

GELATO

our artisanal gelato is crafted with the finest italian ingredients & prepared in-house daily, one gallon at a time drizzles & whipped creams made in-house

all flavors 8.5

vanilla bean, tiramisu, strawberry, chocolate pie, coconut, banana, pistachio, blueberry ricotta, peach, lemon pie, toasted marshmallow
*df vanilla, *df chocolate

*dairy free options vegan & made w/ almond milk

drizzles +€50 ea

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

olive oil drizzles +\$1.75 ea

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

toppings +€75 ea

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

spiked whip cream +\$2

scotch vanilla or rum irish cream

ABOUT US

we're a family run business offering the most unique dessert & cocktail experience in nola. our focus is to serve guests in a fun & indulgent atmosphere.

signature cocktails are made w/ our own unique twists & prepared with house-made syrups & fresh squeezed juices.

gelato & desserts are prepared in-house daily from fine italian ingredients.

coffee beans are locally roasted by "flamjeaux" & blended specifically to pair with our desserts.

we hope you enjoy your experience!

ABOUT OUR LOCATION

situated on a portion of camp st listed on the national register of historic places. the building is 200 years old & part of what was "newspaper row" for its cluster of publishing businesses.

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



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, arbequina evo

salt & vinegar | andalouse

g-dp: pistachio, picual evo

sweet potato | cinnamon marshmallow

g-dp: toasted marshmallow, hojiblanca evo

traditional salted | cajun ranch

g-dp: chocolate pie, picual evo

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) **\$25** 3) **\$30** or 4) **\$35**



Boozy Version: single \$18
(w/ liquor I no espresso)

add **+\$3 per each affogato**

Add a perfectly paired **olive oil (evo)**
drizzle option for **+\$1.75 ea** per affogato
delicious italian & french craze that creates a sophisticated sweet-and-savory combination

big easy

(dairy-free vanilla available)

vanilla bean gelato, stroopwaffle,
smoked sea salt, pistachio, espresso

boozy version: scotch
evo drizzle option: arbequina

just like downtown

pistachio gelato, pomegranate arils,
candied orange peel, crushed pistachio
black cherry drizzle, espresso

boozy version: irish cream rum
evo drizzle option: picual

creole billionaire

cannoli shell filled w/ blueberry ricotta
gelato, praline pecan, rosemary
blueberry compote, espresso

boozy version: mandarine cognac
evo drizzle option: hojiblanca

voodoo you do

(dairy-free chocolate available)

chocolate pie gelato, toasted almond,
wafer cookie, cacao nibs, whipped cream
dark chocolate drizzle, espresso

boozy version: 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.

orpheum

caramel popcorn swirl gelato,
blonde chocolate curls, brûléed bacon,
toasted corn crunch, espresso

boozy version: chocolate liquor
evo drizzle option: arbequina

bayou boogaloo

toasted marshmallow gelato,
graham cracker s'more, black sea salt,
dark chocolate drizzle, espresso

boozy version: rye bourbon
evo drizzle option: hojiblanca

gris gris

banana gelato, caramel rum drizzle,
brûléed banana, cinnamon, espresso

boozy version: spiced rum
evo drizzle option: koroneiki

84 world's fair

tiramisu gelato, amaretto drizzle,
cookie, mascarpone whip, espresso

boozy version: 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 buttercream
white chocolate & blueberry compote

panna cotta brûlée 14

brûléed tamarind pear, brandied cherries
praline pecan, pomegranate arils,
served w/ peach gelato

triple chocolate cake 12

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

dulce cinnamon roll 10

cinnamon-anise-brown sugar filling
rolled into warm fluffy dough
topped w/ citrus cream cheese icing

cotton candy 8

made to order fluffy confection
strawberry, green apple, cherry

chocolate chip cookie 4.5

brown butter chocolate chunk