

# BRUNCH MENU

Caffè Gelato  
RESTAURANT  
+ CATERING

## SMALL PLATES

### Cheese Board **GFP**

Artisan cheese, grapes, strawberries, apples, blackberries, dried apricots, Marcona almonds, orange-blossom honey, and toasted focaccia. 22<sup>97</sup>

### Saffron Arancini

Fresh mozzarella, orange aioli, crispy prosciutto. 13<sup>97</sup>

### Chorizo Mussels **GFP**

Prince Edward Island mussels sautéed with shallots in a white wine cream sauce with toasted focaccia. 16<sup>97</sup>

### Neapolitan Style Eggplant

Au gratin with Neapolitan sauce, Parmigiano & mozzarella, basil pesto. 16<sup>97</sup>

### Crispy Calamari

Lemon basil aioli and pepperoncini peppers. 17<sup>97</sup>

### Flatbread

Red onion, prosciutto, mozzarella cheese, whole milk ricotta cheese, baby arugula, hot honey. 16<sup>97</sup>

### Wood Smoked Fried Burrata **GFP**

Romesco sauce, toasted French baguette. 16<sup>97</sup>

## HOUSE-CRAFTED PASTAS

Add: **Pan-seared Chicken Breast** 6, **Herb-Sautéed Shrimp** 8, **Grilled Portabella Mushrooms** 5, **Roasted Salmon** 14  
**Sautéed Beef Tenderloin Tips** 11

### Tortellini Parma Rosa **V**

Four cheese stuffed with parma-rosa. 26<sup>97</sup>

### Lump Crab and Shrimp Capellini **GFP**

Signature 'crab-rosa' sauce. 31<sup>97</sup>



## PAELLA **G**

Saffron infused rice, lobster, little-neck, mussels, chicken breast, veal sausage, shrimp, salmon, bell peppers, and onions. 25<sup>97</sup>

## 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. 18<sup>97</sup>

### La Diavola

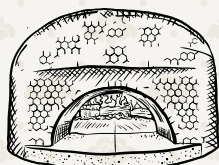
Spicy tomato sauce, mozzarella, Spanish spicy chorizo. 18<sup>97</sup>

### Campagnola

Italian sausage, pepperoni, mozzarella, caramelized onions, roasted red peppers, and tomato sauce. 20<sup>97</sup>

### Truffled Mushroom **V**

Truffle roasted Kennett Square mushrooms, baby spinach, shredded fontina, and béchamel sauce. 19<sup>97</sup>



## PANINI

Served on house-crafted focaccia with roasted potatoes and mixed greens.

### Roasted Turkey & Brie **GFP**

Granny Smith apple slices, honey mustard, lettuce and tomato. 15<sup>97</sup>

### Basil Pesto Chicken **GFP**

Prosciutto di Parma roasted chicken, melted mozzarella, baby arugula, sliced Roma tomatoes, basil pesto, and focaccia. 15<sup>97</sup>

### Smoked Salmon **GFP**

Goat cheese and mascarpone spread, red onion, capers, baby arugula. 16<sup>97</sup>

### Applewood Burger **GFP**

Roasted garlic aioli, Gorgonzola, bacon marmalade, caramelized red onions, leaf lettuce and tomato. Served with truffle parmigiano fries. 22<sup>97</sup>

### Grilled Roasted Vegetables **GFP**

Zucchini, yellow squash, eggplant, roasted red bell peppers, red onion, feta cheese, hummus. 16<sup>97</sup>

### Caprese

Sliced Roma tomato, buffalo mozzarella, basil pesto, arugula. 15<sup>97</sup>

## SIDES

### Roasted Brussels Sprouts **G**

Shallots, cured matonella and spiced-honey butter. 11<sup>97</sup>

### Sautéed Kennet Square Mushrooms **G** **V** 10<sup>97</sup>

### Grilled Asparagus **G** **V** 11<sup>97</sup>

### Sweet Potato Fries **V** 9<sup>97</sup> | Truffle Fries **V** 9<sup>97</sup>

## FARM FRESH EGGS **G**

Your choice, served with applewood smoked bacon, diced tomatoes, and roasted potatoes. 17<sup>97</sup>



## POACHED EGGS **GFP**

Served over toasted English muffin with Hollandaise sauce, roasted potatoes.

### Eggs Benedict with Canadian bacon. 17<sup>97</sup>

### Eggs Mignon with sautéed filet mignon. 21<sup>97</sup>

### Eggs Caprese **V** with fresh mozzarella and sliced tomatoes. 18<sup>97</sup>

## FRENCH TOAST

### Crème Brûlée French Toast **V**

French Brioche dipped in crème brûlée Grand Marnier batter, toasted, and served with maple-butter syrup, whipped cream and fresh berries. 17<sup>97</sup>

### Dubai Chocolate and Strawberries French Toast **V**

Crème brûlée batter, hocolate and pistachio drizzle, toasted pistachios, tahini shredded phyllo dough, fresh strawberries and whipped cream. 18<sup>97</sup>

## CREPES

Served with fresh seasonal fruit.

### Lemon Ricotta **V**

Raspberry coulis, crème anglaise and mascarpone whipped cream. 17<sup>97</sup>

### Shrimp and Crab

With baby leaf spinach, diced tomatoes, marinated peppers, served over lemon-ricotta stuffed crepes. 19<sup>97</sup>

### Banana-Hazelnut French Crepes **V**

Fresh Parisian house-crafted crepes served with warm chocolate hazelnut spread, sliced bananas, chopped hazelnuts, chocolate ganache and mascarpone whipped cream. 17<sup>97</sup>

### Crepes a la Bacio **V**

Fresh Parisian house-crafted crepes served with warm chocolate hazelnut spread and powdered sugar. 17<sup>97</sup>

## OMELETS **G**

Served with roasted potatoes

### Lejon

Sautéed shrimp, crumbled bacon, scallions, mozzarella and homemade horseradish sauce. 17<sup>97</sup>

### Campagnola

Our take on the Western – Prosciutto Di Parma, roasted red peppers, sautéed red onions, melted mozzarella. 17<sup>97</sup>

### Tomato Brie and Spinach **V** **GFP**

Diced tomatoes, baby leaf spinach, melted brie and roasted apple chutney. 17<sup>97</sup>

## SALADS

Add: **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 9<sup>97</sup> Entrée 17<sup>97</sup>

### Kale Citrus Beets **G** **V**

Kale, red and golden roasted beets, orange, grapefruit, goat cheese, candied walnuts, honey balsamic dressing. Appetizer 9<sup>97</sup> Entrée 17<sup>97</sup>

### Mixed Greens **G** **V**

Cherry tomatoes, cucumbers, bell peppers, red onions, Marcona almonds, crumbled feta, balsamic vinaigrette. Appetizer 9<sup>97</sup> Entrée 17<sup>97</sup>

### Spinach

Trimmed spinach, crispy shallots, sliced Red Delicious apples, toasted walnuts, poached butternut squash, dried cherries, Gorgonzola cheese, champagne dill vinaigrette. Appetizer 9<sup>97</sup> Entrée 17<sup>97</sup>



## SOUP

**Classic French Onion** **GFP** 9<sup>97</sup> cup | 10<sup>97</sup> crock

**Featured Soup** 8<sup>97</sup> cup | 9<sup>97</sup> bowl

## 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**

Vegetarian

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