULES

MOSCOW MULE
Effen Vodka, fresh squeezed Lime, Ginger Beer 8

KENTUCKY MULE
Redemption Bourbon, fresh squeezed Lime,
Ginger Beer 8

IRISH MULE
Jameson Irish Whiskey, fresh squeezed Lime,
Ginger Beer 8

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