



**A**ngelo  
**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  
LICI  
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



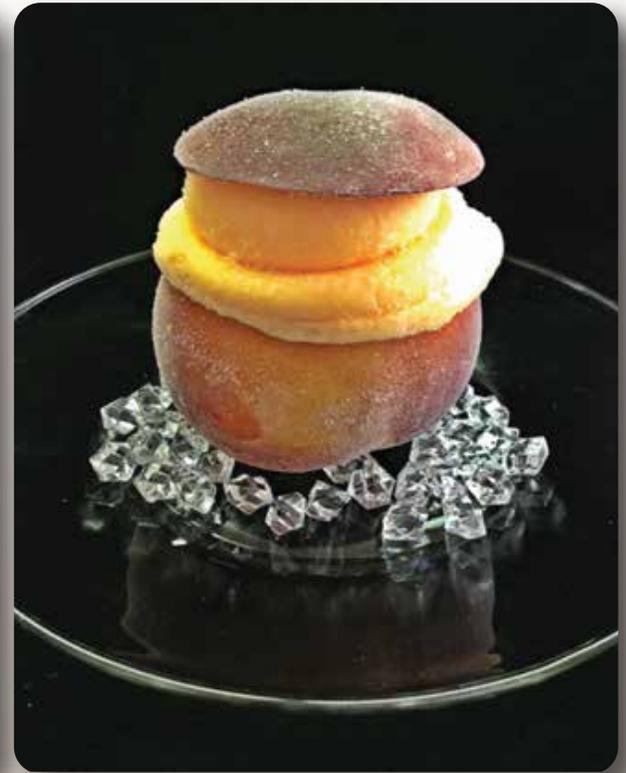
COCONUT RIPIENO

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



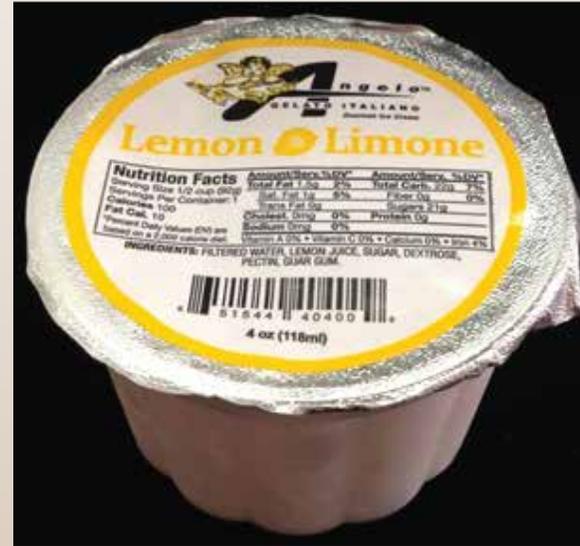
VANILLA



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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