

July FLAVORS

Signature Flavors

GOAT CHEESE CASHEW CARAMEL

Our most popular flavor. Sweet, tangy, and a touch of salty.



CHOCOLATE

Made with real, unsweetened chocolate and a touch of coffee paste and honey. Not as dark as other chocolate ice cream, but rich in taste.



MINT COOKIE

Generously layered with Oreo cookies and flavored with a natural peppermint oil from an Indiana spice company. A Chef Jessie favorite.



PISTACHIO

A combination of the bright green imitation pistachio flavor that Chef Jessie grew up with and the real deal. Made with pure pistachio paste, a touch of almond paste, and whole roasted pistachios.



Specialty Flavors

MALTED VANILLA PRETZEL

We use our "secret" ingredient (shh...Ovaltine) to give this gelato its distinctive flavor and then layer milk chocolate covered pretzels throughout.



BIRTHDAY CAKE

Vanilla pudding with vanilla frosted cake and sprinkles folded in make this flavor a kid (and adult favorite)!



THE LULA

Modeled after Logan Square's Lula Cafe popular "Pasta Yiayia". We use a creamy base of feta cheese, brown butter and cinnamon.



NUTELLA

An iconic Italian flavor made of milk chocolate, hazelnut, and vanilla.



Dairy & Gluten Free

MANGO HIBISCUS SORBET

Fruity mango with a slight floral note from the Hibiscus flower.

RASPBERRY APPLE CIDER SORBET

Perfect summer raspberries with a bit of acidity from Apple Cider Vinegar comes together for an incredibly refreshing summer sorbet.

KIBANA SORBET

An Italian favorite. Kiwi + banana = Kibana!

606 DAIRY FREE

Previously a dairy-based gelato, we've now made it dairy free! It contains a coconut cream base, peanut butter, cinnamon, saffron, and honey.



ALLERGENS



dairy



nuts



caffeine



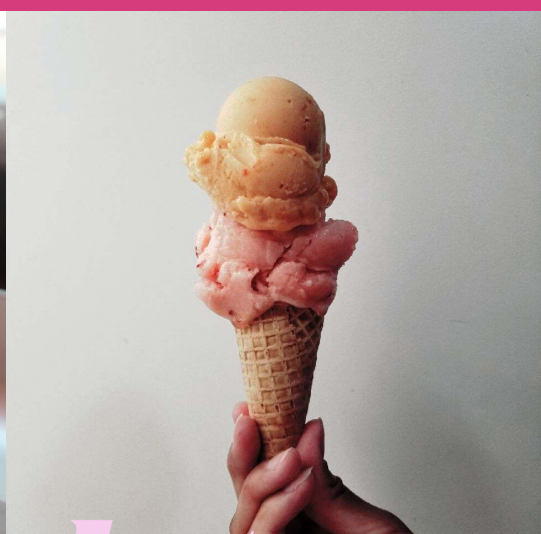
eggs



chocolate



gluten



black dog gelato