

The Scoop!

90 E. Main Street • Newark, Delaware
www.caffegelato.net • 302-738-5811



PRSR STD
U.S. Postage
PAID
WILMINGTON, DE
PERMIT NO. 674

Caffé Gelato Rewards 2010 – Earn 5 % Back
its free ask your server or our host for details

Double Reward Points for Lunch
every Tuesday 11am to 5pm!!
Triple Points Thursday April 29!!!

SAVE THE DATE!
Sun day
October 24, 2010

Benefits
The Friendship
House!!!

and lots more!

WAFFLE CONE

10 MILE RUN

Mark your calendars
Sunday, October 24, 2010

Caffé Gelato 90 East Main Street Newark, Delaware 19711
(302) 738-5811 • www.caffegelato.net
Call to become a sponsor for this great cause!

Caffé Gelato
RESTAURANT
+ CATERING

\$10

Caffé Gelato Facebook Friends!

TAX TIME BONUS

Congratulations on finishing your taxes, use
this gift certificate valued \$10 at Caffé Gelato.

Expires April 30, 2010

(302) 738-5811
90 E. Main Street, Newark, DE.
View menu at: www.caffegelato.net

\$10

Max. value \$40 for dinner, \$20 for lunch.
Can not be combined with any other offer or discount. Funds are for cash. Cdn. not redeemed for cash.

**Become a Caffé
Gelato Fan on
facebook!
It's FREE and
you can open
and print out
this TAX TIME
BONUS!**

Locally Owned And Operated, Actively Supporting
Newark's Non-Profits and Community Events
since April 2000. Thank You for Your Business.

Have Caffé Gelato Cater your Wedding, Bridal Shower or Rehearsal Dinner. Call (302) 738-5811

Reserve for these spring time events! Have caffé gelato cater your family graduation party!

Caffé Gelato

**WASHINGTON
STATE**

Wine Dinner

Thursday, April 22, 2010

7 pm
\$59

featuring
Sagelands Wines

Reserve Today
302.738.5811 www.caffegelato.net

SATURDAY ★ MAY 1st

PERFORMING LIVE **K** ALL NIGHT

★ Saturday
May 1st • 9pm - 1am

LIVE MUSIC 10PM - 1AM
Drafts & Bottle Beers, Wines, Cocktails
and passed hors d' oeuvres

9pm VIP Reception
Wine tasting, Premium Drinks
passed Hors d' oeuvres and Appetizers

VIP Reception 9pm \$49 per person
General Admission 10pm \$39 per person

Purchase your party tickets now
before they sell out

(302) 738-5811 • www.caffegelato.net
90 E. Main St. Newark, DE 19711

12 FL. OZ. 355ml

Caffé Gelato
RESTAURANT
+ CATERING

**Samuel Smith
OLD BREWERY
TAD CASTER
THE CELEBRATED**

**BREWERY
DINNER**

Sunday, May 16, 2010
6pm

\$59 per person
Gratuity not included

Make your reservations today
(302) 738-5811 • www.caffegelato.net

90 E. Main St. Newark, DE

Caffé Gelato JOIN US... FOR

**Frank's Barrel
TASTING DATE**

Saturday, May 1 • 4pm - 5:45pm

Taste more than 15 Micro Beers
and more than 15 Select wines
Passed hors d' oeuvres and Appetizers

\$29 per person * Stay for dinner
and receive 29% off your total bill
(including wine)

Make a Reservation for Tasting and Dinner
(302) 738-5811 • www.caffegelato.net
90 E. Main St. Newark, DE 19711

Reception
Sagelands Ribbing

Appetizer
Grilled sage and fennel cheese sandwich
with a roasted corn and shallot fondue and
black garlic curls

Sagelands Harbets

Soup
Braised mushroom bisque finished with an
orange blossom honey creamed sauce, fresh
and shaved North Pacific black truffles

Salad
Salad of heirloom, shaved red onion,
roasted hazelnut, fingerling potatoes, lemon
dill dressing and garlic chips

Sagelands Cabernet Sauvignon

Entrée
Roasted black Angus beef sirloin, glazed
with a burgundy + red jus, braised in potato
sauce and broccoli

Corn & Ridge Harbets

Dessert
Chocolate dipped eclairs filled with
a strawberry diplomate cream

element K

Element K plays top R&B, Rock, Pop, and Reggae
Hits. Versatile with three lead vocalists coupled with
a vibrant rhythm section. There is literally something
for everyone at Element K show. Voted Best
Local Band in Delaware by the News Journal.
Come out and see why every show ends with
the chant "One More Song! One More Song!"

PASSED HORS D' OEUVRES MENU

DRAFTS & BOTTLE BEERS, WINES, COCKTAILS

DEVILED CRAB CANAPE
MEYER LEMON SORBETTO
BLUE CHEESE BOUCHEE
4-YEAR CHEDDAR GOUGERES
MANCHEGO FLATBREAD
CROSTINI WITH TOMATO-BASIL JAM
FRENCH BAGUETTE WITH PLUM JAM
RED ONION CONFITURE ON TOASTED FOCACCIA

ASSORTED CHEESE
LAMB LOLLIPOPS
ROCK SHRIMP CEVICHE

Reception
Samuel Smith Organic Wine

1st Course
Striped Ham brandee sauce, pomme frites
and carbon steel

Samuel Smith I.P.A.

Salad
Radishes, frites, Truffle and Belgian endive
with apple yogurt and an apple cider
red roasted garlic dressing

Cheese Course
Grilled creamy focaccia, arbutus hiba cheese,
walnut honey, red wine vinegar

Samuel Smith Nut Brown Wine

Main Course
Peppercorn and apple rubbed pork tenderloin
with a roasted shallot root, herb potato and
smoked herbaceous veal

Samuel Smith Outmeal Stout

Dessert
Apple cake with a pomegranate
and crème brûlée gelato

PASSED HORS D' OEUVRES MENU

DEVILED CRAB CANAPE
MEYER LEMON SORBETTO
BLUE CHEESE BOUCHEE
4-YEAR CHEDDAR GOUGERES
MANCHEGO FLATBREAD
CROSTINI WITH TOMATO-BASIL JAM
FRENCH BAGUETTE WITH PLUM JAM
RED ONION CONFITURE ON TOASTED FOCACCIA

ASSORTED CHEESE
LAMB LOLLIPOPS
ROCK SHRIMP CEVICHE

*Can not be combined with any other offer promotion or discount.

Join us for lunch on the porch this month, and enjoy our \$3 Pinot's special!

The

Scoop!



90 E. Main Street, Newark, Delaware. Since 2000 • Volume V No. 3 • April 2010
Follow us on Twitter • Friend us on Facebook • Current Events, News, Special Offers!

Purchase Caffé Gelato Gift Cards, a perfect gift anytime of year!

DOMAINE CHANDON

Wine Dinner

Sunday, April 25 | 6pm

\$68

Reserve Today (302) 738-5811
www.caffegelato.net

Caffé Gelato
RESTAURANT
+ CATERING

90 East Main Street, Newark, Delaware 19711

RESERVE TODAY
(302) 738-5811

Caffé Gelato

Reception

Domaine Chandon Blanc de Noir

Appetizer

Tuna Carpaccio served with an avocado and ancho chili crema, watercress and pickled shallots

Domaine Chandon Chardonnay

Soup

Tomato and lemongrass with poached rock shrimp and flat leaf parsley oil

Salad

Mixed spring greens tossed with cherry tomatoes, aged gouda tuile and a sherry walnut vinaigrette.

Domaine Chandon Pinot Noir

Entrée

Oven roasted Colorado lamb sirloin, brown butter and herb risotto and minted tomato jam

Domaine Chandon Pinot Meunier

Dessert

Salted Caramel gelato served with hazelnut biscotti

CELEBRATING OUR
10 YEAR
ANNIVERSARY

Caffé Gelato
RESTAURANT
+ CATERING

**Make Mothers Day
weekend Special**

Kids call today

- 1) call 302-738-5811
- 2) Tell us your name
- 3) how many people
- 4) Pick a day + time

May 7-9, 2010



Gelato Flavor of the Month

KEY LIME PIE

Trust us, it's delicious!

April Featured Entrées

Monday April 5 – Sunday April 11 *Roasted loin of veal* with spring mushroom and artichoke friccasse, crispy Yukon gold potatoes and a fines herbs jus lie.

Monday April 12 – Sunday April 18 *"Club cut" elite Angus beef strip loin*, sauteed asparagus and spring garlic, fontina risotto cake, balsamic veal glace, and buttermilk fried sweet onions.

Monday April 19 – Sunday April 25 *Crispy skin Rock-fish* with a tarragon scallop nage, chervil and butter roasted new potatoes, and sauteed ramps and snap peas, sweet bell pepper oil.

Thursday April 22 *Washington State Wine Dinner*
7 p.m. – Reserve Today

Sunday April 25 *Domaine Chandon Wine Dinner* 6 p.m.
– Call to Reserve

Monday April 26 – Sunday May 2 *Lump crab galette* with shrimp mousæ, spring peas and shaved cippolini onions, chive-potato rosti, marinated cherry tomatoes and a black pepper and lemon beurre blanc.

Saturday May 1 *Frank's Barrel Tasting* 4-6 p.m. 15 select wines, 15 beers passed hors d'oeuvres and appetizers for just \$29.

Classic Violinist Andy Hetzler plays every Friday and Saturday in March 6:30 - 8 pm. Make a dinner reservation right at 6:30 and enjoy his entire performance.