

Italian Olive Oils & Wines of Italy

Food Pairing and Wine Dinner



With guest speakers
Ciro Popotti and Al Fiero

Make it a Date!

September 20, 2009

6PM \$59

(\$22 donated to Pike Creek
Valley Running Club)



Caffé Gelato
RESTAURANT
+ CATERING

Reservations: (302) 738-5811
www.CaffeGelato.net

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Menu

Reception

Curried salmon flat bread
Domaine de Bertiol Prosecco

Appetizer

Beef Carpaccio served over Bruschetta
and Grilled Jumbo Shrimp Skewer with
Roasted Red Pepper Aioli
Carpineto Rosato

Small Plate

Shrimp and Scallop Pesto Pasta

Second Small Plate

Orecchiette with broccoli rabe served with
sautéed garlic and extra virgin olive oil and
topped with Pecorino Romano
Collegiata Montepulciano D'Abruzzo

Main Course

Pancetta, pearl onion and blue cheese stuffed
pork rib chop served with a wild flower honey
and mission fig sauce, white-truffle roasted
fingerling potatoes and sautéed arugula.
Cesari Classico Amarone

Dessert

Olive oil gelato garnished with chocolate
covered biscotti and toasted Hazelnuts



Double Rewards Points for Lunch
every Tuesday 11am to 5pm!!

Text "gelato" to 686868
to receive special invitations,
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