

Gelato (authentic Italian Ice-Cream)

According to many food historians, ice-cream was invented in Italy in the 17th century, or even earlier.

The technology for freezing water with sugar and flavorings that were soft enough to eat was discovered in the Arab world and spread from there to Europe.

In Italy, sorbets and gelato quickly became popular and they were served at grand court dinners and in the palatial homes of wealthy merchants, bankers and other members of the emerging bourgeoisie.

The first cook book dedicated entirely to sorbet and ice-cream was published in Naples in 1775. The passion for ice-cream in Italy soon spread to neighboring France and from there to the rest of the world.

Whatever its origins or history, one thing is sure today, ice-cream is a favourite dessert and snack all over the world. What makes Italian Gelato so much better than the many different types of ice-cream now available is its searing depth of flavour as well as its rich and creamy texture. Many visitors to Italy spend as much time in line outside ice-cream parlours as they do at the entrances of the great museums and churches !

This Gelato menu will enable you to enjoy this Italian speciality in our restaurant.

If you can't be in Italy, this is the next best thing !

Dietmar's *Gelato*





Strawberry Delight 14.00

(3 x gelato, fresh strawberries, whipped cream)

Gone Nuts 14.00

(3 x gelato, ganache, whipped cream, chopped nuts)

Banana Split 14.00

(banana, 3 x gelato, ganache, whipped cream, chopped peanuts)

Tutti Frutti 14.00

(3 x gelato, fresh fruit salad, whipped cream)

For Chocoholics..... 14.00

(3 x gelato, ganache, whipped cream)

Iced Chocolate with 2 scoops of gelato..... 9.50

Iced Coffee with 2 scoops of gelato..... 9.50

Affogato..... 7.50

(espresso, 1 scoop of gelato)

Take-away gelato..... 4.00

In a waffle cone or cup per scoop. Choose from our blackboard selection