



La Boutique
del Gelato

Designers of taste

TALENT FOR ICE CREAM, THE PASSION FOR STYLE.

“M

aking ice cream for us is not just a matter of taste. But also of style. We are artisans who seek quality in every detail, posing as a model all the excellence of Italian style. Each day we choose the very best ingredients, as a stylist chooses its fabrics and prepare them according to our recipes, our “designs”. The recipes of the best culinary traditions of southern Italy are written in our DNA, passed down from our grandmother, an authentic Apulian. These traditions, combined with the flavors and culture of northern Italy here in our hometown Verona, have stimulated our inspiration and enriched our creativity. The passion for good food and beautiful things, for good taste in general, makes us always a popular destination for gourmands of authenticity, originality, safeness: in short, very demanding customers. To them we dedicate our flavors, especially tailored. “

Angela and Roberto Di Pietro



The owners of the
Boutique del Gelato

A FIXED POINT: THE FAMILY.

The history of "The Boutique del Gelato" is entwined with that of our family. It begins over 50 years ago, from Alberobello, in Puglia, together with our father Paolo, who was creative and enterprising. He arrived in Verona in the '60s, an expert in the art of ice cream, thanks to the teachings of a renowned ice cream master with his insights, preceding in addition to new and unprecedented creams, also a wide variety of tastes of fresh fruit, both national and exotic, of top quality and in a percentage of 60%. Considering that until then the choice was limited to strawberry and lemon, for the time it was an unusual and absolute novelty. Inevitable that this formula turned out to be an instant success, just as it is today.



*By our promotional album
of family memories.*

From the beginning, our ice cream shop in the neighborhood of Borgo Trento, a short walk from downtown Verona, became a recurring appointment for the Veronesi.



The talent of dad took him to experiment and create always something new. Already as students, we began following our father's footsteps, supporting him behind the scenes, learning all the secrets, refining our talents. Then, 35 years ago, we took the reins of the laboratory: on March 1st, 1989 the Boutique del Gelato was born.

Bottom right: Angela 15 years old in the laboratory with her father.

June 11, 1975: opening of the family owned ice cream shop. Angela, just thirteen years old begins to assist her father in the laboratory.



Left: Our father, Paolo Di Pietro in Mexico in 1980, during a demonstration of fruits filled with ice cream, on the behalf of Carpigiani, producer of ice cream machines.



Sorbet of natural
untreated lemons
from the Amalfi
Coast.

Sorbet of fresh
litchis.



*Our tastes
Fresh fruits in season.*



Wild cherry sorbet grown in the Valpolicella area and ginger

Late Ciaculli Mandarin of Sicily sorbet

Natural untreated lemons sorbet from the Amalfi Coast

Fresh dates of Israel ice cream

Roasted chestnuts of Cuneo ice cream

Fox Grapes from Euganean Hills ice cream

Sicilian prickly pears ice cream

Fresh pomegranates of Israel sorbet

Mangos of Mali ice cream by air

Elderflower of Trentino alto Adige sorbet

Fresh Pink Grapefruit of Florida sorbet

Fresh wild strawberries of Marsala Sicily ice cream

White peaches of Campania ice cream

Fig flowers of Puglia ice cream

Fresh Passion fruit from South Africa sorbet

Wild Blueberries from the Abetone area in Tuscany ice cream



Fresh Raspberry of
Trentino Alto Adige
sorbet.

IT TAKES CHARACTER TO MAKE ICE CREAM.

As brothers we are very close and complementary. Our talents and characters are so different that they compensate each other. The day to day comparison, reveals a unique and unrepeatable alchemy. As a stylist chooses the best fabrics for his creations, we together choose the finest ingredients to baste tastes, uniqueness, uncompromising. Never the same from time to time.

The ice cream master Angela: sunny, outgoing, generous, curious, a practical sense combined with so much energy, determination, passion for tailoring, inherited from her grandmother and her mother.

The cake designer Roberto: artistic temperament, thoughtful, daydreamer, transforms the ice cream into beautiful creations, sculptures, from the very traditional cakes to the most unusual and fanciful shapes, suited for every occasion and event.





*The ice cream Master Angela
The cake designer Roberto*



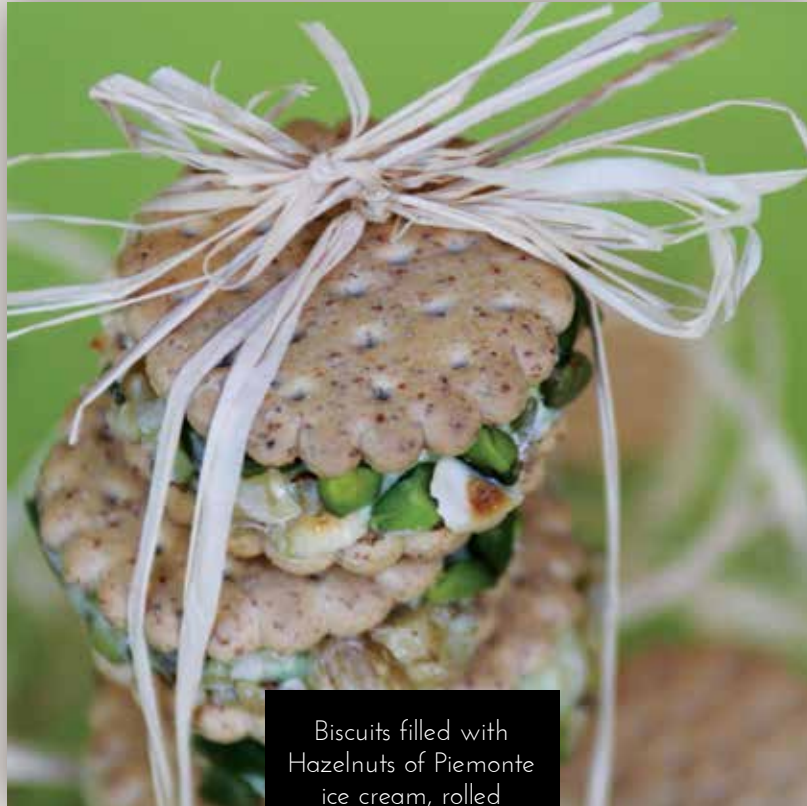
Chocolate ice cream Pie
with candied orange
from Calabria, filled
with dried fruit, ice
cream and amaretto
almond liqueur of the
Val di Noto.



Cake with fresh almonds
ice cream of Val di
Noto, Sicily.

Meringue pie ice cream
with fresh Strawberries
from Marsala Sicily
and Wild Blueberry ice
cream from Abetone in
Tuscany, with artisanal
meringues and extra
dark chocolate from
Venezuela.

Ice cream filled Biscuits



Biscuits filled with Hazelnuts of Piemonte ice cream, rolled in chopped Sicilian pistachios from Bronte, toasted hazelnuts, fresh almonds and walnuts from Sorrento.

Macarons



Handmade Macarones filled with various flavors of ice cream and fresh fruit.

WE FOLLOW ONLY ONE REFERENCE MODEL: OUR VALUES.

Passion, honesty and responsibility towards our client are essential ingredients in everything we do. Our concrete daily commitment results in a continuous drive to improve, a kind of perfectionism that is not satisfied with the quality but aims to excellence. For this, raw materials and manufacturing processes are critical. It's not in our nature to satisfy a market that goes towards globalization, we prefer simply not to compromise.

This means choosing only high quality ingredients, especially fruits in season, traceable by the supply chain. If the fruit on the market is below our standards, we prefer not to realize the product.

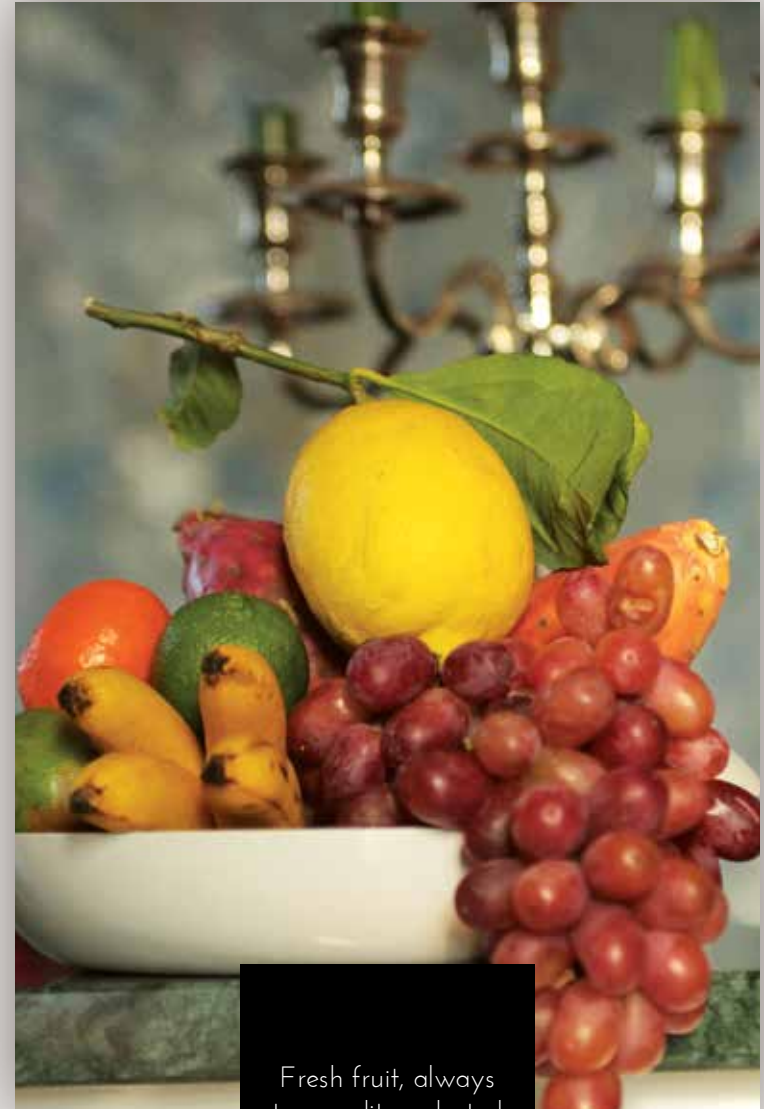
Genuineness, uniqueness and selected ingredients, craftsmanship are fixed points. That's why we can produce our ice cream only in Verona and we do not open other shops. We stand out for the attention to detail and hygiene: fundamental, because we are aware that ice cream, like any food, is savoured with the eyes first.



*Always fresh
ingredients.*



Angela personally selects all ingredients
always offering a high quality product.



Fresh fruit, always
top quality, selected
by us.



Mandarins stuffed
with late Ciaculli
Mandarin of Sicily
sorbet

Chestnuts made of
roasted chestnuts
ice cream of Cuneo
covered with dark
chocolate.

Various flavors of ice cream

Almond brittle of Cologna veneta

Vanilla custard of Madagascar

Sicilian Cassata

Millefoglie Cake

Italian cake

Extra dark chocolate sorbet 100% of Venezuela

Fresh almonds of Val di Noto Sicily

Candied orange chocolate Calabria

Traditional Italian Pudding (Zuppa inglese)


Porto cream with raisins

Piemonte Hazelnuts IGP

Sorrento walnuts with chestnut honey

Pure licorice Amarelli of Calabria

Ceylon Cinnamon



Ice cream with raw
pistachios from
Bronte, smoothies
made with pistachios,
high quality fresh
milk and sugar.

EXCELLENCE OF SEASON.

Among the ingredients of a good ice cream, you cannot miss dedication and time. Each flavour in fact has its own recipe and there's no ready ice cream base. In addition, we chose the non automatic Carpigiani machines to blend each flavour to perfection, with a truly artisanal result: so you just cannot be in a hurry. Our weekly agenda is therefore busy with fixed duties that cannot be delayed.

Tuesday is dedicated to the cream flavours. We cook pots of chocolate and custard as in the old times, we prepare the Sicilian cassata with fresh ricotta cheese, millefeuille, almond brittle of Cologna Veneta, stracciatella with dark chocolate pure at 70%. All this involves many hours of laboratory work to achieve a perfect product, from ice cream to cake creations, with all the diligence that distinguishes us.

Wednesday: early in the morning we personally go to the market to buy fresh fruit. We devote much attention to the selection, sampling of different qualities for each type, and assessing whether it's perfect for us. Otherwise, we avoid producing that specific flavour for that week. As soon as we return to the store, at approximately 11 am, the longest and most challenging day of the week begins. The fruit is thoroughly washed and then depending on the type peeled, juiced, pureed, centrifuged.



At 5 pm the first batch of ice cream is ready and so on till 11 pm.
At that point we are only half way through our weekly program.

Therefore on Thursday we proceed with the fruit flavors. This does not mean that we produce large quantities: on the contrary, it takes a long time for every flavour and a day is not enough.

Friday: we produce other cream and fruit flavors and finally the Sicilian granita made entirely of fresh fruit and a little sugar. Our creations are ready!.



*To make the ice cream
it takes time and a lot of passion*





Flower shaped cake
of almond brittle of
Cologna Veneta and
white chocolate.

Ice cream pie with
wild strawberries
of Marsala Sicily,
white chocolate ice
cream with roasted
pistachio nuts and
strawberry coverage.



*The Creations of Roberto
and Recipes of Angela.*



Behind the original and surprising creations of Roberto Di Pietro
There are research, passion, perfectionism and many hours of work.



Chocolate ice cream
cake with Calabrian
hot chili, sponge cake
with chocolate and
cinnamon ice cream.

OUR SECRET INGREDIENT: NO SECRET.

The recipes for some of the flavours have been handed down from our father Paolo and further refined by us. In time many new ones were created, transcribed in handwriting and jealously guarded by Angela in a notebook. The creations of Roberto arise from the customer's wishes, following his inspiration, always unique and unusual, without the use of molds.

NUTRITIONAL VALUES

The high percentage of fresh fruit allows us to add very little sugar because it already exists naturally. Our fruit ice cream is therefore very low in calories, rich in antioxidants, vitamins, minerals. Also for cream flavours we use only fresh and selected ingredients, high quality fresh milk and in some flavours a small amount of fresh cream, the unique fat ingredient easily metabolized by the human body. Our ice cream is truly natural, like homemade. It does not contain artificial chemical products, food coloring, preservatives, hydrogenated fats, which are difficult for the body to dispose of and therefore harmful to veins and heart. As our customers confirm, our ice cream and sorbets are highly digestible and healthy.



FRUIT



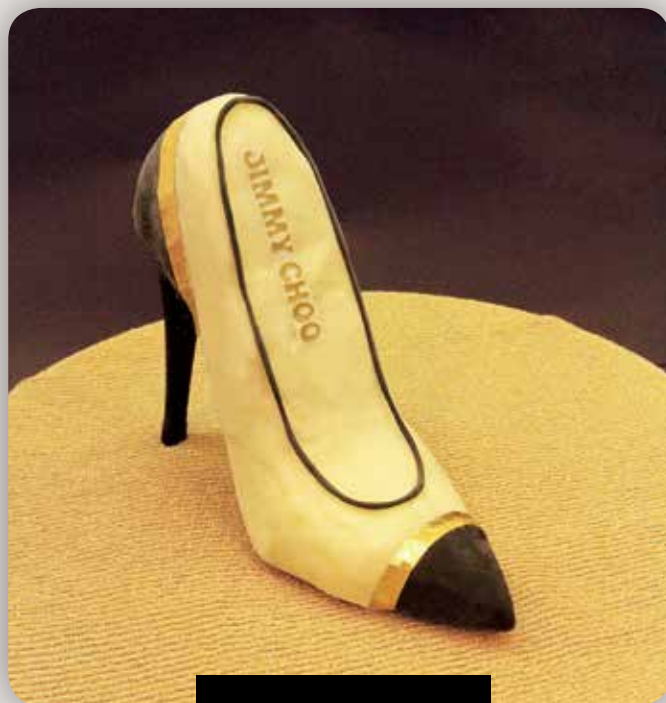
MILK OR
WATER



SUGAR



Roberto always knows how to surprise you with unique and special creations.



This shoe Italian size n ° 34 (US size 4) is not made of crystal but of ice cream.



"I can imagine in advance the taste in my mind. If I just try a fruit or another ingredient, I already know what the result will be. And, after its made, I discover that it came out exactly how I had imagined it."



*The ice cream Master
Angela Di Pietro.*



"I am inspired by the wishes of our customers, turning them into an exquisite reality."



*The cake designer
Roberto Di Pietro*



Ice cream with fresh
dates of Israel.



Ice cream cakes
made with custard,
gianduiotto chocolate
with hazelnuts and
Piemonte hazelnut
IGP ice cream IGP,
dipped in crispy
chocolate.

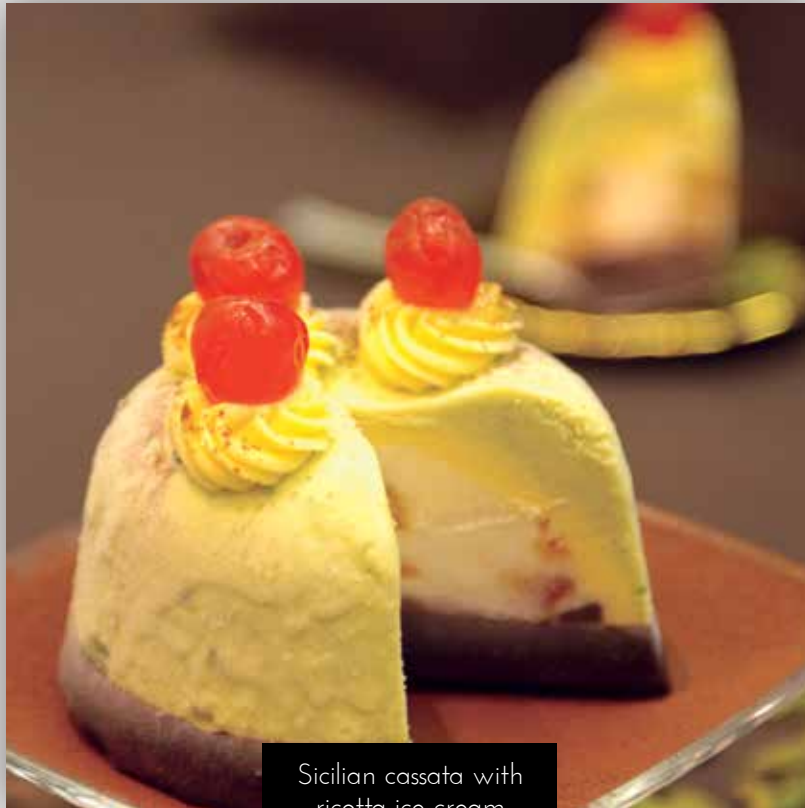


Elderflower sorbet of
Trentino alto Adige
with pomegranate
seeds.



Melon sorbet of
Pachino in Sicily and
mint leaves.

Frosted cake



Sicilian cassata with ricotta ice cream and fresh lime and candied oranges, custard ice cream and chocolate ice cream.

Pomegranate Ice cream



Sorbet with fresh pomegranates juice of Israel, water and a little sugar.

THE CITY OF LOVE. ALSO FOR GOOD ICE CREAM.

In the city made famous by the world's most popular love story, we also cultivate a passion for ice cream. In addition to being an attraction for tourists and travelers from around the world for its natural and artistic beauty, Verona is a center of excellence of Italian gastronomy. Thank's to the food products of its territory, not just wine, oil, cheese and salami, but also peaches, apples, kiwi, cherries, strawberries, fruit in general. The availability of quality ingredients allows us to create natural ice cream flavors, high-quality, genuine, in harmony with the seasons.



The Arena, the heart of Verona, a few steps from us.



A striking image of our city, Verona.



WHAT THEY SAY ABOUT US.

We have built a solid reputation based on the quality, goodness and originality of our ice cream. Through word of mouth of our customers, we have become a celebrity, at first in the city of Verona and then throughout the country and abroad. After 40 years, our sorbets, our ice creams and our creations are known and recognized a bit everywhere.

Today, the "Boutique del Gelato" is present on the most influent journals specialized in elite gourmet food, but also in tourist guides of Verona, culinary traditions and food culture magazines, newspapers. The Republic, Gourmet, even Vogue.

An icon of taste in every sense, a must-have for "ice-cream victims", in every season. Since we were born, our ice cream is on everyone's lips.



La Boutique del Gelato *the best food guides.*



- "Il Golosario 2015"
- "Gelaterie d'Italia del Gambero Rosso"
- "BMW guida d'Italia"
- "Il Recioto della Valpolicella"
- "Verona del Gambero Rosso"
- "Sapori veronesi"
- "100 cose da fare a Verona che restano nel cuore"
- "Le guide del gastronomo - Gelaterie"
- "Excellence book - Protagonisti a Verona"
- "Itinerari Slow"
- "Guida al Piacere e al Divertimento"
- "Repubblica"
- "Golosità News"
- "H.O.M.E."
- "Lacs Italiens - Lombardie, Parme et Vêrone"
- "The true insider's guide - Eating in Italy"

All our reviews can be found on our website
www.laboutiquedelgelato.it



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