



Tango

WINE DINNER

THURSDAY, OCTOBER 21
7:30PM | \$59



RESERVATIONS REQUIRED
302-738-5811 | CAFFEGELATO.NET

RECEPTION

Antoniette Sparkling Extra Brut NV

APPETIZER

Emmental "Sandwich Miga" with shaved Jamon Serrano,
Chiffonade romaine lettuce and espelette pepper mayo.

SHELLFISH

Cumin grilled prawns served on a pumpkin blini
with pickled pepper confetti

Genio Viognier

CHEESE COURSE

Cashel blue cheese with spiced Macrona almonds,
micro cress and a blueberry fig jam with grilled focaccia

Durigutii Malbec 2008

INTERMEZZO

Cane sugar and mint sorbetto

ENTRÉE

Ancho rubbed Monterey steak grilled and served with corn
and quinoa pilaf, four herb chimichurri sauce,
with roasted chayote squash and potatoes

Lamadrid Malbec Reserve 2007

DESSERT

Tapioca pudding with roasted bananas and drizzled
with dulce de leche.

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