



Gelato in the *Glass*

A REFINED APPROACH TO COCKTAILS, SPRITZES,
& DESSERT-FORWARD DRINKS.





Where Gelato Changes the Drink

A WELL-MADE DRINK IS ABOUT BALANCE.
SO IS GELATO.

When used intentionally, gelato brings structure,
texture, and restraint to cocktails and dessert-forward
beverages — without overpowering the glass.



Why Gelato Works Here

Balanced richness, cleaner finish

Natural density that integrates, not dilutes

Flavor clarity that complements spirits, coffee, and botanicals

A texture that softens slowly, maintaining integrity sip by sip

This is not ice cream floating on top. It's a compositional element
— cooling, anchoring, refining the experience.

From aperitivo-style cocktails to dessert-adjacent drinks, gelato
gives operators a way to elevate what's already on the menu —
adding contrast, depth, and distinction with minimal complexity.

Think of it as another tool behind the bar.
One that brings intention to every pour.

Love What You Sewē

Villa Dolce offerings include both classic gelato and fruit-forward
sorbetto, designed for balance, clarity, and versatility behind the bar.

GOLDEN HOUR PALMER

Sunlit. Familiar. Gently Elevated.



CRISP BLACK TEA BRIGHTENED BY LEMON
SORBETTO EVOLVING SIP BY SIP INTO A SOFTLY
AROMATIC, CITRUS-KISSED CLASSIC.

Golden Hour Palmer is a refined take on iced tea, pairing crisp black tea with bright lemon sorbetto for a clean, citrus-forward lift. Fresh, cooling, and softly aromatic, it feels equally at home at brunch, on the fairway, or at sunset — capturing the relaxed warmth of the Amalfi Coast at golden hour.



BUILD GUIDE

- Profile** Bright, citrusy, refreshing — Amalfi Coast at golden hour
- Glassware** Tom Collins Glass
- Ice** Yes
- Assembly**
- Add 1 generous scoop lemon sorbetto to the glass
 - Slowly top with chilled premium black iced tea
 - Lightly stir once to marry as the sorbetto begins to melt
 - Garnish with lemon wheel or expressed peel
- Cocktail Twist** Add ½ oz vodka, ½ oz gin, ½ oz light rum, ½ oz tequila, and splash of triple sec before topping with iced tea. Finish with lemon sorbetto instead of sour mix for a cleaner, more elegant profile.
- Service Note** Pour gently to maintain clarity and allow the sorbetto to melt gradually, creating a layered citrus-to-tea progression throughout service.

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving

Mocktail: ~\$7.60 / ~84% margin

Cocktail: ~\$12.20 / ~81% margin

Suggested Selling Price

Mocktail: \$9.00, Cocktail: \$15.00

Base Build Cost

Total Mocktail Cost: ~\$1.40

Total Cocktail Cost: ~\$2.80

Cost Breakdown

Lemon Sorbetto: ~\$0.80

Iced Tea: ~\$0.40

Lemon Garnish: ~\$.20

Spirit Add On: ~\$1.40

SICILIAN CITRUS FIZZ

Bright. Botanical. Effortlessly Refreshing.



ZESTY LEMON SORBETTO MELTS INTO SPARKLING LIMONATA, CREATING A CLEAN, PALATE-AWAKENING FINISH WITH SUBTLE HERBAL LIFT.

A sun-drenched nod to Sicily’s citrus orchards, this lively fizz blends zesty lemon sorbetto with sparkling limonata for a clean, refreshing finish. Light and palate-awakening, it’s equally bright alcohol-free or with citrus vodka or gin.



BUILD GUIDE

- Profile** Lively, sun-drenched, Mediterranean orchard
- Glassware** Champagne Coupe
- Ice** Cubed ice (fill glass $\frac{3}{4}$ with ice)
- Assembly**
- Add 1 scoop Lemon sorbetto
 - Top with San Pellegrino Limonata
 - Garnish with candied lemon peel or fresh basil
- Cocktail Twist** Add 1-1.5 oz citrus vodka or gin
- Service Note** Basil garnish should be gently clapped to release aroma before placing

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving
Mocktail: ~\$7.20 / ~80% margin
Cocktail: ~\$10.95 / ~78% margin
Suggested Selling Price
Mocktail: \$9.00, Cocktail: \$14.00
Base Build Cost
Total Mocktail Cost: ~\$1.80
Total Cocktail Cost: ~\$2.80 - \$3.30
Cost Breakdown
Lemon Sorbetto: ~\$0.80
San Pellegrino Limonata: ~\$0.80
Basil or Candied Lemon Garnish: ~\$.20
1-1.5oz Citrus Vodka or Gin: ~\$1.00 - \$1.50

AMALFI SUNSET SPRITZ

Golden Hour in a Glass.



SILKY BLOOD ORANGE SORBETTO SOFTENS ITALIAN BUBBLES, EVOLVING SIP BY SIP INTO A BALANCED, CITRUS-FORWARD SPRITZ WITH GENTLE HERBAL DEPTH.

Inspired by golden hour on the Amalfi Coast, this spritz layers blood orange sorbetto with Italian sparkling soda and rosemary. Bright citrus and subtle herbal notes create a refreshing, elegant finish — available zero-proof or with a splash of Aperol.



BUILD GUIDE

- Profile** Bright, citrusy, refreshing — Amalfi Coast at golden hour
- Glassware** Martini Glass
- Ice** None (sorbetto provides chill)
- Assembly**
- Add 1 generous scoop Blood Orange sorbetto to the glass
 - Slowly top with chilled San Pellegrino Aranciata Rossa
 - Lightly stir once to marry
 - Garnish with blood orange wheel segment
- Cocktail Twist** Add 1 oz Aperol or blood orange liqueur before topping
- Service Note** Pour gently to preserve carbonation and create a layered sunset effect.

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving
Mocktail: ~\$7.20 / ~80% margin
Cocktail: ~\$12.20 / ~81% margin
Suggested Selling Price
Mocktail: \$9.00, Cocktail: \$15.00
Base Build Cost
Total Mocktail Cost: ~\$1.80
Total Cocktail Cost: ~\$2.80
Cost Breakdown
Blood Orange Sorbetto: ~\$0.80
Aranciata Rossa: ~\$0.80
Blood Orange garnish: ~\$.20
1oz Aperol / Blood Orange Liqueur: ~\$1.00

DOLCE FRAGOLA SPRITZ

*Romantic. Fruit-forward.
Lightly Indulgent.*



RIPE STRAWBERRY SORBETTO AND DELICATE SPARKLE MEET A WHISPER OF BALSAMIC FOR DEPTH, FRESHNESS, AND AN ELEGANT, LINGERING FINISH.

Romantic and fruit-forward, this spritz pairs ripe strawberry sorbetto with delicate Italian bubbles. A subtle balsamic note adds depth and balance, finished with fresh strawberry brightness. Enjoy as a mocktail or with Prosecco or limoncello.



BUILD GUIDE

- Profile** Light, romantic, strawberry-forward
- Glassware** Stemmed wine or coupe
- Ice** None
- Assembly**
- Add 1 scoop Strawberry sorbetto
 - Optional: drizzle a few drops aged balsamic over the scoop
 - Top with San Pellegrino Melograno & Arancia (Pomegranate & Orange) or Aranciata (Orange)
 - Garnish with fresh strawberry slices
- Cocktail Twist** Replace half the soda with Prosecco or add ½-1 oz limoncello
- Service Note** Balsamic should be subtle — this is elegance, not acidity

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving	
Mocktail:	~\$7.60 / ~80% margin
Cocktail:	~\$12.10 / ~81% margin
Suggested Selling Price	
Mocktail:	\$9.50, Cocktail: \$15.00
Base Build Cost	
Total Mocktail Cost:	~\$1.85 - \$1.95
Total Cocktail Cost:	~\$2.60 - \$3.20
Cost Breakdown	
Strawberry Sorbetto:	\$0.80
San Pellegrino Melograno & Arancia:	\$0.80
Strawberry Garnish:	\$0.25
Optional Balsamic Drizzle	
½ - 1 oz Limoncello or Prosecco Split:	\$0.75 - \$1.25

AUTUMN SOLSTICE SPRITZ

Seasonal, Aromatic, Quietly Celebratory.



BLOOD ORANGE SORBETTO FLOATS IN SPARKLING CITRUS, FINISHED WITH ROSEMARY AND CINNAMON FOR WARMTH, AROMA, AND A SOFTLY SPICED FINISH.

A refreshing blood orange spritz with blood orange sorbetto and San Pellegrino Aranciata Rossa. Finished with cinnamon and fresh rosemary for a warm, aromatic lift, it's a vibrant, modern mocktail that feels like a seasonal celebration.



BUILD GUIDE

PER SERVING

- Ingredients**
- 1 scoop (2.5 oz) Blood Orange Sorbetto; smooth, round, and slightly softened for perfect float
 - 4 - 5 oz San Pellegrino Aranciata Rossa (Blood Orange) Chilled
- Garnish**
- 1 cinnamon stick
 - 1 rosemary sprig (approx. 4-5")
- Glassware**
- Tall martini glass, chilled
- Assembly**
- Chill the martini glass for at least 5 minutes to prevent rapid melting
 - Place a rounded scoop of blood orange sorbetto gently into the center of the glass
 - Slowly pour chilled San Pellegrino Aranciata Rossa around the sorbetto to maintain shape and create a glowing, layered appearance
 - Insert one cinnamon stick horizontally on top of the sorbetto
 - Nestle a fresh rosemary sprig along the inside rim to release aromatic oils
- Service Note**
- Serve Immediately
 - Encourage guests to swirl lightly to activate aromatics and blend flavors

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving	
Mocktail:	~\$8.73 / ~87% margin
Cocktail:	~\$13.73 / ~86% margin
Suggested Selling Price	
Mocktail:	\$10.00, Cocktail: \$16.00
Base Build Cost	
Total Mocktail Cost:	~\$1.27
Total Cocktail Cost:	~\$2.27
Cost Breakdown	
Blood Orange Sorbetto (2.5oz):	\$0.49
San Pellegrino Aranciata Rossa (5oz):	\$0.58
Garnish (Cinnamon + Rosemary):	\$0.20
Spirit Add on:	~\$1.00

CAPRI COCONUT BREEZE

Coastal Ease with Italian Restraint



CREAMY COCONUT GELATO MEETS BRIGHT GRAPEFRUIT SPARKLE FOR A REFRESHING BALANCE OF RICHNESS AND CITRUS CLARITY.

Evoking Italian seaside ease, this creamy yet refreshing blend pairs coconut gelato with bright grapefruit soda. Lightly tropical and unmistakably Mediterranean, it's finished with fresh grapefruit and enjoyed zero-proof or with white or coconut rum.



BUILD GUIDE

- Profile** Coastal, lightly tropical, Italian seaside spirit
- Glassware** Tom Collins Glass
- Ice** None
- Assembly**
- Add 1-2 scoops Coconut gelato
 - Slowly top with San Pellegrino Pompelmo (Grapefruit)
 - Garnish with thin grapefruit wedge
- Cocktail Twist** Add 1-1.5 oz white rum or coconut rum
- Service Note** Best served immediately — creamy, bright, and ultra-refreshing

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving	
Mocktail:	~\$7.80 / ~78% margin
Cocktail:	~\$12.55 / ~78% margin
Suggested Selling Price	
Mocktail: \$10.00, Cocktail: \$16.00	
Base Build Cost	
Total Mocktail Cost: ~\$1.80 - \$2.60	
Total Cocktail Cost: ~\$2.80 - \$4.10	
Cost Breakdown	
Coconut Gelato (1-2 Scoops): \$0.80 - \$1.60	
San Pellegrino Pompelmo: \$0.80	
Grapefruit Garnish: \$0.20	
1 - 1.5 oz White or Coconut Rum: \$1.00 - \$1.50	

MEDITERRANEAN BERRY NEGRONI FLOAT

Bittersweet Contrast, Reimagined.



VIBRANT BERRY OR BLOOD ORANGE
SORBETTO GRADUALLY TEMPERS TONIC
BITTERNESS, CREATING A REFINED,
EVOLVING NEGRONI-INSPIRED EXPERIENCE.

A playful nod to the Negroni, this float pairs berry or blood orange sorbetto with crisp tonic and expressed orange oils. Bright and bittersweet, it's refreshing zero-proof or layered over a classic Negroni base for a refined dessert cocktail.



BUILD GUIDE

- Profile** Playful Negroni nod with a dessert-forward finish
- Glassware** Rocks Glass
- Ice** Large cube (optional)
- Assembly**
- Add large cube
 - Add 1 scoop Raspberry or Blood Orange sorbetto
 - Top with San Pellegrino Tonic or Aranciata Rossa
 - Express orange peel oils over the glass; drop in peel
- Cocktail Twist**
- Add 1 oz gin + 1 oz Campari + 1 oz sweet vermouth
 - Add sorbetto float on top and finish with tonic splash
- Service Note** The sorbetto slowly melts — this drink evolves beautifully over time.

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving

Mocktail: ~\$7.25 / ~81% margin

Cocktail: ~\$13.65 / ~76% margin

Suggested Selling Price

Mocktail: \$9.00, Cocktail: \$18.00

Base Build Cost

Total Mocktail Cost: ~\$1.75

Total Cocktail Cost: ~\$4.35

Cost Breakdown

Raspberry or Blood Orange Sorbetto: \$0.80

San Pellegrino Tonic or Aranciata Rossa: \$0.80

Orange Peel: \$0.15

1 oz Gin: \$0.90

1 oz Campari: \$0.90

1 oz Sweet Vermouth: \$0.80

SOFT BLOOM

MATCHA & STRAWBERRY AFFOGATO

Modern Ritual, Softly Sweet.



EARTHY MATCHA AND STRAWBERRY
GELATO UNFOLD TOGETHER, BALANCING
QUIET CEREMONY WITH BRIGHT FRUIT
AND DELICATE CREAMINESS.

Matcha Strawberry Affogato is a quiet indulgence. Silky stone-ground matcha sets an earthy calm, topped with strawberry gelato and a light strawberry foam. Stir once and savor as bright fruit softens the matcha into a clean, modern, unhurried finish.



BUILD GUIDE

- Profile** Creamy, balanced, softly vegetal with bright berry lift
- Glassware** Low tumbler or modern rocks glass
- Ice** None
- Assembly**
- Fill glass 2/3 with chilled ceremonial-style matcha (unsweetened or lightly sweetened)
 - Gently place 1 generous scoop strawberry gelato on top
 - Allow gelato to rest naturally — do not stir initially
 - Garnish with a thin sliced strawberry fan or half moon
- Cocktail Twist** Add 1 oz strawberry liqueur, rosé vermouth, or lychee liqueur to the matcha before topping with gelato
- Service Note** Encourage guests to stir once after the first sip to experience the transition from layered to fully integrated. The beauty is in the melt — do not rush it.

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving

Affogato: ~\$8.25 / ~82% margin
Spiked Affogato: ~\$12.25 / ~82% margin

Suggested Selling Price

Affogato: \$10.00, Spiked Affogato \$15.00

Base Build Cost

Total Affogato Cost: ~\$1.75
Total Spiked Affogato Cost: ~\$2.75

Cost Breakdown

Matcha (ceremonial / café grade): \$0.90
Strawberry Gelato: \$0.85
1 oz Liqueur (optional): \$1.00

PISTACHIO DUSK

Warm. Nutty. Unhurried.



A PISTACHIO AFFOGATO LAYERED
WITH TOASTED NUTTINESS, GENTLE
BITTERNESS, AND VELVETY CREAM.

Pistachio Dusk is a quietly indulgent affogato. Pistachio gelato meets freshly brewed espresso, blending nutty sweetness with gentle bitterness and velvety cream. Finished with crushed pistachio, it's an elegant dessert ritual, unhurried and refined.



BUILD GUIDE

- Profile** Nutty, bittersweet, creamy
- Glassware** Affogato cup, cappuccino cup, or clear dessert glass
- Ice** None
- Assembly**
- Line the outside of the coffee cup with pistachio gelato in 3 separate points
 - Lightly finish the rim or top with crushed pistachio
 - Slowly pour freshly brewed hot espresso in the center of the gelato
 - Serve immediately — unstirred at first
- Cocktail Twist** Add 1 oz Amaretto, Frangelico, or Pistachio Liqueur before pouring espresso for a deeper, after-dinner finish.
- Service Note** Pour gently to preserve the layered contrast between espresso and gelato. Encourage guests to stir once after the first sip as the affogato transforms.

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving

Affogato: ~\$8.65 / ~87% margin
Spiked Affogato: ~\$12.65 / ~84% margin

Suggested Selling Price

Affogato: \$10.00, Spiked Affogato \$15.00

Base Build Cost

Total Affogato Cost: ~\$1.35
Total Spiked Affogato Cost: ~\$2.35

Cost Breakdown

Pistachio Gelato: \$0.90
Espresso: \$0.30
Crushed Pistachio Garnish: \$0.15
1 oz Liqueur (optional): \$1.00

MIDNIGHT CREAM

Quiet Indulgence After Dark



VELVETY NITRO MEETS VANILLA GELATO
FOR AN EFFORTLESS CAFÉ INDULGENCE.

Midnight Cream is a quiet indulgence of contrast and calm. Cascading nitro cold brew brings cocoa notes and gentle bitterness, topped with Madagascar vanilla gelato. Stir once to soften the coffee into a smooth, balanced café ritual — light, restrained, and intentional.



BUILD GUIDE

- Profile** Smooth, creamy, lightly bittersweet
- Glassware** Tall curved nitro glass / Nonix Glass
- Ice** None
- Assembly**
- Add 1 generous scoop Madagascar vanilla bean gelato to the glass
 - Slowly top with fresh nitro cold brew, pouring gently along the side
 - Allow natural foam to rise and settle
 - Serve unstirred; guest stirs once when ready
- Cocktail Twist** Add 1 oz coffee liqueur, vanilla liqueur, or aged rum before topping with nitro
- Service Note** Pour gently to preserve nitrogen cascade and maintain the layered effect between coffee and gelato.

PROFIT & COST SNAPSHOT

Estimated Profit Per Serving

Cold Brew Cream: ~\$7.40 / ~82% margin
Spiked Cold Brew Cream: ~\$12.40 / ~83% margin

Suggested Selling Price

Cold Brew Cream: \$9.00
Spiked Cold Brew Cream: \$15.00

Base Build Cost

Total Cold Brew Cream Cost: ~\$1.60
Total Spiked Cold Brew Cream Cost: ~\$2.60

Cost Breakdown

Madagascar Vanilla Bean Gelato: \$0.90
Nitro Cold Brew: \$0.70
1 oz Liqueur (Optional): \$1.00

Elevating Desserts. Empowering People.



At Villa Dolce Artisan Desserts, we believe food has the power to do more than delight guests — it can create opportunity. That's why we proudly partner with Catalyst Kitchens, a national network of nonprofit and social-enterprise kitchens dedicated to ending joblessness through culinary training and workforce development for individuals facing barriers to employment.

We also support the ACF Chefs & Child Foundation, investing in education, mentorship, and food literacy for the next generation.

Wherever Villa Dolce desserts are served, we're helping strengthen the communities behind them.

villadolcegelato.com

