

In the Freezer

"Gelato, sorbet and granita flavours run the gamut from seasonal fresh fruits to popular essences including coffee and chocolate or liqueurs such as vin santo, marsala, limoncello, or even grappa. Each bite packs a wallop of sensory stimulation, a celebration of the primary ingredient undisguised by additives or cloying, heavy ingredients that mask the original flavour. Though lower in fat, often with no more than 6 to 7 percent butterfat, gelato has much more flavour than ice cream. This is because fat tends to coat the mouth, blocking the experience of the fresh natural flavour. In addition, the best gelaterie use full-flavoured seasonal products, maximising the essence of the main ingredient. Another reason for the intense flavours is that gelato is kept at a warmer freezing temperature. The consistency is dense and velvety, with less air beaten into it. The softer texture glides through the mouth, and because it is not so cold, the taste buds do not become numb with freezing, but are open to accept more of the flavour..."

- Pamela Sheldon John

GELATO

- Amarena Cherry
- Armagnac & Raisin
- Amaretto
- Bacio
- Baked Apple
- Banana
- Banana & Chocolate with Chocolate, Hazelnut & Wafer Ripple
- Black Cherry & Kirsch
- Blueberry
- Calvados
- Cannolo
- Caramel
- Caramel & Salted Peanut
- Cassata
- Cassata with Ricotta
- Chocolate
- Chocolate Fondant
- Chocolate & Halva
- Chocolate & Candied Orange
- Chocolate & Chilli
- Chocolate & Hazelnut with Chocolate, Hazelnut & Wafer Ripple
- Chocolate & Pepperberry
- Cinnamon
- Citrus & Vanilla
- Clotted Cream & Berry
- Coconut & Black Sesame
- Coconut & Pandan Leaf
- Coffee & Cardamom
- Crème Fraiche
- Earl Grey
- Espresso
- Fig & Roasted Almond
- Fior di Latte
- Gianduia (Chocolate & Hazelnut)
- Gingerbread
- Goat's Cheese & Olive Oil
- Gorgonzola
- Halva
- Hazelnut
- Honey
- Japanese Green Tea
- Lemon Verbena
- Liquorice
- Macadamia
- Mascarpone
- Mascarpone & Fig Vincotto
- Mascarpone, Fig & Almond
- Mascarpone, Pear & Walnut
- Mint Chocolate
- Mocha
- Nougat
- Palm Sugar with Caramel Ripple
- Passionfruit Ripple
- Panettone (S)
- Parmigiano
- Peanut Bombe
- Pear
- Pedro Ximenez
- Pistachio
- Raspberry
- Roasted Almond
- Salted Caramel
- Salted Caramel & Spiced Ginger Biscuit
- Strawberry
- Tiramisu
- Torrone Sicilian
- Turkish Delight
- Vanilla Bean
- Violet
- Whisky & Raisin
- White Chocolate
- Yoghurt & Berry
- Zabaglione
- Zabaglione & Rum Babà
- Zuppa Inglese (Trifle)

(S) seasonal

SORBET

- Almond Milk
- Apple & Vietnamese Mint
- Blood Orange (S)
- Blood Orange & Prosecco
- Blueberry
- Capsicum & Chilli
- Celery
- Champagne
- Cherry
- Chocolate
- Coconut
- Cucumber
- Green Apple
- Honeydew (S)
- Kiwi
- Lemon
- Lemon & Lime
- Limoncello
- Lychee
- Lychee & Mint
- Mandarin (S)
- Mango
- Milk Mint
- Nectarine (S)
- Passionfruit
- Passionfruit (Seedless)
- Peach
- Peach & Amaretto
- Pear
- Pineapple & Star Anise
- Pink Moscato
- Plum (Blood) (S)
- Pomegranate
- Prickly Pear (S)
- Raspberry
- Rhubarb
- Rockmelon (S)
- Rosewater
- Sheep Milk Yoghurt
- Tomato
- Vanilla
- Verjuice
- White Chocolate
- White Peach

(S) seasonal



Various Flavours



Coppa di Gelato



Various Flavours



Coppa di Gelato

SEMIFREDDO

Semifreddo - which in Italian means "half cold" - is a specialty-frozen dessert not exactly like gelato or sorbet. It has its origins in the Friuli-Venezia Giulia region, where it is used in the celebration of the New Year. The main difference between semifreddo and other frozen dairy desserts is the quality and the quantity of the ingredients, the smooth and delicate texture, and the fact that it is not quite as cold as ice cream - thus explaining its nomenclature. Gioco semifreddo consists of a foundation formed of a cream base which is infused with select flavours and ingredients, and zabaglione. An Italian meringue is then folded through this mixture to form the basis of a great semifreddo. It is at this point that we fuse this traditional mixture with our handmade confections to produce an innovative combination of classic flavours.

AMARETTO

Brittle almond praline strewn throughout an almond liqueur cream.

CARAMEL & HONEYCOMB

Light caramel parfait with honeycomb scatters.

CHOCOLATE & HAZELNUT PRALINE

Hazelnut cream with highlights of chocolate and hazelnut ripple.

CHOCOLATE & SPICED RUM BABÀ

Hand made brioche drenched in a spiced rum syrup and submerged into a dark chocolate semifreddo.

COFFEE & ALMOND BISCOTTI

An aromatic coffee presence complemented with oven roasted almond biscuits.

DIPLOMATICA

Sponge cake doused in Alkermes liqueur and centred around roasted almond and vanilla bean semifreddo.

LIMONCELLO & MILLEFOGLIE

A refined balance of lemon liqueur, whisper of puff pastry and a hint of lemon preserve.

MIXED BERRY

A mixture of blueberries, blackberries and raspberries blended through vanilla zabaglione.

NOUGAT

A medley of pistachio, hazelnut and honey with subtle overtones of vanilla and orange.

PANETTONE

Traditional Christmas leavened bread with raisins and candied orange immersed in hazelnut semifreddo with chocolate pieces.

PISTACHIO & HAZELNUT

Hazelnut sponge encased in layers of pistachio and hazelnut semifreddo.

TIRAMISÙ

A subtle blend of Marsala wine and coffee semifreddo layered with sponge finger biscuits immersed in coffee liqueur.

TORRONCINO

Dark chocolate parfait speckled with homemade torrone and pistachio.



Chocolate & Spiced Rum Babà



Tiramisù

TRAY SIZES cm				SERVING SIZES cm			
L	W	H	SERVES	L	W	H	SERVES
28.5	7.5	7	11	2.6	7.5	7	11
28	36	3	63 (mini)	2.6	4	3	63 (mini)
30	30	5	36	5	5	5	36
30	30	7.5	60	7.5	2	7.5	60

GELATO & SORBET CAKES

CASSATA

Vanilla and ricotta gelato with cinnamon, candied fruits, chocolate shards and Genovese sponge cake doused in Alkermes.

CHERRY CHOCOLATE COCONUT

Layers of cherry and chocolate atop chocolate sponge cake, toasted coconut and chocolate ganache.

NEAPOLITAN

Sheets of vanilla, strawberry and chocolate gelato crowned with torched Italian meringue on a sponge cake base.

COCONUT & MANGO

Asian inspired arrangement of coconut, mango and coconut speckled with black sesame.

MASCARPONE & RASPBERRY

Raspberry sorbet sandwiched between mascarpone gelato.

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CHOCOLATE & HAZELNUT

Almond sponge cake and chocolate ganache coated with chocolate and hazelnut gelato.

LEMON, MANGO & RASPBERRY

A perfectly matched variety of sorbets intended to capture the essence of each individual fruit.

PASSIONFRUIT & YOGHURT

Ying and Yang – Modestly sweetened sheep milk yoghurt paired with fior di latte gelato rippled with passionfruit.

CHOCOLATE & BLOOD ORANGE

Velvety chocolate sorbet with a citrus burst of blood orange sorbet.

PORTION CONTROL

GELATO FILLED MINI CANNOLI

- Tiramisu
- Bacio
- Sicilian Torrone
- Stracciatella
- Chocolate
- Espresso
- Amarena

TARTUFO

Spiced rum ganache encased in hazelnut gelato and dusted in Dutch cocoa.



Tartufo



Gelato filled Mini Cannoli

GELATO SANDWICHES

DON PIPPO

Spiced ginger snap biscuit and caramel ripple gelato.

COMARE MELA

Moist chocolate and nougat biscuit with amarena gelato.

COMPARE PEPENERU

Chewy almond, candied orange and pistachio biscuit boasting a centre of fior di latte and vanilla bean gelato.



Comare Mela



Compare Pepeneru

LUISELLA

Cannolo dough discs sandwiched between Sicilian cassata alla ricotta gelato.

THE GRAND POOBAB

Brittle chocolate and almond meal biscuit with chocolate and hazelnut gelato.

Pasticceria

"All good things come to those who wait."

Being a small hands on producer allows us the freedom and the attention to detail you'd expect from your own pastry chef. Without compromise, a classic puff pastry requires 2-3 days before it's ready for the oven. Biscotti, pastries and creams alike have their own process. With this in mind, our pasticceria range is all made to order and require 3 days notice.

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PANNA COTTA

Panna Cotta (literally "cooked cream") originates from the Piemonte region of Northern Italy. It is a simple dessert imbued with whole, natural ingredients, a distinct pure essence and a velvety finish.

- Almond Milk
- Chocolate
- Gianduia (Chocolate & Hazelnut)
- Lemon
- Vanilla Bean
- Vanilla Bean & Strawberry Swirl
- Sheep Milk Yoghurt
- Irish Cream



Vanilla Bean



Gianduia



Vanilla Bean & Strawberry Swirl

TASTING PLATES

BLEND

1. Strawberry sorbet layered between mascarpone gelato resting on a brandy snap wafer.
2. Cannolo shell filled with nougat gelato and drizzled with pistachio sauce.
3. Dark chocolate panna cotta.

DOVETAIL

1. Soft meringue peaked with macerated berries and sabayon cream.
2. Roasted cherry and almond biscuit with white and dark chocolate pieces.
3. Homemade chocolate gelato.

UNITY

1. Pear and walnut tart.
2. Vanilla bean and roasted almond semifreddo with scatters of sponge cake doused in Alkermes liqueur.
3. Frozen chocolate and mint truffle coated with cocoa powder.

FUSION

1. Cannolo filled with tiramisù gelato.
2. Chocolate and hazelnut panna cotta.
3. Honeycomb and caramel semifreddo.

TRIO DI NAXOS

1. Strawberry and vanilla bean panna cotta.
2. Homemade Sicilian cassata.
3. Crostoli drizzled with honey and crushed almonds.

CAFFÈ ROMA

1. Cannolo filled with stracciatella gelato.
2. Tiramisù.
3. Chocolate panna cotta.

CHOC A HOLIC

1. Chocolate hazelnut gelato and brandy snap wafer.
2. Chocolate panna cotta.
3. Chocolate mousse cake.

Please Note: Variations may incur an additional fee.

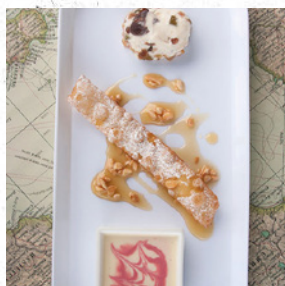
Conditions relating to minimum orders and packaging apply.



Unity



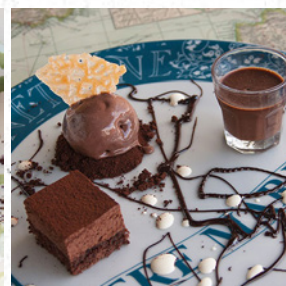
Fusion



Trio di Naxos



Dovetail



Choc a holic



Blend



Caffè Roma

CAKES

ITALIAN TRIFLE

Layered with crème pâtissière, panettone soaked in coffee, sabayon cream and cocoa.

TORTA DELLA NONNA

Vanilla bean and lemon scented custard tart with pine nuts.

CHOCOLATE PUDDING

Soft centered chocolate pudding.

APPLE CRUMBLE

Short crust tart with a thin layer of custard, blend of apple, raisin, cinnamon and clove. Topped with spiced biscuit crumbs and rolled oats.

PAVLOVA

Aussie classic with assorted berries macerated in Maraschino.

CHOCOLATE TRUFFLE MOUSSE

Milk chocolate mousse on a chocolate ganache coated biscuit.

CAPRESE

Flourless hazelnut and chocolate tortino.

POLENTA & ORANGE TORTINO

Flourless cake made with almond meal, orange and polenta.

YOGHURT BERRY TORTINO

Moist cake made with yoghurt, olive oil and mixed berries.



Chocolate Truffle Mousse



Italian Trifle



Caprese



Pavlova



Polenta & Orange Tortino



Torta della Nonna

CANNOLI

- Chocolate Custard
- Vanilla Custard
- Ricotta with Candied Fruit & Pistachio



Various Flavours

AMARETTI & BISCOTTI

PISTACHIO & CHERRY

Pistachio and almond rolled in chopped pistachio and crowned with amarena cherry.

FLORENTINE

Oven roasted slice with almond, sultana & studded with marasche cherry and couverture chocolate.

BACIO

A medley of roasted hazelnut, nougat and dark chocolate.

GARIBALDI

Crumbly shortbread with citrus tones, currants and sugar coated crust.

PISTACHIO ORANGE & CHOCOLATE

Twice baked morsel including pistachio, dark chocolate and orange.

AMARETTI

Classic blend of almond and bitter almond with hints of lemon.

WALNUT, CINNAMON & GINGER

Roasted biscuit complemented with cinnamon, walnut and candied ginger.

SPICED AMARETTI

Chewy almond and spiced wine dumpling rolled in almond flakes.

COFFEE & ALMOND

Dunking shortbread finger biscuit laced with coffee and roasted almond.

Please Note: Minimum order of 1kg per biscuit type.



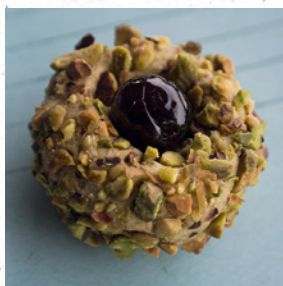
Amaretti



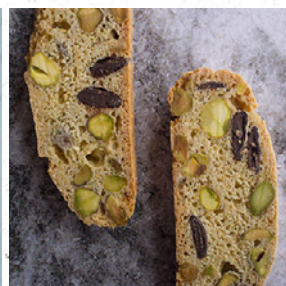
Bacio



Garibaldi



Pistachio & Cherry



Pistachio, Orange & Chocolate



Spiced Amaretti



Walnut, Cinnamon & Ginger



Florentine



Coffee & Almond

Celebration Cakes

An array of hand-made gelato, sorbet and classic Italian "torte". Prepared with premium local & imported ingredients and an exacting eye for detail. Made to order. Please provide 3 days notice.

GELATO

TARTUFO

Chocolate and hazelnut gelato dusted with Dutch cocoa on a chocolate biscuit base smeared with chocolate ganache.

BOMBE ALASKA

Presented with torched Italian meringue. A strawberry sorbet heart amid mascarpone and chocolate gelato encased in panettone and a candied fruit biscuit base.

FRUTTA SECCA

Layers of pistachio and hazelnut gelato crowned with scoops of Sicilian torrone on a chocolate coated spicy orange biscuit.

DIPLOMATICA

Classic blend of roasted almond and zuppa Inglese gelato with smatterings of génoise sponge soaked in Alkermes liqueur and peaks of fior di latte and vanilla bean gelato.

CIOCCOLATO E L'AMARENO

A robust pairing of chocolate and sour cherry gelato atop chocolate biscuit and rum ganache.

MASCARPONE E FRAGOLA

Sheets of mascarpone gelato and strawberry sorbet on a chocolate biscuit. Finished with a medley of sorbet scoops, passionfruit ripple and brandy snaps.

DULCE DE LECHE

Chocolate matched with caramel ripple gelato resting on a spiced ginger biscuit with milk chocolate glaze.

TIRAMISÙ

Tiramisù gelato scoops plunged into espresso gelato on a base of pavesini drenched in espresso coffee and Tia Maria. Adorned with chocolate gelato balls and dusted with Dutch cocoa.

NAPOLETANO

Not so stock standard. Classic blend of strawberry, vanilla and chocolate gelato on pan di Spagna soaked in mandarin liquor and garnished with torched Italian meringue.



Custom Flavours



Tartufo



Cannoli Basket



Bombe Alaska

SORBETTO

TUTTI FRUTTI

Complementary varieties of raspberry, mango and lemon sorbet with features of passionfruit sorbet and brandy snaps.

COCCO MANGO

Asian inspired arrangement of coconut, mango and coconut speckled with black sesame.

CIOCCOLATO E SANGUINELLE

Velvety chocolate sorbet with a citrus burst of blood orange sorbet.



Tuttu Frutti

TORTE

DIPLOMATICA

Seven tiered composition of pasta brisè salata, vanilla and lemon scented crème pâtissière, genoise sponge drenched in spiced syrup, puff pastry and chocolate crème pâtissière.

BRUTTO MA BUONO

Chocolate nougat cream and citrus & vanilla cream mingled between layers of hazelnut sponge, and a hazelnut meringue disc.

CANNOLI

A pyramid of cannoli shells with assorted fillings consisting of vanilla, chocolate and ricotta with candied fruit and pistachio.

MILLEFOGLIE

Sheets of classic puff pastry amidst hazelnut and chocolate crème diplomate and vanilla sponge steeped in orange liqueur.

BIGNOLA

Vanilla sponge soaked with Strega liquor, vanilla and chocolate crema pasticcera topped with bigné filled with coffee cream.



Bignola



Millefoglie

FRAGOLA E CHANTILLY

Strawberries and cream. Layers of sponge cake moistened with strawberry sauce, vanilla infused chantilly cream and lashings of fresh strawberries macerated in Maraschino liqueur.

"LA BELLA CHECCA"

Chocolate and vanilla sponge "inzuppato" in orange liquor, vanilla and chocolate crema pasticcera, finished with flaked almonds, chantilly cream and all the usual "stronzate" trimmings.

CAPRESE

Dense and full-flavoured torte made from hazelnut meal and couverture chocolate, coated and layered with semi sweet chocolate ganache.

SPUMA DI CIOCCOLATO

Short chocolate mousse tortino on a buttered biscuit base coated with chocolate glaze and enhanced with chocolate shards.