Gelato

we only use fine ingredients, most imported from our purveyor in berlingo, italy. every flavor is prepared in-house daily, 1-gallon at a time in gravity batch freezers. drizzles, whipped cream, & pastry are also made in-house from scratch daily

single scoop 7 (one flavor only)

double 12 (one/two flavors only)
(no separate bowls | no separate empty bowls)

vanilla bean, tiramisu, strawberry, chocolate pie, coconut, banana, pistachio, blueberry ricotta, lemon pie, peach, caramel popcorn, marshmallow
*df vanilla, *df chocolate
*dairy free options vegan & made w/ almond milk

drizzles +¢50 ea

dark chocolate, rum caramel, amaretto, black cherry, lavender

olive oil drizzles +$2

we serve high-quality extra virgin "finishing/drinking" olive oils, single varietal & first cold-pressed, be so extra - add the evo!

koroneiki, hojiblanca, arbequina, picual
(a delicious french & italian craze!)
(ask server for pairing recommendations)

toppings +¢75 ea

mini stroopwaffle(1), praline pecans, shortbread cookie(1), toasted almonds, crushed pistachio, black cherries (2), ladyfinger(1), whip cream, df whip cream

pecan rum ball(1) +$1.5

spiked irish rum whip cream +$2

GO AHEAD - INDULGE!
Our gelato contains 40% less fat and 30% less calories than typical ice cream.

About Us

we're a family run business offering the most unique dessert & cocktail experience in nola. this building is 200 years old & situated on a portion of camp st listed on the national register of historic places. signature cocktails are made w/ our own unique twists & prepared with house-made syrups & fresh squeezed juices. we hope you enjoy your experience!

WE ARE CASHLESS
for safety purposes
*4% card process fee applied to all checks
*two separate checks max per table
*20% auto gratuity 4+parties

MARDI GRAS
2026

Savories

boucherie board 35 | xl 43

prosciutto, calabrese, soppressata, grana padana, sage derby, pepperjack, port wine derby, olives, pickles, berries, basil, assorted crackers, voodoo chips, marmalade, creole mustard

artisan cheese board 28 | xl 36

same as above without meat

ravioli 18

spinach & ricotta

filling of spinach & ricotta
basil pomodoro sauce
topped w/ fresh grana padano

butternut squash

filling of roasted butternut squash
pumpkin rosemary cream sauce
topped w/ fresh grana padano

wild mushroom

filling of portobello, porcini, & cremini mushrooms,
basil pomodoro sauce
topped w/ fresh grana padano

!pommes frites!

french fry flights
all paired w/ a signature dipping sauce
choice of: 2) **$18** 3) **$24** or 4) **$28**
(flights only, no single servings)

add a **gelato dip**
g-dp for **+$2 ea**

truffle parmesan | goddess aioli
g-dp: vanilla bean

salt & vinegar | andalouse
g-dp: pistachio

sweet potato | cinnamon marshmallow
g-dp: toasted marshmallow

traditional salted | cajun ranch
g-dp: chocolate pie

notify your server of food allergies
kitchen stops service **20 min** before closing
bar stops service **15 min** before closing

About our Affogato

Affogato means "drowned" in Italian describing liquid poured over food

Traditional Version affogato comprises of gelato drowned with espresso

the stronger **Boozy Version** affogato comprises of gelato drowned with liquor therefore, replacing the espresso with a tastefully paired liquor pour over

Affogato Creations

Traditional Version: single **$15**
(w/ espresso)

Flights: sampling choice of
2) **$20** 3) **$30** or 4) **$35**

Boozy Version: single **$17**
(w/ liquor | no espresso)

add **+$2** per each affogato

add a perfectly paired **olive oil (evo) drizzle option** for **+$2 ea** per affogato

a delicious italian & french craze; creates a sophisticated sweet-&-savory combination

big easy
(dairy-free vanilla available)
vanilla bean gelato, stroopwaffle, smoked sea salt, pistachio, espresso
boozy version option: scotch
evo drizzle option: arbequina

just like downtown
pistachio gelato, pomegranate arils, candied orange peel, crushed pistachio pomegranate drizzle, espresso
boozy version option: irish cream rum
evo drizzle option: picual

gris gris
banana gelato, caramel rum drizzle, brûléed banana, pecan rum ball, cinnamon dust, espresso
boozy version option: spiced rum
evo drizzle option: koroneiki

voodoo you do
(dairy-free chocolate available)
chocolate pie gelato, toasted almond, wafer cookie, cacao nibs, whipped cream dark chocolate drizzle, espresso
boozy version option: cherry brandy
evo drizzle option: picual

our small batch gelato is crafted in-house daily, one gallon at a time contains 40% less fat & 30% less calories than typical ice cream, so go ahead - indulge!

Affogato Creations Cont.

bayou boogaloo
toasted marshmallow gelato, graham cracker s'more, black sea salt, dark chocolate drizzle, espresso
boozy version option: rye bourbon
evo drizzle option: hojiblanca

krewe de gras
king cake hazelnut gelato, praline pecan, mascarpone whip, carnival glaze, espresso, (baby not edible)
boozy version option: amaretto
evo drizzle option: picual

zulu
coconut gelato, shaved dark chocolate, cherry drizzle, toasted coconut, black cherry, espresso
boozy version option: chocolate liquor
evo drizzle option: koroneiki

84 world's fair
tiramisu gelato, amaretto drizzle, cookie, mascarpone whip, espresso
boozy version option: cold brew liquor
evo drizzle option: arbequina

More Sweets

prepared in-house daily from fine italian ingredients

gelato à la mode to anything +$4

frangelico tiramisu 13
ladyfingers dipped in espresso, hazelnut & amaretto liqueurs, mascarpone mousse, cocoa powder

lemon blueberry cake 11
3-layer crème cake, vanilla buttercreme white chocolate & blueberry compote

whiskey bread pudding 10
warm french bread soaked in cinnamon whiskey butter sauce, brown sugar,pecans

triple chocolate cake 12
alternating layers of intense silky cake, chocolate ganache, mascarpone whip

boozy king cake 11
cinnamon king cake, spiked w/ rum infused bavarian cream, carnival sugar icing, (baby not edible)

cotton candy 8
made to order fluffy confection
strawberry, green apple, cherry

chocolate chip cookie 4.5
brown butter chocolate chunk