



# Gelato Da Vinci

Our family has been in business creating and serving our hand crafted gelato for 14 years. We learned by studying under master gelato artisans from Italy, whose family has been operating Italian gelaterias for 5 generations using their original hand crafted recipe. The artisans uncovered many years ago that there are two simple components to an outstanding gelato: pure all-natural ingredients and small artisanal batches. This is a fundamental value we hold dearly today.

Our gelato is crafted from scratch daily using only the finest and freshest ingredients. We use fresh fruits, the best chocolate, nuts, and herbs available. Our goal is to bring our customers the most authentic gelato and sorbet, offering the gift of a real Italian experience. We hope you will enjoy and share in the passion we have for this exquisite dessert.

**GELATO:** Low fat(7%), 1/2 the calories, Gluten and Egg free except as noted below

**SORBET:** Fat and cholesterol free made with natural fruit, sugar and water.

## Gelato Flavors

- Amaretto** - reminiscent of a sweet chocolate almond liqueur
- Black Forest** - combines Amarena cherries with chocolate flakes
- Butter Pecan** - buttery gelato with toasted pecans
- Cake Spectacular** - cake and ice cream in every bite \*\*
- Cappuccino Chip** - espresso and cream with our dark chocolate flakes
- Caramel Sea Salt** - caramel & chocolate with Mediterranean sea salt
- Milk Chocolate** - smooth and creamy
- Dark Chocolate** - blending the worlds finest cacao
- Coconut Cream Pie** - zesty sweet coconut makes this a summer favorite
- Coffee Biscotti** - combines coffee & sweet cookie biscotti \*\*
- Cookies and Cream** - rich sweet cream and chocolate cookies \*\*
- Cosmo Crunch** - rich gelato with caramel, chocolate and Heath bar
- Crème Brulee** - Leonardo da Vinci's last dying wish - crème brulee gelato \*
- Dragon Fire** - vanilla bean laced with caramel, and spicy peanuts
- Italian Kiss** - light chocolate hazelnut with a hint of orange
- Key Lime Pie** - an American classic, cool & classy
- Milano Cookie** - roasted almond & vanilla, it's as irresistible as a Milano cookie
- Mint with Chip** - delicious, refreshing mint with chocolate flakes
- Peanut Fudge Chip** - like your favorite peanut butter & chocolate candy
- Pistachio** - traditionally Italian, created with pure Sicilian nuts
- Spumoni** - chocolate, pistachio and cherry to create this authentic flavor
- Stracciatella** - sweet cream gelato with dark chocolate flakes
- Strawberry & Cream** - creamy gelato & summer sweet strawberries
- Vanilla Bean** - made with the most sought after Madagascar vanilla bean
- White Chocolate** - smooth and rich white chocolate goodness
- White Chocolate Raspberry** - sophisticated dessert w/ Raspberry swirls

Eggs - \*    Gluten - \*\*    Eggs & Gluten - \*\*\*

## Sorbet Flavors

- Blood Orange** - eye catching, a sweet and mellow flavor
- Cranberry** - sweet and tangy, made with real cranberries - Fall flavor
- Lemon** - cool and delicious for hot summer days
- Mango** - the sensational, intense flavor of mangos
- Raspberry** - a classic raspberry flavor with tiny raspberry seeds
- Strawberry Lemonade** - tart lemon & sweet strawberries

## Fall/Winter (September - January)

- Pumpkin Pie** - memories of Grandma's pumpkin pie
- Candy Cane** - crushed candy canes, our most popular holiday flavor
- Mistletoe** - a Christmas favorite, gelato swirled with tart Amarena cherries
- Red Velvet** - rich & sweet chocolate cake with a distinctive deep red color \*\*
- Tiramisu** - gelato and espresso soaked cake makes a magical treat \*\*\*

**We create special desserts combining our gelato with favorites from your bar.**

**Ask your representative for our recipes.**