



Gelato Flavours:

Cioccolato (Chocolate)
Crema Italiana (Italian Custard)
Tiramisu
Caffe (coffee)
Moka (Coffee and Chocolate)
Stracciatella (Chocolate Chip)
Rokè (Rocher)
Pistacchio
Cassata
Caramello (Caramel)
Cannella (Cinnamon)
Cioccolato Nero (Dark Chocolate)

Sorbetto

Sicilia (Sicilian Citrus)
Limone
Lime
Pineapple & Coconut
Melone (Rockmelon)
Liquor

Poco Grassi *(Semi Cream)*

Petali di Rosa
Fragola (Strawberry)
Banana

Bellini del Sorbetto

Prosecco & Peach
Prosecco & Strawberry
Prosecco & Watermelon

New flavours are created to reflect the seasons and availability of produce

Our vision is to serve the best and highest quality Gelato and Sorbetto you've ever tasted.

We use fresh and in-season fruit coming from the best local farmers, high-quality whole milk, and selections of the best cocoas and coffees available, with no mass produced bases.



*Amo Gelato
Classic Carrettino
at your next event*

Classic Gelato Carrettino

Our eye catching Italian gelato cart is sure to attract any gelato or ice cream lover.

Display of six by 5ltr gelato tubs, with room below for six more - capable of serving 600 single serves.

Easily transportable and capable of set up in a variety of out door terrain at your next event or show.

Mobile Freezer

For extended festivals or large demand situations, combine the Classic Gelato Carrettino with our electric mobile freezer that can hold 40 x 5ltr tubs.

Noosa's New Home of Gelato

Made fresh daily with passion at 5/12 Project Ave,
Noosaville Qld 4565 Phone: 07 5455 5799

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Tuesday to Friday 10am - 6pm, Saturday 10am - 1pm
Every Sunday at Noosa Farmers Market.