



GELATO ITALIANO

#### Why Gelato?

Because Gelato is synonymous of the Italian quality and tradition. Gelato is the most famous Italian dessert all over the world. Different from the common ice cream, Gelato is mostly prepared with fresh milk, pure cane sugar, and natural and genuine ingredients. No addition of preservatives or artificial flavors. This makes Gelato a healthy, genuine product with much less fat and calories than the traditional ice cream. All this without giving up on taste and creaminess, and without formation of ice crystals inside. Gelato can be served alone or accompanied by other sweets to enhance its flavors, with whiskey, vodka or coffee, or even with salty foods creating new experiences in the taste of the Italian and international cuisine. Gelato is a pleasure you can enjoy every day.

Gelato is a healthy sweet treat that you can have every day!

#### Why Sospiri?

Because we prepare our Gelato as our grandparents did, only with natural products and of the highest quality. Our Gelato is freshly produced every day. Sospiri can offer its customers more than 100 different flavors, from A like Amarena to Z like Zabaione. Contact us for more information about our large selection of products including dairy free, gluten free and sugar free ... but ALL strictly 100% natural.





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Here is a selection of our flavors:

**VANILLA:** The classic, organic, simple yet elegant flavor. Vanilla is excellent alone or with a shout of espresso or whiskey on the top as “affogato”.



**COCONUT:** The favorite in place. Nuts free.



**DULCE DE LECHE:** milk and caramel for a special sweet. Glutin Free.



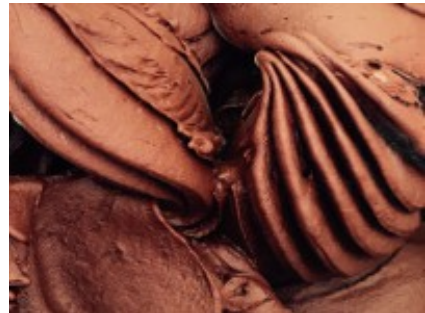


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MILK CHOCOLATE: a never endless classic.



DARK CHOCOLATE: the dark side of the chocolate, 70% cocoa and dairy free.



PISTACHIO: for gelato lovers, pistachio of Bronte is the best of the best.



CAPPUCCINO: not only for breakfast! The blend of espresso and milk, with cocoa powder on the top.





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AMARETTO DI SARONNO: if you like the liquor and the cookies, you will love the gelato! Fine taste of almonds.



LEMON SORBET: a classic in the summer that people choice all the year. You can serve with a shot of vodka on the top. Gluten Free. Dairy Free.



WILD BERRIES SORBET: a blend of forest fruits, strawberry, bluberry and blackberry. Gluten Free. Dairy Free.



PEACH SORBET: the most popular sorbet. A peachy taste that you will never forget. Gluten Free. Dairy Free.







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BACIO: milk chocolate, dark chocolate and hezelnut. Hard to resist!



CHEESECAKE: the classic american cake, everyone will love it. Glutin Free.



TIRAMISU: the most famous italian dessert. No need to introduce.



STRACCIATELLA: one of the ancient flavor of gelato. Just milk and chcolate.





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WHISKEY CREAM: for connoisseurs. Less sweet than other flavors, more tasty.



NUTELLA: milk chocolate and hazelnut in the worldwide famous italian cream.



MINT & CHOCOLATE: a british sensation. Fresh and intense.



CASSATA: all the flavors of Sicily in this exclusive flavor with ricotta cheese, almonds, orange, pistachio and much more!





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PEANUTS AND SALTED CARAMEL: try something different. A salty flavor that will hook you at the first taste.



STRAWBERRY AND CREAM: a sweet hug between strawberry and cream. You can serve with fresh strawberries and whipped cream. Gluten Free.



STRAWBERRY SORBET: only fruit, the real taste of strawberries. You can serve with vodka in a flute glass. Gluten Free. Dairy Free.





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Please ask for custom flavors. We can also realize all natural sugar free flavors with Stevia.

(some serving ideas)

