

Menodiciotto

GELATI FATTI CON ARTE dal 1986

Our products for restaurants

Our business started out in a Michelin-starred restaurant. Based on this experience we developed a dedicated line of products for restaurateurs, which allows them to amaze their guests at the end of every meal.

We're called Menodiciotto

The clue is in the name: in Italian it means “minus 18 degrees”, because the only preservative we use is low temperature.



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*Dessert allow you
to astonish your customers at the end of the meal...*

Gelati and sorbets are among the most versatile and adaptable desserts, allowing chefs to add their personal touch in many different ways.

They can be served alone or in different flavour combinations... *even combining gelato and sorbetti!*

Serve them as desserts, for example by pouring a small amount of coffee, hot chocolate or whiskey/other spirits on one or more scoops of a single gelato flavour.

Or mix them in a shaker with a good alcoholic beverage or fruit juice and serve them very soft in a champagne flute (especially our sorbets).

You can even use them as complements for cakes, pies and fruit salads, or to garnish other desserts.

Serve them as refreshers between two different courses, suggest them as after dinner digestifs or add them to cocktails.

Unleash your creativity and pair our gelati and sorbetti in unusual and innovative ways, all along your menu.

Find more suggestions in the recipes section of our website meno18.com



Why choosing our Gelati and Sorbetti?

Because we offer a **wide range of flavours** – from the most classic ones through non-dairy and fat-free sorbetti to the most unique gelato recipes – and **we keep on creating new ones**: our goal is to satisfy each and every requirement, from a light dessert to the most unusual end-of-meal option.

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Because we offer an **incomparable value for money***, through a dedicated production line and the selection of raw ingredients at their source.

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Because we use **only the finest raw ingredients**, provisioned directly from their source without any further processing, such as:



FRESH ITALIAN MILK
DIRECTLY
FROM OUR FARM



ITALIAN
FREE RANGE
EGGS



SELECTED
FRESH SEASONAL
FRUITS

.....

Because we ensure **food safety** through our Quality Control & Management systems. Our products include **gluten-free, vegetarian & vegan** and **Kosher-certified** gelati and sorbetti, with a very low risk of cross-contamination.



Vegan
All
our sorbetti



Vegetarian
Many
of our gelati



Gluten free
All our
gelati and sorbetti



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Because you can trust us for **consistent high quality, in terms of flavour and texture**.

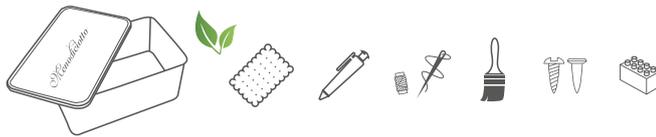
Because our **artisanal approach** combines with tradition and care in every product and production process.

Because we guarantee the finest high quality products, **made to impress**, whether alone or paired with a wide variety of desserts.



Because using the **right products** means having more options on your menu and increasing the consumption of gelati, sorbetti and desserts in your restaurant

Because our **tubs are specifically designed** to protect each and every feature of our products, to minimize food waste** and to be reused.



* Each of our ice cream containers for restaurants contains about 16 dessert portions. In the worst-case scenario, the restaurateur recoups the price paid for one container after serving just 4 dessert portions

** If correctly stored, our products stay soft, creamy and easy to scoop throughout their life cycle

*These are only some of the reasons to choose us.
Taste our products to gain a new perspective on gelato!*



Some tips...

After softening, our delicious and creamy gelati and sorbetti taste **exactly like freshly made!**

If correctly stored, our products stay soft, creamy and easy to scoop throughout their life cycle.

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HOW TO STORE

The best way to store our products is keeping them at a **consistent temperature of minimum -18 °C** (-0.4 °F), in well-closed containers, away from sunlight and any smell. Avoid temperature fluctuations to preserve the original flavour and texture (e.g. after scooping the product with a hard spatula, make sure to immediately close the container).

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THE IDEAL SERVING TEMPERATURE

The ideal **SERVING** temperature is **-14/-12 °C** (+6.8/10.4 °F), which allows our taste buds to detect all the flavours and makes the texture creamy and pleasant.

To enhance the features of our products we suggest to serve them soft, for example by scooping them a few minutes before serving or by adding a small amount of alcoholic beverages (at room temperature) or hot beverages, like hot chocolate or coffee.

A time-saving alternative is to put the cup in the microwave for a few seconds!



Our bite-size desserts, ready to be served...

Our handmade TARTUFO NERO is a scooped ball of chocolate ice cream with soft zabaglione in the middle, coated with bitter cocoa powder.



Our TORRONCINO semifreddos are also handmade, combining crunchy chopped torrone (made with IGP hazelnuts from Piedmont) and wildflower honey.



Every package contains 16 bite-size desserts.



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

Our gelato

Unique taste and incredible softness to amaze your customers.

The perfect complement for cakes, pies and fruits salads.

It can even be used to prepare coffee, hot chocolate or liqueur-based affogatos.



Coffee



Cinnamon



**Milk
Chocolate**



Coconut



**Egg
Custard**



**Dulce
de leche**



Fior di panna



**Dark
Chocolate**



**Gianduja
Chocolate**



Marron Glacé



Mascarpone



**Spicy
Melon**



Mint



Hazelnut



Parmigiano



**Pistachio
gin & pepper**



Pistachio



**Madagascar
Vanillia**



Yogurt

Our sorbetti

Our special blending technique makes the texture of our sorbetti similar to the texture of gelato, although they don't contain milk and fat to enhance the natural taste of fruits. They can be tasted alone or paired with alcoholic beverages or ice cream.

Tasty and refreshing, they have a low calorie value: only 140 Kcal per 100 g/3.5 oz.



Blood Orange



Prickly pear



Strawberry



**Wild
strawberry**



**Mixed
Berries**



Passion Fruit



**Black
Mulberry**



Raspberry



Lime



Lemon



Lemon & Sage



**Mandarin
Ciaculli late ripening**



Mango



Green Apple



Mojto



Pear



Peach



**Pink
Grapefruit**



**American
Grape**

Our Special Edition

We constantly create and test new flavours for your restaurant.

Gelato



Gingseng

Sorbetti



Beer



Bergamot



Green Tea



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#30
anni
DI GUSTO

meno18.com