

# September

## FLAVORS

### Signature Flavors

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#### 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

*Our gelato base is mixed with pure ground pistachios, a little almond extract, and salt to create a perfect pistachio flavor.*

#### MALTED VANILLA PRETZEL

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

### Specialty Flavors

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#### STRAWBERRY BALSAMIC

*One of our original flavors! Fresh strawberries and tangy balsamic vinegar.*

#### ITALIAN COOKIE

*Biscoff butter gelato and pieces of cookies.*

#### HAZELNUT CRUNCH

*Traditional hazelnut gelato with a liquid chocolate candy bar swirl.*

### Dairy & Gluten Free

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#### SANGRIA SORBET

*Red wine with notes of apple, cherry, and peach.*

#### DAIRY FREE CHOCOLATE SORBET

*Our chocolate sorbet is water-based but the addition of soy milk and bittersweet chocolate creates an incredibly creamy, smooth, chocolate-y punch.*

#### DAIRY FREE TOASTED COCONUT ALMOND STRACCIATELLA

*A coconut base with sweetened coconut flakes, toasted almonds, and bittersweet chocolate.*

#### DAIRY FREE BANANA FUDGE

*A coconut base with roasted bananas and vegan chocolate sauce.*



***black dog gelato***