

UGO

GELATO

Our Italian gelato is truly authentic. Everything is made on-site with only the freshest ingredients and Italian imports.

Kids 3.25 • Small Cup 4.25 • Regular Cup 5.25 • Large Cup 6.25 • To-Go Pint 9.95 • Quart 18.50

Coppa Pesca

Vanilla gelato, fresh peaches and whipped cream topped with caramel and a wafer cookie. 9

Gelato Cappuccino

Cappuccino gelato served in a chocolate coffee cup topped with whipped cream. 9

Frutta di Bosco

Mixed berry gelato topped with an assortment of fresh berries, whipped cream, a wafer cookie and raspberry syrup. 9

Bacio di Dama

Hazelnut and vanilla crunch gelato topped with thick whipped cream, Bacio di Dama cookies and chocolate. 9

Gelato Affogato

A small cup of gelato “drowned” in a shot of our Italian espresso. A classic! 6.75

Gelato Cannoli

A flaky Italian cannoli shell filled with fresh cassata gelato topped with powdered sugar. 6.5

Champagne Gelato Cocktail

Creamy vanilla gelato and sparkling champagne served in a chilled flute glass with a fresh raspberry. 12

Ombretta

A special dessert made with Barbera D’Alba red wine and our homemade walnut gelato. Served cold and creamy with a shot of whipped cream. 13

Pesca Con Vino

A refreshing mix of peach gelato and sauvignon white wine blended together and served with a shot of whipped cream and a strawberry. 13

DOLCI

Homemade Tiramisu

Made with ladyfingers soaked in espresso, layered with an Italian whipped cream cheese and topped with powdered chocolate. 6.99

Cannoli

Light and flaky Sicilian pastry tubes with ricotta cheese filling and chocolate chips. 3.99

Profiterole

Two creme puffs covered with rich Italian chocolate. Imported directly from Milan, Italy. 6.99

Wild Raspberry Cheesecake 6.99

An Italian, thin-style cheesecake filled with Chantilly cream and topped with wild raspberries.

Chocolate Fondant 6.99

Alternating layers of chocolate sponge cake and rich chocolate cream covered with a dark chocolate ganache.