Caffé Gelato
RESTAURANT
+ CATERING

caffe gelato
caffegelato
caffegelatodelaware

DINNER MENU

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 ¾

Bruschetta V
Diced plum tomatoes, red onions and sweet basil tossed with balsamic vinegar and extra virgin olive oil, served on toasted focaccia with fresh burrata. 10

Broccoli Rabe and Sausage Stromboli
Mozzarella cheese and tomato-dipping sauce. 10 ¾

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

Steamed Littlenecks GFP
Limoncello-caper broth, heirloom tomatoes, fresh basil, grilled foccacia. 12 ¾

Antipasti GF
Grilled zucchini and squash, roasted asparagus, oven-dried tomatoes, prosciutto di Parma, marinated olives, roasted red beets, caper berries and prosciutto and parmigiano stuffed hot cherry peppers. 13 ¾

Crispy Calamari
Seasoned with fresh cracked black pepper, served with horseradish marinara and pepperoncini peppers. 12¾

Pancetta Roasted Mussels GFP GF
Prince Edward Island Mussels - wood-fire roasted, served with tomato basil sauce, crushed red pepper and roasted garlic bread. 12 ¾

Chianti Braised Veal Short Rib GF
Sautéed Kennett Square mushrooms, crispy polenta, Chianti pan jus and onion straws. 12 ¾

Roasted Garlic Hummus V
Roasted red peppers, olives, feta and scallions served with herb-roasted garlic pizza bread. 11 ¾

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

Classic Caesar GFP
Romaine hearts tossed with focaccia croutons, house made classic Caesar dressing, garnished with herb dehydrated Roma tomatoes and shaved parmigiano-reggiano. Appetizer 7 Entrée 15

Spinach and Manchego GFP V
Baby spinach, crispy shallots, toasted walnuts, sun-dried cherries, Spanish Manchego and pancetta vinaigrette. Appetizer 7 Entrée 15

Kale and Butternut Squash GFP V
Baby Kale, olive oil marinated cherry tomatoes, balsamic onions, sun-dried cranberries, roasted butternut squash, crumbled gorgonzola,and sweet sherry vinaigrette. Appetizer 7 Entrée 15

Roasted Beets GF V
Baby arugula, red and golden beets, crumbled goat cheese, candied walnuts and honey balsamic. Appetizer 7 Entrée 15

Mixed Greens GFP V
Cherry tomatoes, sliced cucumbers, bell peppers, shaved red onions, crumbled feta and roasted Marcona almonds. Appetizer 7 Entrée 15

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 GF
Sautéed Exotic Mushrooms 8 GF V
Broccoli Rabe 9 GF V
Grilled Asparagus 8 GF V
Sweet Potato Fries 8 V
Truffle Fries 8 V

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

ARTISAN PIZZA

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

Classico V Tomato sauce, fresh mozzarella, basil. 14

Sliced Pear and Gorgonzola V
Baby arugula, fig puree and gorgonzola crumbles. 16

Pesto Margarita V Fresh Mozzarella, sliced tomatoes and fresh basil pesto. 15

Campagnola
Veal sausage, pepperoni, Buffalo mozzarella, tomato sauce, caramelized onions, roasted red peppers. 19

Truffled Mushroom V
Truffled roasted Kennett Square mushrooms, baby spinach, shredded fontina cheese and béchamel sauce. 16

Giovani Bianca V
Garlic olive oil, fresh minced oregano, crushed red pepper, shredded fontina, shredded mozzarella and whole milk ricotta. 16

ENTRÉES

Chicken al Mattone GF
Lemon-garlic roasted chicken, roasted cipollini onions, roasted butternut squash, pan sauce and sautéed broccoli rabe. 27 ¾

Porcini Roasted Pork Tenderloin GF
Mushroom truffle risotto, honey roasted baby carrots with thyme and a smoked orange maple butter sauce. 27 ¾

Grilled Center Cut Filet Mignon GF
Madeira veal demi glace, truffle compound butter, aged cheddar mashed potatoes, pancetta and apple roasted Brussels sprouts. 8 oz 36 ¾ 10 oz 44 ¾
Surf and Turf GF with 6-ounce lobster tail 49 ¾

Veal Chop GF
Sixteen-ounce French cut veal rib chop, wrapped in prosciutto di Parma and Parmigiano served with red wine veal demi glace, rosemary mashed potatoes, roasted butternut squash, sautéed baby spinach and Kennett Square mushrooms. 39 ¾

Maple Roasted Salmon GF
Rosemary maple glaze, roasted asparagus and wild rice. 27 ¾

Herb de Provence Roasted Rack of Lamb GF
Caramelized fennel demi glace, herb roasted fingerling potatoes and wilted spinach. 41 ¾

HOUSE-CRAFTED PASTAS

The following may be added to any pasta: **pan seared chicken breast** 5, **grilled portabella mushrooms** 3, **herb sautéed shrimp** 7, **roasted salmon** 9.
Substitute house-crafted whole-wheat fettuccini 2 or Gluten free pasta 2

Frutti di Mare GFP
Broiled lobster tail, shrimp, littleneck clams, Prince Edward Island mussels and calamari, sautéed with garlic and crushed red pepper served over house-crafted s quid-ink fettuccini in our white wine sauce. 28

Roasted Butternut Squash *'Mezzalune'* V
House-crafted 'half-moon' ravioli stuffed with diced roasted butternut squash, Kennet Square mushrooms and served in a sage brown butter sauce with toasted pine nuts. 21 ¾

Tenderloin Tip Tortellini GFP
Pan-seared beef tenderloin tips served over house crafted porcini and ricotta stuffed tortellini tossed with sautéed Kennett Square mushrooms, porcini and baby spinach in a bordelaise sauce. 27 ¾

Lump Crab and Shrimp Capellini GFP
Lump crab and sautéed shrimp served in our signature 'crab rosa' sauce over house crafted capellini pasta. 26 ¾

Mare e Monti GFP
Shrimp sautéed with asparagus and mushrooms, served in a classic carbonara sauce with sautéed pancetta, fresh egg, sweet peas, diced tomatoes and parmigiano. Accompanied with an eight-ounce grilled center cut filet with Marsala veal demi glace. 39 ¾

Lobster and Shrimp Gnocchi GFP
House-crafted ricotta gnocchi served in our smoked gouda and mozzarella cream sauce with butter poached lobster, sautéed shrimp, roasted shallots and roasted red peppers. 27 ¾

Fettucini Cacio E Pepe V
House-crafted fettuccini served in a butter, parmigiano and pecorino pan sauce with fresh cracked black pepper. 19 ¾

Ravioli del Giorno
Daily preparation of house-crafted ravioli with coordinating sauce. 23

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

BOTTLES & CANS 5

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

BOTTLED BEERS

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

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

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

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
Glendfiddich 12yr	6/12
Auchentoshan American Oak	7/14

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