

What is gelato?



Gelato is the Italian word for ice cream. Thus gelato is an Italian *style* ice cream, but varies greatly from it's American counterpart. Our gelato is an authentic product produced in small quantities to insure freshness.

Gelato vs. Ice Cream

Churned at low speed = less air, more dense, rich, velvety texture

Whipped = more air, fluffy

Bold, intense flavor

True flavor is masked by fat.

6% - 10% butterfat content equals 93% fat-free

Legally 10% butterfat
Store bought 14%-16% butterfat
Specialty stores up to 24% butterfat

Refreshing, light taste

Heaviness can leave coating on the tongue.

A warmer freezing temperature does not numb taste buds, so they're able to accept more flavor.

High freezing temperature numbs taste buds.

What is sorbet?



Sorbet is made with fresh fruit, fruit juices, water & sugar. It is dairy-free. Churned in the same Italian machine that produces the gelato, the sorbet has an incredibly smooth texture. You may think you're eating ice cream. Our sorbet is an amazing treat for those watching calories since it has nearly half that of ice cream. It is also fat-free and cholesterol-free.