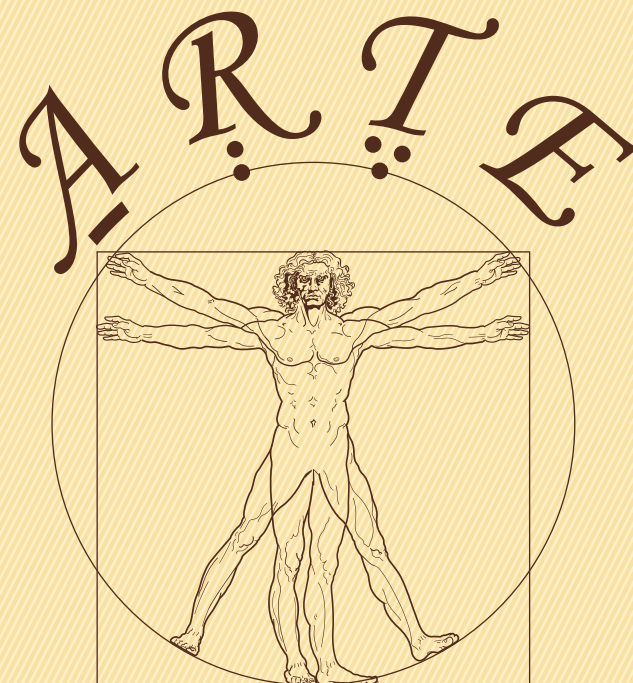


	allergies / intolerances						
flavor	gluten	eggs	dairy	nuts	vegan	aroma-decoration	characterizing ingredients
CREAM FLAVOURS							
Classic Chocolate			x		no	selected Belgian chocolate	selected chocolate, cream
Orange Chocolate			x	x	no	caramelized pistachio	selected chocolate, orange zest
Bacio			x	x	no	hazelnut	selected chocolate, hazelnut
Coconut			x		no	roasted coconut	shredded coconut
White Caramel Chocolate			x		no	white belgian chocolate	white belgian chocolate
Stracciatella			x		no	cream, selected dark chocolate	homemade chocolate sauce
Vanilla Cream			x		no	fresh vanilla	fresh vanilla, cream
Old Style Cream		x	x		no	vanilla, lemon zest	eggs, cream
Pistachio			x	x	no	caramelized pistachio	selected pistachio paste
Hazelnut			x	x	no	roasted hazelnut	selected hazelnut paste
Marco's Cake			x	x	no	almond crumble, forest berries	fresh cheese, berries, crumble
Apple Strudel			x	x	no	raisins, almond crumble	apple, mascarpone, crumble
Paradise			x	x	no	caramelized figs, walnuts, honey	ricotta cheese
Yogurt Blueberry			x		no	blueberries	yogurt, blueberries
Variegato Amarena			x		no	amarena cherry reduction	cream
Tiramisu		x	x	x	no	sponge cake, cocoa	mascarpone, coffee
Italian Coffee			x	x	no	hazelnut paste	Italian coffee
Cake of the Duke		x	x	x	no	vanilla, caramelized almonds	eggs, cream
SORBETS							
Lemon					yes		lemon
Strawberry					yes		strawberry
Mango					yes		mango
Oasis					yes		banana and dates
Forest Berries					yes		forest berries
Passion Fruit					yes		passion fruit
Vegan Hazelnut				x	yes		homemade hazelnut paste
Vegan Pistachio				x	yes		homemade pistachio paste
Vegan Almond				x	yes		homemade almond paste
Dark Chocolate					yes		Belgian dark chocolate
Dark Choco Cinnamon					yes		dark chocolate, cinnamon
Azteca					yes		dark chocolate, chili
GRANITA SICILIANA							
Coffee				x	yes		coffee
Lemon Mint					yes		lemon, fresh mint leaves
Almond				x	yes		homemade almond milk
Strawberry					yes		strawberry
Chocolate					no		selected chocolate, milk
Bellini					yes		peach, moscato wine
Lemon Campari					yes		lemon and Campari
Pistachio					yes		homemade pistachio paste



אמנות הגלידה

English



Arte Natural Ice Cream

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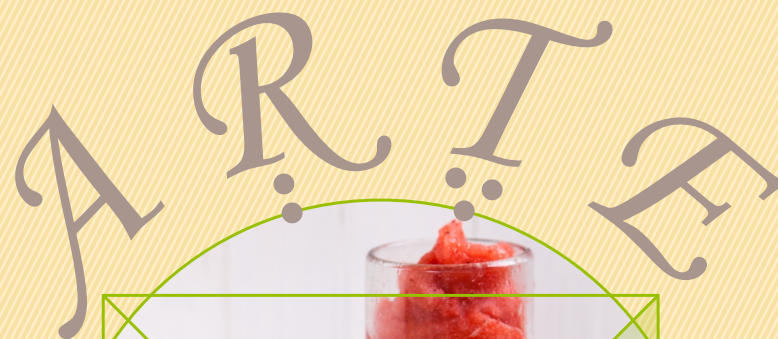
Things To Know About Our Gelato

- We don't use **FOOD COLORING**, the colors of our gelato flavors are the original ones. For example we don't add green coloring to pistachio gelato (which has to be pastel color!)
- We don't use **CHEMICAL EMULSIFIERS**, therefore our gelato is less "swollen" with air, and tastier.
- Each flavor has its own **BALANCING**, which is constantly modified according to the environmental temperature and a available ingredients (we **DO NOT** use industrial products!).
- Even the **DECORATIONS** are handmade by us, that is why in our showcase you will **NOT** find flavors inspired by well-known commercial brands, such as cookies or other products.



Homemade Natural Gelato Without Industrial Products

- **ENTIRELY** prepared by us, from the careful selection of the raw ingredients, to the recipes and even the decorations.
- Whenever possible we use local and seasonal ingredients.
- We personally make a selection of the best raw ingredients from the whole world, if not available in Israel, such as certain qualities of chocolate, cocoa and dried fruit.



The Chefs

Stefania "Sissi" Pagani and **Marco Camorali** are Italian ice cream makers, professionally formed in Italian gelato laboratories in Tuscany and Sicily. Their goal is to make high quality gelato and granitas, in respect of parameters of genuineness and environmental sustainability.



אמנות הגלידה