

IL GELATO

This beloved Italian dessert in fact translates to “ice cream,” but it’s not the same thing. Gelato has a lower milk fat content than ice cream, yielding a softer, denser texture and smaller ice crystals. That’s a result of the base, which typically includes less cream and more milk, as well as a slower churning process that introduces less air into the final product. The base generally does not include eggs, but it can. Gelaterias also keep their cases at a warmer temperature than most ice cream shops, which contributes to gelato’s silkier texture. There is a wide variety of flavors [**gusti**]. Here are some of the most common:

- **Cioccolato fondente**: rich, dark chocolate
- **Cioccolato al latte**: milk chocolate
- **Gianduia**: milk chocolate and hazelnut combination
- **Fior di latte**: a basic, sweet cream flavor
- **Crema**: an egg-custard flavor
- **Zabaione**: creamy custard with Marsala wine
- **Stracciatella**: fior di latte with streaks of chocolate
- **Amarena**: fior di latte with black cherry
- **Fragola**: strawberry
- **Frutti di bosco**: mixed berry
- **Limone**: lemon
- **Cocco**: coconut
- **Pesca**: peach
- **Menta**: mint
- **Mandorla**: almond
- **Nocciola**: hazelnut
- **Pistacchio**: pistachio



gelato alla stracciatella