

VILLA CALCINAIA

Caffé Gelato
RESTAURANT
+ CATERING



ITALIAN WINEMAKER DINNER

With
Villa Calcinaia winemaker
COUNT SEBASTIANO CAPPONI

Thursday, September 23

7:30pm
\$65



RESERVATION REQUIRED

(302) 738-5811 • caffegelato.net

Caffé Gelato
RESTAURANT
+ CATERING

CELEBRATING OUR
10 YEAR
ANNIVERSARY

RECEPTION

Villa Calcinaia Comitale 2009

APPETIZER

Sliced Prosciutto di Parma with Broccoli Rabe and roasted garlic salad, extra virgin olive oil, Parmigiano Reggiano and red chili flakes.

PASTA

Veal short rib ragu with tomatoes, olives rosemary and anchovies, slow cooked in a veal jus, served with a house- made semolina paparadelle pasta.

Villa Calcinaia Chianti Classico 2007

SALAD

Mixed chicory salad dressed in a pistachio vinaigrette with roasted peppers and Cippolini onions, micro basil and a Talleggio crouton.

Villa Calcinaia Classico Riserva 2006

INTERMEZZO

Roasted pear and lemon sorbetto.

ENTREE

Pan roasted Denver leg of venison with roasted squash whipped potatoes, Misson fig and port wine compote and braised Swiss chard.

Villa Calcinaia Casarsa

DESSERT

Milburn Orchard's apple tart tatin with a pecan brittle and frangelico crème anglaise.

Follow us on Twitter.....under Caffé Gelato

Become a Caffé Gelato Fan on FACEBOOK!
@ www.facebook.com/GelatoNewark



Double Rewards Points for Lunch every Tuesday 11am to 5pm!!

Text "gelato" to 686868 to receive special invitations, updates and gift certificates