

SMALL PLATES

Charcuterie ^{GFP} Prosciutto di Parma, sopresatta, dried chorizo, Manchego, marinated olives, caper berries, pickled carrots, cauliflower, port wine fig jam, crostini and grissini. 15.75

Artisan Cheese Chef's daily selection of artisan hand-crafted cheese with sliced roasted almonds, sliced apples, strawberries, grapes and dried apricots. 14

Crispy Calamari Seasoned with fresh cracked black pepper, served with horseradish marinara and pepperoncini peppers. 12.75

PAELLA ^{GFP}

Paella Espagnola A Spanish paella with saffron infused rice, lobster, littleneck clams, mussels, chicken breast, veal sausage, sautéed shrimp and salmon, bell peppers and onions. 18.99

SALADS

The following may be added to any salad:

pan seared chicken breast 5, **herb sautéed shrimp** 7, **cured anchovy filets** 3, **grilled portabella mushrooms** 4, **sautéed beef tenderloin tips** 8, **roasted salmon** 9

Kale and Butternut Squash ^V Baby kale, olive oil marinated cherry tomatoes, balsamic onions, sun-dried cranberries, roasted butternut squash, crumbled gorgonzola, and sweet sherry vinaigrette. 12.99

Classic Caesar ^{GFP} Romaine hearts tossed with focaccia croutons, house made classic Caesar dressing, garnished with herb dehydrated Roma tomatoes and shaved parmigiano-Reggiano. 10.99

Spinach and Manchego ^{GFP} ^V Baby spinach, crispy shallots, toasted walnuts, sun-dried cherries, Spanish Manchego and pancetta vinaigrette. 11.99

Mixed Greens ^{GFP} ^V Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. 10.99

OMELETS ^{GFP}

Served with roasted potatoes and a small vanilla gelato with granola and berries

Lejon Sautéed shrimp, crumbled bacon, scallions, mozzarella and homemade horseradish sauce. 12.99

Campagnola Our take on the Western – Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella. 11.99

Tomato Brie and Spinach ^V Diced tomatoes, baby leaf spinach, melted brie and roasted apple chutney. 12.49

FARM FRESH EGGS ^{GFP}

Your choice, over medium, over easy, sunny side up or scrambled served with applewood bacon and roasted Yukon gold potatoes and diced tomatoes. 12.99

POACHED EGGS ^{GFP}

Served over toasted English muffin with Hollandaise sauce, roasted potatoes and small vanilla gelato with granola and berries. Substitute gluten free ciabatta roll 2

Eggs Benedict with Canadian Bacon. 14.99

Eggs Aragosta with Lobster. 16.99

Eggs Mignon with Sautéed Filet Mignon Tips. 15.99

Eggs Caprese ^V with fresh Mozzarella, sliced Roma Tomatoes. 13.99

SOUP

French Onion au Gratin ^{GFP} 6 cup | 7 crock

Featured Soup 7 cup | 8 bowl

Lamb Stew 7 cup | 8 bowl

SIDES

Pancetta Apple Roasted Brussels Sprouts 8 ^{GFP}

Roasted Vegetable Hash 5 ^{GFP} ^V

Grilled Asparagus 8 ^{GFP} ^V

Broccoli Rabe 9 ^{GFP} ^V

Sauteed Exotic Mushrooms 8 ^{GFP} ^V

Pan Herb Roasted Potatoes 4 ^{GFP} ^V

Crispy Applewood Smoked Bacon 4 ^{GFP}

Toast and Jam ^V Toasted English Muffin or Wheat Toast 2

English Muffin with Sliced Avocado 8 ^V

Sweet Potato Fries ^V

Served with truffled honey. 8 Add as a side to any Panini 2.50

Parmigiano Truffle Fries ^V




Roasted red pepper ketchup. 8 Add as a side to any Panini 2.50

^V Vegetarian

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

Caffé Gelato

RESTAURANT
+ CATERING

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BRUNCH MENU

CREPES

Served with scrambled eggs and small vanilla gelato with granola and berries

Lemon Ricotta ^V Raspberry coulis, mascarpone whipped cream. 12.99

Shrimp, Tomato and Crab

Shrimp sauteed with crab, baby leaf spinach and diced tomatoes served over lemon-ricotta stuffed crepes with marinated peppers. 14.99

Pulled Pork and Mushroom

Pulled pork, sautéed exotic mushrooms, porcini béchamel, applewood smoked bacon and ricotta. 14.99

Crepes a la Bacio

Fresh Parisian house-crafted street crepes served warm with chocolate hazelnut spread and powdered sugars. 12.99

Banana-Hazelnut French Crepes

Fresh Parisian house-crafted street crepes served with warm chocolate hazelnut spread, sliced bananas, chopped hazelnuts, chocolate ganache and mascarpone whipped cream. 14.99

FRENCH TOAST & PANCAKES

Served with scrambled eggs and a small vanilla gelato with granola and berries

Crème Brûlée French Toast ^V

French Brioche dipped in creme brulée Grand Marnier batter, toasted, and served with a maple-butter syrup, strawberry mousse and toasted almonds. 14.99

Stuffed French Toast ^V

French Brioche dipped in a crème brûlée batter and toasted, stuffed with whipped ricotta cheese, candied walnuts and roasted bananas. Drizzled with a maple-butter sauce. 14.99

Smoked Salmon Pancake

Lemon ricotta Pancake with smoked salmon and sliced red onion capers. 13.99

ARTISAN PIZZA

The following may be added to any pizza: **Pepperoni** 3, **Veal Sausage** 3, **Shrimp** 7

Classico ^V Tomato sauce, fresh mozzarella, basil. 10.49

Sliced Pear and Gorgonzola ^V Baby arugula, fig puree and gorgonzola crumbles. 12.49

Pesto Margarita ^V Fresh Mozzarella, sliced tomatoes and fresh basil pesto. 12.49

Campagnola Veal sausage, pepperoni, Buffalo mozzarella, tomato sauce, caramelized onions, roasted red peppers. 13.99

Truffled Mushroom ^V Truffled roasted Kennett Square mushrooms, baby spinach, shredded fontina and béchamel sauce. 11.99

Giovani Bianca ^V Garlic olive oil, fresh minced oregano, crushed red pepper, shredded fontina, shredded mozzarella and whole milk ricotta. 11.99

PANINI

All panini are served on our fresh baked homemade focaccia, accompanied with roasted Yukon gold potatoes and mixed baby greens; substitute multigrain bread 1; substitute gluten-free ciabatta roll 5, substitute sweet potato fries for roasted potatoes 2.50

Roasted Turkey & Brie ^{GFP}

Sliced apple, honey mustard, lettuce and tomatoes. 12.49

Pulled Pork & Gouda ^{GFP}

Tender pulled pork, apricot-onion jam, smoked gouda cheese and sweet potato fries. 12.49

Basil Pesto Chicken ^{GFP} Tender pan-seared chicken breast, basil pesto, mozzarella, Roma tomatoes and leaf lettuce. 12.49

Applewood Burger Roasted garlic aioli, Gorgonzola cheese, bacon marmalade, caramelized red onions, frisee lettuce and tomato. 15.99

Eggplant Caprese ^{GFP} ^V

Grilled eggplant, sliced Roma tomatoes, fresh mozzarella and basil olive oil 10.99

Italiano ^{GFP} Soppressata, prosciutto di Parma, salami, melted provolone and herb-sherry vinaigrette. 12.99

Prosciutto and Fig ^{GFP} Sliced prosciutto di Parma, fig puree, melted gorgonzola crumbles, sliced Roma tomatoes and Baby Arugula 12.99

ENTRÉES & HOUSE-CRAFTED PASTAS

Lump Crab and Shrimp ^{GFP}

Lump crab and sautéed shrimp served in our signature 'crab rosa' sauce over house crafted capellini pasta. 20.75

Maple Roasted Salmon ^{GFP}

Rosemary maple glaze, roasted asparagus and wild rice. 23.99

Fettucini Cacio E Pepe ^{GFP} ^V

House-crafted fettuccini served in a butter, parmigiano and pecorino pan sauce with fresh cracked black pepper. 14.75

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RIEDEL OLD FASHIONEDS

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



ISLAND BUMBU

Bumba 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

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 housecrafted 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



LICOR 43 SANGRIA

Red or White Glass 9 / Carafes 24

FOOD: Chef Jeovany Valle @Cheflango

DRINKS: Casey Mucha and Becara Dalton: Cocktails@caffegelato.com

SERVICE: Jose and Martin Duque: Hospitality@caffegelato.com

EVENTS: Emily Shelnutt: Events@caffegelato.com

WINE SPECTATOR

90+ PT WINES BY THE GLASS

WHITE

Bouchaine Estate Chardonnay	11
(91 points - Wine Spectator)	
Cloudy Bay Sauvignon Blanc	15
(90 points - Wine Spectator)	
Charles Smith 'Kung Fu Girl' Riesling	9
(90 points - Wine Spectator)	
Joel Gott, CA	10
(90 points - Wine Spectator, #62 on Wine Spectator Top 100 2018)	

RED

Peter Lehmann 'The Barossan' Shiraz	13
(90 points - Wine Spectator)	
Coppo Camp du Rouss Barbera d'Asti	15
(90 points - Wine Spectator)	
Barone Ricasoli Brolio	16
(90 points - Wine Spectator)	
Bouchaine Pinot Noir	13
(90 points - Wine Spectator)	

FEATURED WINES

Glass/Bottle

WHITE

CA Hobnob, Chardonnay	7	27
IT Villa Pozzi, Pinot Grigio, 2018	8	29
CA Kunde, Sauvignon Blanc, 2017	7	27

RED

AUS Peter Lehmann Portrait, Cabernet Sauvignon, 2014	9	32
IT Emporium Appassimento, Rosso Salenta, 2015	13	49
NZ Oyster Bay, Merlot, 2017	8	29

FEATURED CRAFT BEERS

DRAFT

Saint Archer Golden Lager 7	Lagunitas IPA 8
Blue Moon 7	Dogfish Head 60 Min 8
VIC Fizzy Business 7	2SP Baby Bob Stout 8

BOTTLES & CANS 5

Southern Tier IPA	Rogue Farms 6 Hop IPA
Left Hand IPA	Southern Tier 8 Days a Week
Avery Lager	Left Hand Saison Au Ble de Miniut
Strong Bow	Left Hand Nitro Milk Stout



BOTTLED BEERS

Hoegaarden	Guinness	Samuel Adams	Miller Light
Bass	Heineken	Yuengling	Coors Light
Pilsner Urquell	Corona	Budweiser	Amstel Light
Stella Artois	Peroni	Bud Light	NA Kaliber

WHISKY

	.75/1.5 oz
Bulleit Rye 11	6.5/13
Maker's Mark Kentucky Straight	4.5/9
Maker's Mark Cask Strength	6/12
Crown Royal Canadian Whisky	5/10
Tullamore Dew	5.5/11
Tullamore Dew 12yr	7/14
Hibiki Suntory Japanese Harmony	6/10
Teeling Small Batch	5/8
Teeling Single Grain	6/10
Teeling Single Malt	7/12
Wild Turkey Masters Keep Rye	15/30

BLENDED MALT SCOTCH

	.75/1.5 oz
Dewar's White Label	3.5/7
Chivas Regal 18yr	9/18
Johnnie Walker Red	3/6
Johnnie Walker Black	4.5/9
Johnnie Walker Blue	11/22
John Barr	4/8
Monkey Shoulder Batch 27	4.5/9
The Famous Grouse	3.5/7

BOURBON

	.75/1.5 oz
Woodford Reserve	7.5/15
Bulleit Bourbon	6.5/13
Knob Creek 100 Proof	5/10
Basil Hayden's	8/16
Elijah Craig	6/12
1792 Small Batch	7/14
Evan Williams Single Barrel	7/14
Russell's Reserve Single Barrel	8.5/17
Angels Envy	8/16
Buffalo Trace	5/10
Blantons	10/20
Eagle Rare	6/12
Bookers	12/24
Colonel E. H. Taylor Small Batch	5/10

SINGLE MALT SCOTCH

	.75/1.5 oz
Glenfiddich 14yr	8/16
Oban 14yr	8.5/17
Balvenie Doublewood 12yr	7.5/15
Balvenie Single Barrel 12yr	8/16
Glenlivet Founders Reserve	5.5/11
Bowmore 12yr	6/12
Macallan 12yr	6/12
Laphroaig 10yr	7.5/15
Highland Park 12yr	6/12
Auchentoshan Three Wood	8.5/17
Dalmore 12yr	6/12
Glenfiddich 12yr	6/12
Auchentoshan American Oak	7/14

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