



Angelo
GELATO ITALIANO
Gourmet Ice Cream

ENJOY THE TASTE OF THE OLD WORLD

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GELATI

100+ Flavors, hand crafted with the most authentic ingredients for superior quality and flavor

Each of our Gelato flavors are
All Natural & Gluten Free

GELATI

ACAI BERRY
ALMOND BRITTLE
ALMOND HAZELNUT
ALMOND NOUGAT (TORRONCINO)
AMARETTO
APERITIVO ROSSO
APPLE
APPLE CINNAMON
APRICOT
BALSAMICO
BANANA
BANANA FUDGE
BASIL
BLACK CHERRY
BLACK CURRANT
BLACK PEPPER
BLACKBERRY
BLOODY ORANGE
BLUEBERRY
BUBBLE GUM
BURGANDY
BURNT CARMEL
BUTTER PECAN
BUTTERFINGER
BUTTERSCOTCH

CAFFE BIANCO
CAFFE ESPRESSO
CAFFE ESPRESSO CHIP
CAKE BATTER
CAMPARI
CANTALOUPE
CAPPUCCINO
CAMEL
CASSATA SICILIANA
CHAMPAGNE
CHEESECAKE
CHERRY
CHERRY VANILLA
CHESTNUT
CHOCOLATE
CHOCOLATE CHIP (STRACCIATELLA)
CHOCOLATE CREAM
CHOCOLATE HAZELNUT (GIANDUIA)
CHOCOLATE MINT
CHOCOLATE NOUGAT
CHOCOLATE PEANUTBUTTER
CHUNKY ALMOND
CINNAMON
COCONUT
COCONUT FUDGE

GELATI

COLA
COOKIE DOUGH
CREAM OF VANILLA
CREAM WHISKY
CRÈME BRULÉE
CROCCANTINO AL RUM
DATES (DATTERO)
DOUBLE CHOCOLATE CHUNK
DULCE DE LECHE
EGG NOG (ZABAIONE)
FIG
FIOR DI LATTE
GINGER
GRAND MARINER
GRAPE
GRAPEFRUIT
GREEN APPLE
GREEN MINT CHIP
GREEN TEA
HAZELNUT (NOCCIOLA)
HAZELNUT KISS (BACIO)
HEATH BAR
HONEY & MILK
IRISH CREAM
ITALIAN ALMOND

KIWI
LA SPANIOLA
LATTE MACCHIATO
LAVENDER (VIOLA)
LEMON
LEMON CREAM
LEMON GRASS
LICHI
LICORICE
LIME
LIMONCELLO
MALTED BANANA
MANGO
MARSALA FRUIT (ZUPPA INGLESE)
MASCARPONE
MELON
MEXICAN VANILLA
MIELOT
MINT

DID YOU KNOW...

Gelato ingredients are not homogenized and the result is that gelato melts faster than ice cream.

GELATI

MULBERRY
NOCE
NOUGAT (TORRONE)
NUTELLA
OLIVE OIL
ORANGE
ORANGE COUNTOUR
OREGANO
OREO
PANNA COTTA
PAPAYA
PASSION FRUIT
PEACH
PEACH-MANGO
PEANUTBUTTER CRUNCH
PEANUTBUTTER CUP
PEAR
PEPPERMINT STICK
PINÁ COLADA
PINEAPPLE
PINK GRAPEFRUIT
PINK GUAVA
PISTACHIO
POMAGRANATE
POPCORN

PORT WINE
PUMPKIN
RASIN MARSALA
RASPBERRY
RED VELVET
ROASTED ALMONDS
ROOT BEER
SANGRIA
SEA SALT CARAMEL
SNICKERS
SORRENTO WALNUT



GELATI

SPICED CHOCOLATE
SPUMONI
STRAWBERRY
STRAWBERRY CHIP
SWEET CORN
TANGERINE (MANDARINO)
TARTUFO
TARTUFONE
THAHITIAN VANILLA
THIN MINT
TIRAMISU
TROPICAL FRUIT
VANILLA BEAN
VANILLA BOURBON
WALNUT
WATERMELON
WHITE CHOCOLATE
WHITE CHOCOLATE CHIP
WHITE CHOCOLATE MACADAMIA
WHITE MINT
WHITE TARTUFO
WHITE VANILLA
WILD STRAWBERRY
WILDBERRY (FRUTTA DI BOSCO)
ZAFFERNO (SAFFRON)

ZUPPA INGLESE

In Italian, Zuppa Inglese, literally means “English Soup.” It is layered with a dense cake that has been soaked in wine or liquor, whipped-cream, candied fruit and chocolate. This rich and luscious flavor is Angelo’s personal favorite.

SORBETTI

Splendid dairy-free creations, full of fresh fruits
and dynamic flavors

Each of our Sorbetto flavors are
All Natural & Gluten Free

SORBETTI

APERITIVE ROSSO
APPLE CIDER
APRICOT
BASIL
BLACKBERRY
BLACKCHERRY
BLOODY ORANGE
BLUEBERRY
BURGUNDY
CANALOUPE
CHAMPAGNE
CHERRY
CHOCOLATE
COCONUT
CUCUMBER
GINGER
GRAPE
GRAPEFRUIT
GREEN APPLE
GREEN TEA
KEY LIME
KIWI
LEMON
LEMON GRASS
LIME

LIMONCELLO
LITCHI
MANGO
MELON
MOJITO
MULBERRY
ORANGE
ORANGE LEMON
PAPAYA
PASSION FRUIT
PEACH
PEACH-MANGO
PEAR

TASTES LIKE AN IDEA

We at Angelo Gelato Italiano are happy to do custom creations! Feel free to make a request for your favorite flavor.

SORBETTI

PINÁ COLADA
PINEAPPLE
PINK GRAPEFRUIT
PINK GUAVA
POMAGRANATE
PORT WINE
PRICKLY PEAR
RASPBERRY
RASPBERRY CHAMPAGNE
ROSE CHAMPAGNE
ROSE PEDDLE CHAMPAGNE
STRAWBERRY
TANGERINE
TROPICAL FRUIT
WASABI
WATERMELON
WHITE WINE
WILD STRAWBERRY
WILDBERRY



HEROIC BEGINNINGS

Sorbetto was invented in the first century A.D. when Emperor Nero ordered that snow be brought down from the mountains and mixed with juice and honey as a treat for his banquet guests.

ITALIAN ICE

This sweet treat is always made with 100% real fruit, never with concentrated syrups

ITALIAN ICE

BLUEBERRY

CANTALOUPE

CHOCOLATE

LEMON

MANGO

PEACH

PEAR

POMAGRANATE

RASPBERRY

STRAWBERRY

WATERMELON



FRUIT RIPIENI

These colorful creations are made when hollowed out fruit is filled with creamy sorbetto

FRUIT RIPIENI



LEMON RIPIENO

Lemon sorbetto served in the natural shell of a lemon



ORANGE RIPIENO

Orange sorbetto served in the natural shell of an orange

FRUIT RIPIENI



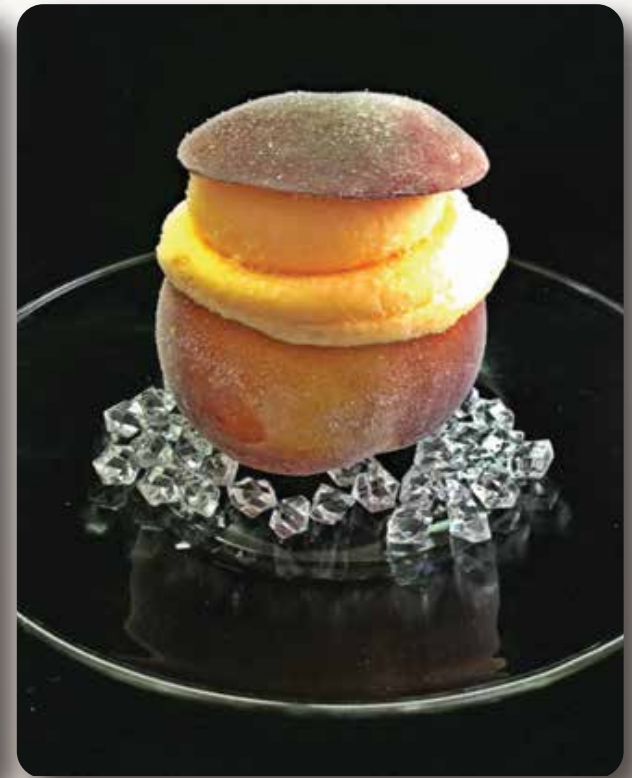
COCONUT RIPIENO

Coconut sorbetto served in the natural shell of a coconut



PINEAPPLE RIPIENO

Pineapple sorbetto served in the natural shell of a pineapple



PEACH RIPIENO

Peach sorbetto served in the natural shell of a peach

NOT SHOWN HERE: MANGO RIPIENO

16 OZ. PINTS

These single serving creations are perfect
for a cold treat anytime

PACKAGED 12 PER CASE

16 oz PINTS



ESPRESSO



STRACCIATELLA
(Chocolate Chip)



PISTACHIO



MANGO SORBETTO



TIRAMISU



VANILLA BEAN

16 oz PINTS



COCONUT



RASPBERRY SORBETTO



STRAWBERRY



LEMON SORBETTO



HAZELNUT
(Nocciola)



Cassata Siciliana

16 oz PINTS



CHOCOLATE



SPUMONI



CHOCOLATE HAZELNUT
(Italian Kiss)



4 OZ.
SINGLE SERVINGS

Perfectly sized serving cups available in four
of our favorite flavors

PACKAGED 30 PER CASE

4 OZ. SINGLE SERVINGS



VANILLA



CHOCOLATE



STRAWBERRY



LEMON

LOW CARB & SUGAR FREE

CHOCOLATE & VANILLA (1 GALLON)
NO MINIMUM ORDER

ANY OTHER FLAVOR (SPECIAL ORDER)
MINIMUM ORDER OF 4 GALLONS

DESSERTS

3" CAKES - CHEESECAKE - CANNOLI - FLUTES
TARTUFFO - CUT SPUMONI

DESSERTS



CHOCOLATE RASPBERRY DESIRE

Chocolate sponge layered with chocolate and raspberry mousse, topped with raspberry mirror and garnished with a whole raspberry

2/18 piece boxes per case



CHOCOLATE LAVA BUNDT

Dark chocolate fudge bundt with a chocolate ganaché filling in the center, just pop it in the microwave for 30 seconds for a molten treat

2/18 piece boxes per case



CHOCOLATE MÉLANGE

Chocolate sponge cake (white, milk, and dark) chocolate mousse topped with a striped chocolate "cigarette" garnish

2/18 piece boxes per case

DESSERTS



RASPBERRY PASSION

Yellow genoise layered with raspberry mousse and passion fruit mousse topped with passion fruit glaze and finished with a white chocolate filigree

2/18 piece boxes per case



CHOCOLATE PYRAMID

Chocolate genoise base topped with a rich, creamy chocolate mousse and finished off with a chocolate pebble spray

2/18 piece boxes per case



CARROT LAVA

Our moist and spicy carrot bundt is stuffed with cream cheese filling and can be enjoyed at room temperature for a "traditional" carrot cake or "molten" after 30 seconds in the microwave

2/18 piece boxes per case

DESSERTS



ITALIAN ALMOND

Rum soaked almond pound cake frosted with an amaretto flavored mascarpone mousse and garnished with caramelized almond slices

2/18 piece boxes per case



NEW YORK STYLE CHEESECAKE:
FULL CAKE

Thick, rich cheese cake with whipped cream topping
(Original Lindy's cheesecake recipe)

2/16 sliced cakes per case



WHITE CHOCOLATE
CHAMBOARD CHEESECAKE

Elegant mixture of creamy white chocolate and black raspberry liqueur combined in our N.Y. cheesecake base topped with a brilliant raspberry glaze and decorative line work

2/18 piece boxes per case

DESSERTS



LIMONCELLO
FLUTE



STRACCIATELLA
FLUTE

DESSERTS



CUT SPUMONI



TARTUFO & WHITE TARTUFO

Not Pictured:

CANNOLI

Small (64 per box) Large (36 per box)

CANNOLI FILLING

PRODUCT PRESENTATION

GELATO & SORBETTO

4 oz. Cups (30 per case)

16 oz. Pints (12 per case)

4 Liter Pan

5 Liter Pan

1 Gallon

3 Gallon Tub

The Difference Between Gelato and Ice Cream

The Italian word “gelato” simply translates as “ice cream,” and yet, it is distinctively different from the ordinary dairy dessert. Gelato contains substantially less fat than ice cream; it is frozen in a different way that allows for much less air buildup and is served at a slightly higher temperature. Due to this, it tends to release a much richer flavor than traditional ice cream.

What makes Gelato a unique frozen dessert?

As Old Country traditions would have it, Gelato exalts the simple yet sumptuous characteristics of the natural ingredients used to create it. From wholesome milk to fresh fruits to the best selection of nuts and dried fruits, it is pleasant to the eyes, cool to the palate, and refreshing to all the senses.

What is Sorbet or Sorbetto?

Sorbets are all about fruit, with no milk, cream, or eggs. Elegantly simple and refreshingly tart, sorbets were the rage during the Victorian years, when they were served as palate cleansers between rich courses.

The Difference Between Sorbet and Sherbet

The difference between Sorbet and Sherbet is essentially, that sorbet is exclusively water based, while sherbet also includes dairy products.



The art of traditional Gelato making is passed on with pride from father to son, improved, and perfected right up to today. We here at Angelo Gelato Italiano are proud of our company and the gelato we make, which is always fresh and the highest quality product around. We are committed to continuing the art of making fine Italian gelato passed down by our ancestors.

Angelo Gelato Italiano

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