

Eugenio 's Café Gelato

Gelato

Yellow (2 flavor)

Blue (3 flavor)

Single Scoop Cone

Double Scoop Cone

Triple Scoop Cone

Hand Packed Gelato To-Go

Pint of Gelato (2 flavor)

Quart of Gelato (3 flavor)

Two Quart of Gelato (4 flavor)

Gelato Blended Drinks

Café Gelato (Caramel or Mocha)

Espresso and milk sweetened with caramel, a scoop of our finest caramel gelato, topped with whipped cream and caramel syrup drizzled over the top.

Gelato Float

Root beer, cream soda, or cola with a heaping scoop of our gelato.

Gelato Lemonade

Two scoops of your favorite fruit gelato and homemade lemonade blended to perfection.

Gelato Shake

Two scoops of your favorite cream based gelato and milk blended to perfection.

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Coffee/Tea & Beverages

Espresso - Fine espresso beans imported fresh from Italy are the basis for our drinks.

Café Americano - An American cup of coffee brewed through our espresso machine.

Cappuccino - A combination of espresso, steamed milk and frothed milk with a sprinkle of cocoa powder.

Café Latte - A smooth blend of espresso and steamed milk.

Carmel Latte - A Café latte infused with Carmel.

Café Mocha - A shot of rich, decadent chocolate mixed with a shot of espresso and steamed milk.

Macchiato - A shot of premium espresso with a dollop of sweet steamed milk foam.

Hot Tea - Choose from a wide variety of traditional, herbal and flavored fine teas.

Italian Hot Chocolate - Highest quality Italian chocolate blended with fresh dairy milk.

Homemade Lemonade - A chilled glass of our homemade lemonade.

Bottled Water

Poland Spring ~ Sparkling ~ San Pellegrino ~

Eugenio 's Café Gelato

What is Gelato?

Gelato is Italian-style ice cream. Our artisan style gelato is made fresh daily on the premises from family recipes using imported Italian flavors and all fresh and natural ingredients creating a product that is all natural, organic if possible, local, and delicious.

Gelato is much richer than traditional ice cream, yet it's healthier.

Gelato

A 3.5 ounce serving of Gelato typically contains 2 to 4 grams of fat, and has only 120 - 160 calories, depending on the flavor. All of our fruit flavors are dairy free. We also offer no sugar added and "Gluten Free" flavors amongst our sixteen to twenty-four varieties which change daily.

Traditional Ice Cream

A 3.5 ounce serving of traditional ice cream typically contains 7 to 30 grams of saturated fat, and has 180 - 300 calories, depending on the flavor.

How Is Gelato Healthier Than Ice Cream?

Unlike traditional ice cream, the overrun (air) is kept to a minimum during production, resulting in a dense, extremely flavorful and naturally healthier product. Unlike traditional ice cream, there is no extra fat needed to make the texture smooth.

Traditional Ice Cream has about 50% overrun (air) added during its production process. By increasing the air content of the ice cream, it becomes excessively hard and loses flavor due to the increased surface area of air in the product (half air to half ice cream). To compensate for the hardness, saturated fat is added to make the product smooth and artificial flavor is added to enhance its flavor. The product loses its natural flavor, while increasing its saturated fat content and profit margin. To help understand this concept, think of the air content in angel food cake compared to a rich chocolate cake. The angel food cake does not have as much flavor because of the increased air content in it. Wear as, the rich chocolate cake is denser and has a rich flavor. The end product of traditional ice cream yields about double the amount compared to that of gelato, increasing its overall profit margin.

In short, traditional ice cream is cut with saturated fat to lower its production costs and increase its profit margin. Wear as, Gelato is denser, extremely flavorful and a naturally healthier product using the natural butter fat found in the milk and cream.

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Sundaes

Warm Nutella

A scoop of your choice of gelato topped with warm nutella, whipped cream, nuts and a cherry. Sure to melt in your mouth.

Hot Fudge

A scoop of our vanilla gelato smothered with hot fudge, whipped cream, nuts and a cherry.

Coffee Lover's Special

Our homemade Coffee Gelato covered with a shell of honey and almonds.

Romeo & Juliet

Our Romeo and Juliet/Stracciatella Gelato topped with a fresh strawberry puree, whipped cream, and chocolate sprinkles.

Affogatto

A scoop of our homemade Italian gelato topped with a shot of espresso.