



CELEBRATE VALENTINE'S DAY



FEB. 13, 14, 15, 16, 17, 18, 19, 20, 21, 22

4:00 or 4:30 5:00 or 5:30 6:00 or 6:30 7:00 or 7:30
8:00 or 8:30 9:00 or 9:30 10:00 or 10:30

7-COURSE DINNER
with Wine & Champagne

(302) 738-5811
events@caffegelato.com

7-Course Dinner with Lobster Tail, Filet Mignon or Surf & Turf,
bottle of wine & 2 glasses of champagne

RECEPTION

Prosciutto and mozzarella Arancini, marinara

APPETIZER

House crafted lobster & ricotta ravioli,
limoncello butter

SALAD

Butter lettuce and Boston bibb, sliced strawberries,
chevre, maple pecans and champagne dressing

SMALL PLATE

Pan seared scallop, truffled burata,
house crafted capellini, olive oil drizzle

INTERMEZZO

Hibiscus sorbeto

ENTREE

Pan roasted filet mignon or
Butter braised lobster tail
veal demi glace or drawn butter lobster
mash potatoes and sautéed broccoli rabe

DESSERT

Chocolate Mousse
Raspberry Tart
Crème Brûlée
Chocolate Sea Salt Caramels

AVAILABLE UPON REQUEST:

Veuve Clicquot 375ml
Espresso Martini
Buffalo Trace Old Fashioned
Coffee, Espresso, Latte, Cappuccino

\$97 per person dine-in or to-go
Add \$10 for booth seating
Add \$19 for surf & turf
\$39 for dozen red roses

