

Lunch Menu

APPETIZERS

Jumbo Lump Crab and Grilled Asparagus Cocktail

Served with romaine lettuce with a fresh lemon and caper sauce, garnished with crispy salsify sticks 11

Bruschetta

Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar, extra virgin olive oil, served on toasted crostini with aged provolone 6^{.99}

Shrimp Canneloni

Served with a pineapple sauce, and a carrot and cabbage salad 9^{.99}

Steamed Littlenecks

One dozen steamed littleneck clams served in a lemon-garlic white wine sauce 10^{.99}

Antipasti

Assorted Italian meats and cheeses including fresh mozzarella, prosciutto di Parma, marinated olives and stuffed hot cherry peppers 10^{.99}

Crispy Calamari and Pepperoncini Peppers

Served with an orange-blossom honey and tarragon dipping sauce 9^{.99}

Pancetta Mussels

Prince Edward Mussels sautéed in garlic, pancetta and green onions finished with a white wine cream sauce 10^{.99}

Crispy Polenta and Pulled Beef Short Rib

Drizzled with truffled extra virgin olive oil 9^{.99}

Sweet Potato Fries

Served with a spicy apricot dipping sauce 7 Add as a side to any Panini 2

LUNCH DATE

Lunch For Two Reserved in a Romantic Booth

Featured Menu for two includes: Amuse, one appetizer, two entrees, homemade gelato and a specially arranged bouquet of flowers. 59^{.50}



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

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, topped with plantain chips 10^{.99}

Chef Fabrizio

Our Giardiniera with generous portions of imported pancetta, provolone cheese, pepperoni and turkey, tossed with your choice of dressing and garnished with hardboiled egg, crispy carrot curls and a tuft of micro greens 10^{.99}

Classic Caesar

Romaine hearts tossed with croutons, classic Caesar dressing, garnished with julienne sun-dried tomatoes and shaved parmigiano reggiano 10^{.99}

Greek Salad

Romaine hearts, cucumbers, tomatoes, onions, kalamata olives, diced bell peppers, and crumbled feta cheese tossed in balsamic vinaigrette and topped with crisp strips of prosciutto di Parma 10^{.99}

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 10^{.99}

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 11^{.99}

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 10^{.99}

SOUP

Pasta e Fagioli

Classic Northern Italian vegetable soup with cured 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

PANINI

All panini are served on our fresh baked homemade focaccia, accompanied with roasted red potatoes and mixed baby greens; substitute multigrain bread 1; Substitute sweet potato fries for roasted red potatoes 2.⁵⁰

Caprese

Fresh bocconcino Mozzarella, roma tomatoes, leaf lettuce, and basil-infused extra virgin olive oil. 8.⁹⁹ With chicken, shrimp, or ham 10.⁹⁹

Pancetta Club

Imported pancetta, roasted turkey, provolone cheese, leaf lettuce, Roma tomatoes, and our roasted red pepper sauce 9.⁹⁹

Toscana

Grilled eggplant, sliced tomatoes, sautéed red onions and artichoke hearts, romaine lettuce and basil-infused extra virgin olive oil 8.⁹⁹

Pork Tenderloin

Tender sliced pork, smoked Gouda cheese, purple cabbage and carrot coleslaw, roasted red peppers, and romaine lettuce 9.⁹⁹

Mediterranean Tuna

Select white tuna, Spanish olives and pimientos, bell peppers, green onions, Roma tomatoes, leaf lettuce. 8.⁴⁹
make it a melt with Swiss cheese 8.⁹⁹

Basil Pesto Chicken

Tender grilled chicken breast, basil pesto, mozzarella cheese, Roma tomatoes, and leaf lettuce. 10.⁹⁹

Roasted Vegetable

Roasted zucchini, squash, and eggplant, diced roma tomatoes, crumbled feta cheese, and hummus 8.⁹⁹

Short Rib Panino

Burgundy wine braised short rib, sauteed sliced mushrooms, smoked gouda cheese, horseradish sauce, lettuce and tomatoes 10.⁹⁹

HOMEMADE PASTAS

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

Primavera

Sautéed garden vegetables tossed in our creamy Alfredo sauce over fettuccini pasta 16.⁹⁹

Frutti di Mare

Shrimp, Prince Edward mussels, little neck and ocean clams, calamari, sautéed in garlic and white wine sauce over fine linguini pasta 19.⁹⁹

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 pan-roasted center-cut filet mignon served with pearl onion demi glace 30.⁵⁰

Mediterranean

Pappardelle pasta tossed with sautéed sun dried tomatoes, artichoke hearts, kalamata olives and spinach in creamy feta sauce with basil and oregano 17.⁹⁹

Lump Crab and Shrimp Capellini

Lump crab and sautéed shrimp tossed in our parma rosa crab sauce with Chiffonade basil 18.⁹⁹

Ravioli del Giorno

Daily preparation of ravioli with coordinating sauce 21

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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