

Our cabinet is filled daily by an ADHD riddled gelatiere who will forget about your favourite flavour until it randomly reappears six months later! Ben rotates flavours as he pleases so if what you're looking for is missing try something new and come back soon, it's bound to be there.

Gelato

Vaniglia (Vanilla): d

Made with high quality Madagascan Vanilla Pods

Stracciatella: d, s

Our pure Guernsey Milk & Cream based gelato with dark chocolate pieces

Cioccolato (Chocolate): d, s

Made with high quality cocoa and just a dash of Maldon Sea Salt

Caramello Salato (Salted Caramel): d

Rich caramel carefully paired with Sicilian Sea Salt (Culcasi)

Favo (Honeycomb): d

Sweet, creamy, and caramelly. Topped with crunchy pieces of Honeycomb

Café (Coffee): d

Made with 100% Colombian Arabica Coffee

Tiramisu: d, e, a

Made with 100% Arabica Coffee combined with the iconic Marsala Wine from the Cantine Lombardo to create the perfect dessert.

Malaga (Rum & Raisin): d, e, a

A step back towards the roots of today's Rum & Raisin. Australian Raisins macerated in Malaga wine from Andalucia.

Menta (Mint): d, s

Made with Essential Mint Oil from Pancalieri. Obtained entirely by steam distillation. The gelato is then layered with dark chocolate.

Eton Mess: d, e

Based on the traditional English Dessert origination from 1893. Made by folding a Calabrian Strawberry paste and crushed meringues into our pure dairy gelato.

Lemon Meringue: d, e, su

Made by folding Lemon Curd and crushed meringues into our pure dairy gelato

Banoffee: d

Made with Musa Bananas grown south of Palermo, Sicily. With Dulce de Leche generously folded in.

Pistachio : d, n

Made with 100% pure Sicilian and Mediterranean Pistachios

White Chocolate Pistachio: d, n, s

Our white chocolate gelato combined with a crunchy Pistachio paste

Nocciola (Hazelnut): d, n

Made with Hazelnuts from a family run farm in Piedmont.

Gianduja (Chocolate Hazelnut): d, n

Made with a creamy blend of Hazelnuts and Chocolate, covered with chopped Hazelnuts for good measure

Bueno Bianco (White Choc Hazelnut): d, n, g, s

A crunch hazelnut & wafer paste folded into our white chocolate gelato

Biscotti: d, n, e, g, s

A crunchy Chocolate, Hazelnut and Almond Biscuit folded into our biscuit gelato

Amaretto: d, n e

Made with the traditional sweet and bitter Almond biscuit from Mombaruzzo, Italy.

Cocco (Coconut): d, s

Coconut Milk and Pulp gelato layered with dark chocolate

Speculoos (Lotus Biscoff): d, g

Classic Belgian biscuits and blended into our gelato base to give it the distinctive caramel and cinnamon flavour

Oreo: d, g, s

The popular Chocolate and Vanilla Crème biscuit, blended into our gelato and then covered in even more Oreos