



DOWNTOWN
Newark Partnership



Caffé Gelato
**RESTAURANT
+ CATERING**

Red Blends

Wild Horse "GSM" \$3
Peter Lehman Clancy's Red Blend \$3
Hob Nob Red \$3

Choose a Flight of all 3 \$8

"Sommelier's Selection"

Bouchaine Rockin' H Syrah \$5
Kung Fu Girl Resiling \$4
Yealands Single Vineyard Sauvignon Blanc \$3
Concha y Toro Carmenere Reserve \$4
Bouchaine Napa Valley, Carneros Pinot Noir \$5

Choose a Flight of any 3 \$11

"Cabernet Table"

Washington Hills, Walla Walla, WA \$3
Streling Vintner's Collection, CA \$4
Chateau Tanunda Noble Baron, AU \$4
Alice White, AU \$2

Red Knot by Singleback, AU \$2
Peter Lehman Potrait, AU \$4

Choose a Flight any 3 \$10

"Vinos Italianos"

Ca Valent Rosato \$3
Sicilia Pinot Grigio \$2
Valent Sauvignon Blanc \$3
Le Fonti a San Giorgio Rosso \$3
Borgo Stanjneechee Malbec \$4

Choose a Flight of any 3 \$9

Blush Table

Fattoria Sardi \$4
Bouchaine Vin Gris of Pinot Noir Carneros, \$5
Brun Estate Provence, France \$4
Chloe Central Coast \$3

Choose a Flight of any 3 \$10

"Chardonnay Table"

Meridian, CA \$2
Sterling Vitner's Collection, CA \$4
Jacob's Creek, AU \$3
Hob Nob, CA \$3
Norton, CA \$2

Monterrey by Chalone \$3
Choose a Flight of any 3 \$8

Merlot Table

Black Stone, CA \$3
Clos du Bois \$4
Barone Fini, Alto Adige, Italy \$4
Villa Pozzi, CA \$2

Choose a Flight of any 3 \$7

"Pinot Noir Table"

Meiomi, Monterrey CA \$4
Robert Mondavi \$4
Garnet, Sonoma Coast \$3

Choose a Flight of all 3 \$9

Sauvignon Blanc

Josh Cellars North Coast, CA \$3
Liberated North Coast, CA \$3
Yealands Single Vineyard \$3
Meridian, CA \$2
75, CA \$2

Choose a Flight of any 3 \$7

Spanish Reds Table

Campo Viejo Tempranillo \$4
Campo Viejo Garnacha \$4
Castillo Monseran Garnacha \$3

Choose a Flight of all 3 \$8



Flatbreads \$10 ^¾

Italian Flat Bread – with prosciutto di Parma, sliced pepperoni, pepperoncini peppers, melted mozzarella and roasted garlic and herb infused olive oil drizzle.

Mushroom and Manchego Flat Bread—Roasted garlic béchamel and truffled arugula salad and melted Manchego

Roasted Vegetable Flat Bread—with melted Provolone

Burger \$15

Applewood Burger -- applewood smoked bacon jam, melted Manchego, roasted Roma tomatoes, leaf lettuce and sliced tomatoes on focaccia. Served with parmigiano fries

Appetizers:

Parmigiano Fries -- \$8

Buffalo Cauliflower -- served with gorgonzola crumbles \$8

Whipped Honey Ricotta -- on Toasted Focaccia \$ 9 ^¾

Roasted Red Pepper Hummus -- with feta and olive oil drizzle \$10

Braised Short Rib and Polenta- Braised beef short rib, crispy polenta, truffle oil, diced tomatoes and micro greens \$11 ^¾

Lobster Gnocchi- house crafted gnocchi served with butter poached lobster, roasted shallots, sautéed sweet peas, roasted red peppers and saffron cream sauce. \$15 ^¾

Bruschetta—Diced plum tomatoes, red onions and sweet basil, tossed with balsamic vinegar and extra virgin olive oil, served on toasted crostini with aged provolone \$7 ^¾

Charcutiere -- Prosciutto di Parma, Manchego, Spanish and Kalamata olives, caper berries, crostini, grissini, port wine and fig jam, sopressata, chorizo \$ 15 ^¾

Crispy Calamari— served with spicy marinara and Italian pepperoncini \$11 ^¾

Pancetta Mussels—Prince Edward Island Mussels sautéed with garlic, pancetta, and green onions finished with a white wine cream sauce \$11 ^¾

Steamed Littlenecks – Limoncello-caper broth, dried roma tomatoes and grilled focaccia.cia. 11 ^¾