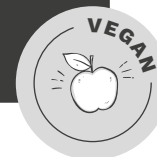


# Grown-up sorbetti

LIMITED EDITION

Menodiciotto

GELATI FATTI CON ARTE dal 1986



## *Pear and Calvados sorbet*

With its heart of Calvados liqueur, this delightful sorbet remains **incredibly soft**, making it perfect to enjoy immediately after plating. We recommend serving it in a **ceramic cup previously chilled** in the freezer, to fully enhance the sweetness and juicy texture of the carefully **selected pear pulp** used in its preparation.



## *Alphonso Mango and Rhum sorbet*

This exotic sorbet releases all the flavor and sweet aroma of Indian Alphonso mango, enhanced by the note of rum that elevates its taste and lends it an even more **velvety and silky texture**. For the best tasting experience, we recommend serving it in a **ceramic cup** that has been **pre-chilled** in the freezer.



## *Blood orange and Campari sorbet*

Our blood orange sorbet, enriched with a touch of Campari red bitter, offers a unique combination of softness and digestive qualities, perfect to enjoy even immediately after plating. We recommend serving it in a ceramic cup that has been pre-chilled in the freezer to fully enhance the flavor of **traditionally pressed blood oranges**, harmoniously balanced with the distinctive **bitterness of the bitter liqueur**. The result is a dessert that leaves a sweet and unforgettable impression.

