



# Restaurant Week

## Caffé Gelato

### Dinner Menu

\$40 menu per person

#### 1<sup>st</sup> Course - choose 1 per person

- **Lobster Chowder:** Maine lobster, sweet corn, diced potatoes, smoked bacon, chives. Add Bowl \$3 | Extra Lobster \$9
- **Mushroom & Sweet Pea Risotto:** Eggless Caesar dressing, garlic parmesan croutons
- *Choose both Lobster Chowder and Mushroom Risotto \$9*

#### 2<sup>nd</sup> Course - choose 1 per person

- **Potato-Leek Ravioli:** House-crafted ravioli with black pepper-cognac cream, Parmigiano-Reggiano, crispy leeks

#### 3<sup>rd</sup> Course - choose 1 per person

- **Braised Beef Short Rib:** Bordeaux reduction, Manchego mashed potatoes, haricot verts. 10oz. Cut \$9
- **Lobster Agnolotti:** Butter-poached lobster, house-made semolina pasta, creamy whole-milk ricotta, Meyer lemon emulsion, crisp prosciutto, fresh herb gremolata. Larger portion \$9 | Extra lobster \$9
- *Choose both Short Rib and Agnolotti \$22*

*\*Reservations are strongly suggested. Gratuity not included.  
Additional menus at [NewarkDERestaurantWeek.com](http://NewarkDERestaurantWeek.com).*

## Add-ons

### Dessert

- **Affogato \$9**
- **Espresso \$5**
- **Espresso Martini \$15**

### Brewer-Clifton Wine Pairing

- **Thoughtfully curated wine selections paired with each course \$39**

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