

# 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 scoop 8** (one flavor only)

**double 13** (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 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

## spinach & ricotta

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

## butternut squash

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

## wild mushroom

filling of portobello, porcini,  
& cremini mushrooms,  
fresh basil, pomodoro sauce  
topped w/ 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 deliciously  
paired **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: coconut

## traditional salted | spicy ranch

g-dp: chocolate pie

## WE ARE CASHLESS for safety purposes

\*4% card process fee applied to all checks

\*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: arsequina

### **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, praline rum ball, brûléed banana, 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: arsequina



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## 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 tamarind nectarine, brandied cherries, blueberry compote, served w/ sicilian peach gelato

### **lemon blueberry cake 11**

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

### **triple chocolate cake 12**

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

### **cotton candy 8**

made to order fluffy confection strawberry, green apple, cherry

### **chocolate chip cookie à la mode 9**

brown butter chocolate chunk & gelato of choice

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