

A top-down view of a gelato dessert. In the center is a small white bowl filled with a round of white gelato, topped with a generous amount of golden-brown crushed nuts. To the left, two empty wafer cones are stacked. To the right, a metal spoon holds more crushed nuts, with some spilled onto the grey stone surface. In the bottom left, a green ceramic plate holds fresh herbs, including sage and rosemary, along with small white and green flowers. A glass vial with a cork stopper, containing dark dried herbs, lies diagonally in the bottom right. The background is a textured grey stone surface.

THE ITALIAN ICE CREAM

AMAZE YOUR  
CUSTOMERS WITH  
MENODICIOTTO  
GELATO

*An excellent gelato  
for a great end of a meal*

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*Menodiciotto*  
GELATI E GELATERIE dal 1986

# WHAT IS MENODICIOTTO?

*Menodiciotto is a company born from the need of a restaurateur with the belief that quality does the difference.*

**We are the only one to provide ready-to-serve creamed ice cream, because only in this way we can guarantee a product of excellence made with raw materials selected at the origin.**

We are a family business based on passion for the tradition of good Italian cuisine, specialized in creating premium ice cream at an advantageous price thanks to our know-how and dedication which distinguishes us.

## Why choose Menodiciotto?

Simple! Dessert is the last proposal with which you can amaze your customers, leaving a great memory. With the right product you will increase the proposals and the consumption of desserts. In fact, we guarantee refined products of the highest quality, ready to amaze when served alone or perfect to accompany the most diverse desserts.

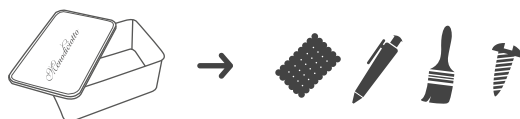


## But not only:

- **RAW MATERIAL**  
selected at source and then used as they are .....
- **UNBEATABLE QUALITY/PRICE RATIO**  
In addition to the quality, that is difficult to replicate, on average with a tub you can prepare 16 desserts, at worst the cost of the tub is amortized with the first 4 desserts
- **WIDE FLAVORS SELECTION**  
from the most classic creams, to milk and fat-free sorbets, up to gourmet ice cream
- **ARTISANAL APPROACH**  
and maximum attention to the production processes so as to give you the safety of gluten free ice creams and sorbets suitable for a vegetarian and vegan diets, certified, and with very low cross contamination risks.



- **OUR SPECIAL TUBS**  
they are specially designed to preserve all the properties of our products, to minimize waste, and to be reused



### OUR MILK

*We make our gelato with the milk we produce in our cattle farm.*



### THE EGGS

*Our gelato is made exclusively with Italian free-range eggs.*



### THE FRUITS

*We only use fresh seasonal fruits to bring to you the most tasty sorbets and gelati.*



## Ice creams and sorbets are the most flexible and transformable desserts!

They allow the chef to customize them in different ways, and then giving the last touch! They can be proposed:

- **ALONE OR COMBINED WITH EACH OTHER**
- **DROWN WITH ESPRESSO COFFEE, HOT CHOCOLATE OR WHISKEY AND OTHER SPIRITS**
- **TO ACCOMPANY CAKES AND FRUIT SALADS**
- **SHAKED AND SERVED IN A FLUTE GLASS**
- **WITH UNUSUAL COMBINATIONS DURING THE MEAL**



### RECIPES

Discover the recipes section on our website.

<https://www.meno18.com/Ricette>



# OFFER YOUR CUSTOMERS THE UNIQUE TASTE OF A "STARRED" GELATO, THE RESULT OF MORE THAN 35 YEARS OF EXPERIENCE

*Menodiciotto ice cream was born in the early 80s from the first experiments in the kitchen of the family restaurant, "Al Gatto nero", then a two Michelin stars.*

In 1986 Luca decides to undertake the production of premium quality gelato and sorbets, opening a small artisan workshop, during the years he has created a unique "know-how" in gelato and sorbet making.

**Menodiciotto products are special,  
just like our history!**

Our business first started out by producing ice cream for high-end restaurants.

We didn't follow the traditional path, we made something different instead: we successfully turned a small artisan ice-cream production lab into a larger state-of-the-art plant, while still preserving those high-quality features which are specific to small artisan productions.

**Making good ice cream is not an activity that can be improvised, but rather the result of continuous research and experimentation.**

Every flavor has its own secret, from the wise use of each raw material to the diversified and innovative production processes!

# Ice-cream



GLUTEN  
FREE



VEGETARIAN



## COFFEE

finest brazilian  
coffee blend



## CINNAMON

from Indonesia



## MILK CHOCOLATE

with fresh milk from  
our pulp



## COCONUT

with genuine  
coconut pulp



## EGG CUSTARD

eggs only from  
free-range hens



## TOFFEE DULCE DE LECHE

typical argentine  
crema mou



## WHITE BAKED CREAM

with fresh milk from  
our farm



## GIANDUJA

product obtained  
exclusively from  
"piedmont hazelnut IGP"



## MARRON GLACÈ

with Piedmont chestnuts



## MASCARPONE

from the Po plain

# Ice-cream



GLUTEN  
FREE



VEGETARIAN



## HAZELNUT

product obtained exclusively from "piedmont hazelnut **IGP**"



## PISTACHIO SICILIA

with the best pistachios of the season



## VERO PISTACCHIO

full of the best pistachios



## PISTACHIO GIN AND PEPPER

a special mix



## VANILLA

from Madagascar with pieces of vanilla pod



## YOGURT

natural with live ferments

# Sorbets



**In order to enhance the natural taste of fruits, our sorbets do not contain milk and fat.** Our special blending technique makes their texture similar to ice cream's texture. Tasty and refreshing, they have a low calorie value: only 140 Kcal per 100 g/3.5 oz. They can be tasted alone, with alcoholic beverages or with ice cream.



**RED ORANGE**  
with Sicilian red orange



**DARK CHOCOLATE**  
with 24% plain chocolate



**WILD STRAWBERRY**  
with mediterranean wild strawberries



**STRAWBERRY**  
with Charlotte and Camarosa strawberries



**MIXED BERRIES**  
wild blackberries, raspberries and Camarosa strawberries



**PASSION FRUIT**  
from Central America



**BLACK MULBERRY**  
from Sicily



**RASPBERRY**  
with Italian raspberries



**LIME**



**LEMON**  
Sicilian lemon cold pressed juice



**LEMON & SAGE**

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**MANDARIN** PRESIDIO SLOW FOOD  
with late Ciaculli Mandarin



**MANGO**  
with Indian mango



**GREEN APPLE**  
Granny Smith



**SPICY MELON**  
melon and hot pepper



**PEPPERMINT**  
with peppermint from Piedmont



**MOJITO** WITH ALCOHOL  
with Piedmont mint and candied lemon



**PEAR**  
with Conference pear



**PEACH**  
with yellow peach



**GRAPEFRUIT**  
from Sicily



**AMERICAN GRAPES**



# Special edition



## BERGAMOT

Bergamot from Sicily



## COFFEE & GINSENG



## GREEN TEA

with matcha and gunpowder



## PARMIGIANO

with "Parmigiano Reggiano **DOP**"



## Small tips

Our ice creams and sorbets, when brought at serving temperature, unleash all the taste and creaminess as freshly made ice cream. Furthermore, if properly stored, they remain soft, easy to scoop and creamy throughout their shelf life.



STORAGE  
**TEMPERATURE -18°C**

For optimal preservation, our products must be kept at a constant temperature of -18 °C, tightly closed in their packaging, away from light and odors. The more attention is paid to avoid jump in temperature, the better will be the preservation of the taste and texture of the product!



THE IDEAL SERVING  
**TEMPERATURE -14 / -12 ° C**

The temperature for correct portioning and tasting is around -14 /-12 ° C when the taste buds are able to savor all the aromas that are released, and the texture is creamy and soft.

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**WE ARE A  
COMPANY  
MADE OF REAL  
PEOPLE, WITH  
A SOUL**

**CONTACT US**

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