

Dinner Menu

— APPETIZERS —

Jumbo Lump Crab and Grilled Asparagus Cocktail

Served with romaine lettuce with a fresh lemon and caper sauce, garnished with crispy salsify 11³/₄

— Bruschetta —

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, extra virgin olive oil, served on toasted crostini with aged provolone 7³/₄

Shrimp Canneloni

Served with a pineapple sauce, and a carrot and cabbage salad 10

Steamed Littlenecks

One dozen steamed littleneck clams served in a lemon-garlic white wine sauce 11³/₄

Antipasti

Assorted Italian meats and cheeses including fresh mozzarella, prosciutto di Parma, marinated olives and stuffed hot cherry peppers 13

— Crispy Calamari and Pepperoncini Peppers —

Served with an orange-blossom honey and tarragon dipping sauce 9

Pancetta Mussels

Prince Edward Mussels sautéed in garlic, pancetta and green onions finished with a white wine cream sauce 10¹/₄

Crispy Polenta and Pulled Beef Short Rib

Drizzled with truffled extra virgin olive oil 9³/₄

— SALADS —

The following may be added to any salad: Grilled chicken breast 5, herb sautéed shrimp 7, cured anchovy filets 3, grilled portabella mushrooms 4, sautéed beef tenderloin tips 8, roasted salmon 8

Classic Caesar

Romaine hearts tossed with croutons, classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved parmigiano-reggiano

Appetizer 6 Entrée 14

Spinach Salad

Trimmed baby leaf spinach, crumbled bleu cheese, roasted walnuts, and sun-dried cherries tossed in warm pancetta vinaigrette and topped with crispy onion

Appetizer 6 Entrée 14

Tomato and Arugula

Baby arugula tossed with cherry tomatoes, marinated olives, and extra virgin olive oil, seasoned with sea salt and garnished with shaved Asiago cheese and a tuft of micro greens

Appetizer 6 Entrée 13¹/₂

Dawson Salad

Mixed greens tossed with garbanzo beans, crumbled feta cheese, diced plum tomatoes, kalamata olives, crisp pancetta and hard boiled egg, topped with crispy carrot curls.

Appetizer 6/Entrée 14

— Giardiniera Salad —

Green leaf lettuce, hearts of romaine, cherry tomatoes, sliced cucumbers, artichoke hearts, bell peppers, shaved red onions, red cabbage, and kalamata olives tossed with your choice of dressing

Appetizer 4¹/₂/13¹/₂

Let us host your rehearsal dinner, reception, or private party in one of our three private rooms. We can also cater to your home or office.

Call or text Ryan at 302-420-6301 or email: ryan@caffegelato.net

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SOUP

Pasta e Fagioli

Classic Northern Italian vegetable soup with pancetta, cannellini beans, and ditalini pasta 4 cup | 6 bowl

French Onion

Caffé Gelato's original recipe served with foccacia croutons and melted Swiss cheese 4 cup | 6 crock

Featured Soup

5 cup | 6 bowl

ENTRÉES

Pistachio Chicken

Oven roasted chicken breast seasoned with dijon mustard and encrusted with pistachios, served with a dill cream sauce, cous cous pilaf and sautéed vegetables 23½

Poppy Seed Encrusted Tuna

Pan-seared and served with a Romesco sauce, butter-braised artichokes and Himalayan red rice pilaf 28½

Grilled Center Cut Filet of Beef

Eight-ounce filet mignon, served with a roasted shallot and green peppercorn demi-glace, pancetta mashed potatoes, sautéed baby leaf spinach and carrots 29¾

Veal Chop

Ten-ounce veal chop, wrapped with Prosciutto Di Parma and parmigiano cheese, pan roasted and served with red wine demi glace, roasted fingerling potatoes and grilled asparagus 29

Pan Roasted Salmon

Honey-sesame glazed salmon served with mashed sweet potatoes, toasted almonds and truffled micro greens 26½

Pork Tenderloin

Dijon mustard and rosemary roasted pork tenderloin medallions served with a dijon cream sauce, mushroom risotto and sautéed vegetables 25½



Vespa*

Vespa GTS 250, an uncompromising fusion of breathtaking performance, technical superiority and classic Vespa design, to become the most exciting model to date, served with two entrees of choice, a bottle of wine, appetizer of choice and one quart of gelato in a picnic basket 6,250.⁵⁰

Roasted Rack of Lamb

Mint marinated rack of lamb, served with sautéed vegetables, mint pesto and buttermilk mashed potatoes 29¾

HOMEMADE PASTAS

The following may be added to any pasta: Grilled chicken breast 5, herb sautéed shrimp 7, grilled portabella mushrooms 3, roasted salmon 8—Substitute homemade whole-wheat fettuccini 2

Primavera

Sauteed garden vegetables tossed in our creamy Alfredo sauce served over fettuccini pasta 20½

Frutti di Mare

Shrimp, littleneck clams, Prince Edward Island mussels and calamari, sautéed with garlic, crushed red pepper and white wine with fine linguini pasta 23½

Mediterranean

Pappardelle tossed with sautéed sun-dried tomatoes, artichoke hearts, kalamata olives and spinach in our creamy feta sauce with oregano and basil 21¾

Lump Crab and Shrimp Capellini

Lump crab and sautéed shrimp tossed in our parma rosa crab sauce with Chiffonade basil 22½

Tenderloin Tip Tortellini

Filet mignon tips sautéed with shiitake, button and portabella mushrooms, roasted garlic, baby spinach and roasted shallots, finished with a Marsala cream sauce over goat cheese and ricotta stuffed tortellini 24¾

Monte e Mare

Shrimp sautéed with little neck clams, sliced mushrooms and chopped tomatoes, served in a seafood broth over fine linguini pasta. Accompanied with an eight-ounce grilled center-cut filet mignon and pearl onion demi glace. 30½

Ravioli del Giorno

Daily preparation of ravioli with coordinating sauce 21

** Please allow 4-14 days notice to deliver Vespa*