

il laboratorio  
del gelato

ICE CREAM AND SORBET

# GELATO

88 fl oz

allspice  
 almond, toasted  
 amaretto crunch  
 amaro  
 apple cinnamon  
 apple, fuji  
 apricot  
 avocado  
 baileys  
 banana  
 banana choc chip  
 basil  
 beet  
 birthday cake  
 black currant  
 blackberry  
 blood orange ❁  
 blueberry ❁  
 bourbon  
 bourbon pecan  
 brown butter  
 brown butter pecan  
 brown sugar  
 buttermilk  
 butternut squash  
 caramel  
 caramel, salted  
 caramel, toasted almond  
 cardamom  
 carob  
 carrot  
 cashew, roasted  
 chamomile  
 cheddar cheese  
 cheesecake  
 cherry  
 chestnut 🍂❁  
 chirimoya  
 chocolate, dark  
 chocolate, milk  
 chocolate almond  
 chocolate amaretto crunch  
 chocolate bourbon  
 chocolate bourbon pecan  
 chocolate caramel  
 chocolate choc chip, dark

chocolate choc chip, milk  
 chocolate cinnamon  
 chocolate graham cracker  
 chocolate hazelnut  
 chocolate kahlua  
 chocolate malt  
 chocolate mint  
 chocolate orange  
 chocolate peanut butter  
 chocolate, thai chili  
 chocolate, white  
 cinnamon  
 cinnamon, mexican  
 cinnamon, vietnamese  
 coconut  
 coconut, toasted  
 coffee, espresso  
 coffee, espresso choc chip  
 coffee, turkish  
 cookies and cream  
 corn ❁  
 cream cheese  
 crème fraîche  
 cucumber  
 dulce de leche  
 earl grey  
 eggnog ❁  
 fig, dried black mission  
 fig, dried turkish  
 fig, fresh black mission 🍂❁  
 fig, fresh brown turkey 🍂❁  
 fig, fresh white 🍂❁  
 fior di latte  
 fresh mint  
 fresh mint chip  
 ginger  
 graham cracker  
 grapefruit  
 grape-nuts  
 green tea  
 guinness  
 hawaii  
 hazelnut  
 hazelnut amaretto crunch  
 honey, acacia  
 honey, chestnut

juniper  
 kahlua  
 lavender w/ honey  
 lemon  
 lemon meringue  
 licorice  
 lime  
 lime, kaffir  
 lime, key  
 lime, key w/ graham  
 lucuma  
 lychee  
 macadamia  
 malt  
 mango  
 maple  
 maple walnut  
 marshmallow  
 marshmallow, toasted  
 mascarpone  
 mastic  
 meringue  
 mint choc chip  
 mocha  
 mocha choc chip  
 nutmeg  
 oatmeal  
 olive oil  
 orange  
 passion fruit  
 peach ❁  
 peanut butter  
 pear  
 peppercorn, black  
 peppercorn, pink  
 peppercorn, white  
 peppermint  
 peppermint stick ❁  
 peppermint tea  
 pistachio  
 pomegranate  
 poppy seed  
 prune armagnac  
 pumpkin  
 raspberry  
 red bean

rhubarb ❁  
 rice  
 ricotta  
 root beer  
 rose petal  
 rosemary  
 rum raisin  
 sage  
 sambuca  
 sesame, black  
 sesame, toasted white  
 shiso  
 s'mores  
 sour cream  
 strawberry  
 sweet potato  
 tangerine ❁  
 taro  
 tarragon  
 tarragon pink pepper  
 thai tea  
 thyme  
 ube  
 vanilla  
 vanilla choc chip  
 vanilla pecan  
 vanilla rum  
 vanilla saffron  
 walnut  
 walnut nocello  
 wasabi  
 watermelon  
 yogurt  
 yogurt, greek  
 yuzu mint  
 zabaglione

# SORBET

88 fl oz

acai  
 apple, braeburn 🍂❁  
 apple, fuji  
 apple, gala  
 apple, green  
 apple, honeycrisp 🍂  
 apricot ❁  
 black currant  
 blackberry  
 blackberry w/ port  
 blood orange ❁  
 blueberry ❁  
 cactus pear  
 cantaloupe  
 celery  
 cherry  
 chocolate, dark  
 chocolate, milk  
 coconut  
 cranberry 🍂❁  
 cucumber  
 grape, black  
 grape, concord 🍂  
 grape, green  
 grape, red  
 grapefruit  
 grapefruit campari  
 grapefruit hibiscus  
 guava  
 honeydew  
 kalamansi  
 kiwi  
 kiwi, yellow  
 lemon  
 lemon basil  
 lemon ginger  
 lemon mint  
 lemon rosemary  
 lime  
 lime fresh mint  
 lychee  
 mango  
 nectarine ❁  
 orange  
 orange hibiscus  
 papaya

passion fruit  
 peach ❁  
 pear  
 persimmon 🍂❁  
 pineapple  
 plum, black ❁  
 plum, green ❁  
 plum, red ❁  
 plum, yellow ❁  
 pluot ❁  
 pomegranate  
 prosecco  
 prosecco w/ orange  
 raspberry  
 strawberry  
 tangerine ❁  
 watermelon  
 watermelon, yellow ❁  
 yuzu  
 yuzu shiso

for detailed descriptions,  
 please refer to:  
[laboratoriodelgelato.com/  
 flavorcatalog.pdf](http://laboratoriodelgelato.com/flavorcatalog.pdf)

🍂 fall  
 ❁ winter  
 🍂 spring  
 ❁ summer

Dedicated to producing the very finest ice cream and sorbet, **il laboratorio del gelato** opened in 2002 on Orchard Street on Manhattan's Lower East Side. Our 2010 expansion to the corner of Ludlow and Houston Streets allowed for a sparkling new production facility and adjoining retail cafe.

All of our frozen desserts are crafted in small batches, ensuring exceptional quality. We search attentively for flavors of purity and excellence - when possible sourcing locally and organically. **il laboratorio del gelato** was born with the idea of being a custom 'lab,' where chefs are encouraged to work with us to develop unique flavors for their own menus. Over the years, our flavor list has grown to well over 250, as those collaborative efforts have yielded extraordinary results.

We offer free weekday delivery and are available for expert guidance relating to frozen desserts and equipment. Packaging comes in varied sizes, including pints and novelties.

Please call or email us to discuss our products or to arrange a tasting in our shop.

188 ludlow st @ houston | new york, ny 10002 | 212 343 9922  
laboratoriodelgelato.com | icecreamlab@hotmail.com

    @icecreamlab