

# SPECIALTY GELATO

Beverages

Biscotti

Cannoli

Gelato

Pastries

Specialty Gelato

In addition to the more modern style of scoopable gelato, we manufacture some very traditional items that harken back to our beginnings.

These items are served on plates rather than in dishes or cones.



## Spumoni

A wedge of tutti frutti, lemon and pistachio almond gelato, topped with sweet almond whipped cream.

Available by the slice or the quart (6-individually wrapped slices).



## Cassata

A "dressed-up" spumoni: the same gelato flavors and whipped cream, with a layer of cake and morsels of candied fruit.

Available by the slice or the quart (6-individually wrapped slices).



## Bisquit Tortoni

Rum semifredo mixed with almond and cake



## Sciallotti

Assortment of gelato and fresh fruit ices in a mold



## Baked Alaska

Vanilla gelato encased in white cake, topped with brûléed meringue, a New Orleans tradition



## Torroncino

Creamy, nougat-based vanilla gelato with toasted imported almond and cinnamon  
Available in the block or by the quart.



## Cappuccino Ice Cream Pie

Cappuccino ice cream nestled in a chocolate graham cracker crust topped with homemade whipped cream and chocolate shavings  
Available by the slice or whole.



# GELATO & ITALIAN ICE

Beverages

Biscotti

Cannoli

Gelato

Pastries

Specialty Gelato

Angelo Brocato's has been producing gelato for over a century. We use the finest ingredients, both local and imported from Italy. We produce our gelato on-site, and serve it in cups or cones at our North Carrollton store.

Gelato and ices are available in small or large portions, or for take out in pints or quarts.

## GELATO

*Gelato*, Italian for ice cream, differs from American Ice Cream. Our gelato is produced using a custard-based mixture with less milk fat and less air, creating a dense product with a pronounced flavor.

**FLAVORS:** (Please call to confirm availability) Amaretto; Baci; Chocolate; Coconut; Fiore di Latte; Mint Chocolate Chip; Moka Coffee; Pancotta; Pistachio Almond; Praline; Regina; Salted Caramel; Sicilian Pistachio Nut; St. Joseph Chocolate Almond; Straciatella; Strawberry; Strawberry Cheesecake; Tira Mi Su; Vanilla Bean; Zuppa Inglese.



## GRANITA, FRESH ITALIAN FRUIT ICE

Made with the juices of fresh fruits, sugar and water, *granitas* are the perfect way to cool off from the warm New Orleans weather.

Flavors vary by season: Lemon, Strawberry, Raspberry, Mango, Chocolate, Blood Orange, Kiwi, Blueberry, Watermelon, Orange, Blackberry, Lime, Peach, Pear, Satsuma.



## PRE-PACKAGED GELATO & ICE

The following items are available in pre-packed quarts: Spumoni (6 slices), Cassata (6 slices), Torroncino, Chocolate Ice Cream, Vanilla Ice Cream, Pistachio Almond Ice Cream, Strawberry Ice, Raspberry Ice, Lemon Ice.

The following items are available in pre-packed pints: Mango Ice, Orange Ice, Chocolate Ice, Seasonal Ices.

The pre-packed flavors are available in our store and various grocery stores in the metropolitan New Orleans area.