

Menu



ABOUT US



Our ice cream shop is a story of passion for nature and agriculture that starts from a small farmhouse located in via Trento in Robella d'Asti, in the heart of Monferrato.

We care about seasonality and respecting the rhythms and balance of the natural environment, as taught to us by our Grandpa Ernesto, who founded the farm in 1947.

ViaTrento Gelato & Caffè stems from the love for nature and its products of Alberto, the third generation of this farming tradition, and Milena, a food technician.

Through our gelato we wanted to bring a bit of the countryside to the city: Our recipes are carefully designed and researched, our flavors are seasonal and unique, always evolving and made only with fresh ingredients.

We source ingredients -when possible local and organic- to ensure only the highest quality and give value to our territory and to control their origin; we personally know the farmers who supply us with milk: From our hay to our ice cream.

All roads (re)lead to ViaTrento



Gelato/Sorbet

Cones



Baby
€ 2,40



Small
€ 3,00



Regular
€ 3,50



Large
€ 4,00

Cups



Small
€ 3,00



Regular
€ 3,50



Large
€ 4,00

Handmade Whipped Cream + € 0,50

Organic goat milk gelato

From organic hay, harvested in our farm in Monferrato

Cups



Small

€ 3,50



Regular

€ 4,00



Large

€ 4,50

Granita catanese

Homemade as per the Catania recipe with only fresh seasonal fruit



Regular

€ 3,50



Large

€ 4,00



*Granita &
Brioche siciliana*

€ 6,50

Our Gelato treats

Affogato

Gelato of your choice, drowned in espresso!

€ 5,00

Frappè con gelato

Gelato of your choice blended with fresh milk

€ 4,50

Gelato bar

from € 2,50

Gelato jar

€ 4,50

Gelato biscuit

€ 3,50

UFO Gelato

Warm bun filled with gelato of your choice

€ 4,50

Brioche siciliana & Gelato

Warm brioche bun filled with gelato of your choice

€ 5,00

Waffles, Croffles & Crêpes with

GELATO/SORBET

€ 5,20

GOAT MILK GELATO

€ 5,50

HAZELNUT SPREAD

PGI Piedmont hazelnut spread with 55% hazelnuts & free from other types of fat

€ 4,90

HOMEMADE JAM

€ 4,90

Desserts & Pastries

CROISSANT

€ 1,50

With or without filling/stuffing

MUFFIN

€ 3,50

BROWNIE

€ 3,50

CAKES

from € 3,00

TIRAMISÙ

€ 4,50

JAR DESSERT

from € 4,50

A selection of diverse desserts in jar

DRY PASTRIES

from € 2,50

GLUTEN-FREE, DAIRY-FREE and/or VEGAN

Ask our staff for the full list
of our desserts/pastries

Caffè & Hot Drinks

Espresso (blend ViaTrento) € 1,30

Decaf Espresso € 1,40

Barley/Ginseng Coffee € 2,00

Caffè americano € 2,50

Espresso coffee with the addition of hot water

Shakerato € 2,50

A shot of espresso shaken together with ice cubes

Filter coffee V60 brewing € 3,00

Cappuccino € 2,00

Latte macchiato € 2,50

Marocchino € 2,00

A shot of espresso, hazelnut spread, milk froth and a dusting of cocoa on top

Tea & Herbal Teas € 3,00



Plant-based drink + € 0,50

Cold drinks

Mineral water

€ 1,00

Still or sparkling water in 0.5-liter bottle

Tomarchio Soft drink

€ 3,50

Choose among cola, pomegranate, spuma, tonic water, mandarine

Tomarchio Bio Soft drink

€ 3,50

Choose among blood orange, chinotto, lemonade, gazzosa

Bio Ice Tea

€ 3,50

Ice tea peach or lemon flavored

Spremuti

€ 4,50

Fresh fruit pressed juice.

Choose among strawberry, raspberry, mixed berries, blueberry

Bio Fruit Juice

€ 3,50

Organic fruit juice, sweetened with apple juice.

Choose among peach, pear, apricot

NO ADDITIONAL CHARGE
FOR TABLE SERVICE

Iced specials

Caramel-Ice

€ 5,00

Fior di panna and caramel gelato, espresso, whipped cream and caramel on top

Nocciolino

€ 5,00

PGI Piedmont hazelnut gelato, espresso, whipped cream, white hazelnut cream and hazelnut meringue crumbs

Pist-Ice

€ 5,00

Pistachio gelato, espresso, whipped cream and pistachio cream to garnish

Bicerin d'estate

€ 5,00

Gianduja gelato, espresso, whipped cream and PGI Piedmont hazelnut cream

Caffè fondent

€ 5,00

Dark chocolate gelato, espresso, whipped cream and cocoa powder

Iced Cappuccino

Regular

€ 3,00

Large

€ 4,00