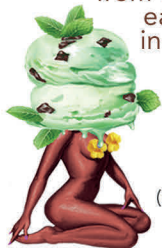


GELATO

we only use fine ingredients, most imported from our purveyor in brescia, italy. each unique flavor is crafted in-house daily, 1-gallon at a time in gravity batch freezers



single 10 (one flavor only)

double 15 (one/two flavors only)
(no separate bowls | no separate empty bowls)

blueberry ricotta

rich ricotta cheese base blended w/ sweet, intense blueberries & fragrant rosemary

vanilla bean

pure madagascar extract & scraped vanilla seeds
aromatic & sophisticated

tiramisu

espresso powder & mascarpone, complex & rich

mint cioccolato

mint base, dark chocolate chunks, refreshing & bright

strawberry basil

two-lbs fresh strawberries per batch,
sweet basil, vibrant fruit profile

coconut

tender shredded coconut, sweet & nutty flavor

emerald pistachio

italian classic w/ deep buttery profile

sicilian peach

ripe peach puree base, aromatic & refreshing

lemon pie

tangy lemon base & graham cream pie
creamy, bright, & zesty

banana brown sugar

six ripe bananas per batch, dense & velvety

chocolate pie

dutch cocoa base mixed with fudge ganache pie
silky & decadent

dairy-free: vanilla | chocolate

vegan & made w/ creamy almond milk

olive oil drizzles +\$2 ea

we serve high-quality extra virgin "drinking" olive oils, single varietal & first cold-pressed
koroneiki, hojiblanca, arbequina, picual
(ask server for pairing recommendations)

drizzles +\$50 ea

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

toppings +\$75 ea

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



GO AHEAD - INDULGE!

our gelato contains 40% less fat &
30% less calories than typical ice cream

notify your server of food allergies

kitchen stops service **20 min** before closing
bar stops service **15 min** before closing



SUMMER
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

add house meatballs +\$5
turkey, parmesan, fennel, italian herbs

spinach & ricotta

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

butternut squash

filling of roasted butternut squash
pumpkin rosemary cream sauce,
english peas, topped w/ grana padano

wild mushroom

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

! POMMES FRITES !

french fry flights

(flights only, no single servings)

all paired w/ a signature dipping sauce
choice of: 2) **\$18** 3) **\$24** or 4) **\$28**

add a delicious paired
gelato dip +\$2 ea



truffle parmesan | goddess aioli

gelato dip: vanilla bean

salt & vinegar | andalouse

gelato dip: pistachio

sweet potato | cinnamon marshmallow

gelato dip: coconut

traditional salted | spicy ranch

gelato dip: chocolate pie

WE ARE CASHLESS for safety purposes

*4% process fee applied to credit cards

*two separate checks max per table

ABOUT OUR AFFOGATO

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

Traditional Version affogato comprises of gelato drowned with espresso

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!

creole billionaire

blueberry ricotta gelato, cannoli shell,
crushed praline pecans, fresh rosemary,
blueberry compote, espresso
boozy version option: mandarine cognac
evo drizzle option: hojiblanca

big easy

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

ponchatoula fest

strawberry basil gelato, sliced strawberry,
fresh basil, shortbread cookie, espresso
boozy version: tequila rose
evo drizzle option: hojiblanca

gris gris

banana brown sugar gelato, rum ball,
brûléed banana, crushed praline pecan,
caramel rum drizzle, cinnamon dust, espresso
boozy version option: spiced rum
evo drizzle option: koroneiki

84 world's fair

tiramisu gelato, amaretto drizzle, cookie,
espresso powder, mascarpone whip, espresso
boozy version option: amaretto
evo drizzle option: arbecuina



GO AHEAD - INDULGE!
our gelato contains 40% less fat &
30% less calories than typical ice cream

AFFOGATO CREATIONS CONT.

just like downtown

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

franchi\$e

lemon pie gelato, wafer cookie, violet sea salt,
lavender drizzle, lemon zest, whip cream, espresso
boozy version: indigo gin
evo drizzle option: hojiblanca

voodoo you do

(dairy-free chocolate available)
chocolate pie gelato, toasted almond,
pirouline cookie, cacao nibs, whipped cream
dark chocolate drizzle, espresso
boozy version option: cherry brandy
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



MORE DULCE

prepared in-house daily from
fine italian ingredients

gelato à la mode +\$4

frangelico tiramisu 13

ladyfingers dipped in espresso, hazelnut &
amaretto liqueurs, mascarpone mousse, cocoa

panna cotta brûlée 15

brûléed nectarine, summer berries, blueberry
compote, served w/ sicilian peach gelato

lemon blueberry cake 11

3-layer citrusy crème cake, vanilla buttercream
white chocolate & blueberry compote

triple chocolate cake 12

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

cotton candy 9

made to order fluffy confection
strawberry, green apple, cherry

chocolate chip cookie à la mode 10

brown butter chocolate chunk & gelato of choice

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

WE ARE CASHLESS
for safety purposes

*4% process fee applied to all credit cards
*two separate checks max per table