



AUTHENTIC ITALIAN GELATERIA OPENS IN BOCA RATON OFFERING ORIGINAL RECIPES IN AN ITALIAN ENVIRONMENT

A real Italian Gelateria in West Boca! The Gelato Shoppe Petrini opened its doors on February 12th at the West Boca Place shopping center on Glades Road. Mauro Petrini, Owner and Gelatiere, prepares his gelato using authentic Italian artisan production methods, according to recipes inspired by Maestri Gelatieri of Piemonte, a region located in North West Italy known for its rich culinary tradition.

Mauro Petrini produces onsite and uses only natural and fresh ingredients in his gelato and sorbets so as to guarantee dessert lovers a healthy and nutritional dessert. The ingredients have been carefully selected so as to maintain the integrity of the gelato. For example, The Gelato Shoppe Petrini's pistachios come from Sicily and from California and are specially roasted in order to enhance the gelato while the Hazelnuts come from the Hazelnut Growers of Oregon. Fruit flavors are prepared using freshly cut and seasonal fruit.

In order to keep up with innovations in gelato and frozen dessert production, The Gelato Shoppe Petrini has developed close relationships with The Giodas of Gelateria Flipet, a well-known gelateria just outside Turin, Italy and Giovanni Borello, specialist in the field of gelato and food science in Italy. These relationships have allowed us to develop tasty and innovative gelato flavors and frozen desserts for all palates and food tolerances, such as:

- Gelato without sugar which is rich in fibers with low calorie content (30% less calories than ice cream).
- The transformation of typical dairy gelato flavors such as pistachio, hazelnut and natural vanilla into non-dairy gelato.
- Gelato with anti-oxidants such as natural pomegranate, blueberry and acai.
- Gelato Kosher for Passover

The possibilities of flavors are endless at The Gelato Shoppe Petrini. Mauro Petrini can produce a wide range of gelato from water based sorbets, creamy ice creams to Sicilian granite (ices). Water based gelato can contain fresh fruit, sugars and water. Such gelato flavors serve as an excellent intermezzo as well as a compliment to signature plates. Milk based gelatos contain dairy products along with natural flavors such as hazelnuts, pistachios and mint. The proper way to produce both milk based and fruit based gelato is to use 100% natural ingredients and the freshest fruit in season.

Along with a wide variety of original gelato flavors, gelato cakes and Italian desserts, The Gelato Shoppe Petrini also serves **Gran Caffè**, a proprietary blend of Italian coffees. Whether served as an espresso, a traditional cappuccino or as a "shakerato", The Gelato Shoppe Petrini's signature coffee drink (as for shaken, not stirred) you will surely enjoy a true Italian coffee experience. For tea lovers, The Gelato Shoppe Petrini offers a wide variety of Teas and Tisans which are served in individual tea presses.

The Gelato Shoppe Petrini also offers catering services for all types of special events. Families and caterers impress their guests with their own Gelato Shoppe, complete with traditional Italian four-flavor gelato show cases, skilled gelatieri to ensure proper service and all the necessary accessories such as gelato cups, spoons and scoops from Italy. The best of Italy at your service.

The Gelato Shoppe Petrini is under ORB supervision, making it the only kosher Gelateria in the Boca Raton area. Mauro produces the gelato and sorbets onsite special machinery from Italy, one machine of which is **one of out seven in the world**.

For more information regarding The Gelato Shoppe and products, please contact:

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