

# Menù



Via Trentu

# OUR HISTORY



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*

---



*Small*

€ 3,20



*Regular*

€ 3,50



*Large*

€ 4,20

## *Cups*

---



*Small*

€ 3,20



*Regular*

€ 3,70



*Large*

€ 4,20

Handmade Whipped Cream + € 0,50

# Organic goat milk gelato

*From organic hay, harvested in our farm in Monferrato*

## Cups

---



*Small*

€ 3,70



*Regular*

€ 4,20



*Large*

€ 4,70

## Granita catanese \*

*Homemade as per the Catania recipe with only fresh seasonal fruit*

---



*Regular*

€ 3,50



*Large*

€ 4,00



*Granita &  
Brioche siciliana*

€ 6,50

*\*Subject to market availability*

# 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*

€ 5,50

## Waffles, Croffles & Crêpes with

### *GELATO/SORBET*

€ 5,50

---

### *GOAT MILK GELATO*

€ 6,00

---

### *HAZELNUT SPREAD*

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

---

### *HOMEMADE JAM*

€ 5,00

# Desserts & Pastries

## *CROISSANT*

*With or without filling/stuffing*

€ 1,50

---

## *MUFFIN*

€ 3,50

---

## *BROWNIE*

€ 3,50

---

## *CAKES*

from € 3,00

---

## *TIRAMISÙ*

€ 4,50

---

## *JAR DESSERT*

*A selection of diverse desserts in jar*

from € 4,50

---

## *DRY PASTRIES*

*GLUTEN-FREE, DAIRY-FREE and/or VEGAN*

from € 2,50

---

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

# Caffè & Hot Drinks

*Espresso (blend ViaTrento)* € 1,40

*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

# Winter specials

## CaramelLatte

€ 5,00

*Caramel mou, espresso, milk froth, whipped cream and caramel topping*

## Bianchespresso (Whitespresso)

€ 5,00

*Espresso is dressed in white with whipped cream, milk hazelnut spread cream and hazelnut meringue crumbs*

## Pera & Cannella (Pear & Cinnamon)

€ 5,00

*Espresso, whipped cream and the soft, sweet note of pear combined to the spicy scent of cinnamon*

## Pstk'

€ 5,00

*Espresso, whipped cream and pistachios in all its variations*

## Zuccaffè & Latte (Pumpkin Caffè Latte)

€ 5,00

*Milk, pumpkin puree flavored with cinnamon and nutmeg, espresso, whipped cream, garnished with amaretto crumbs*

# Heart-warming classics



## Hot chocolate

*vegan also available*

€ 4,50



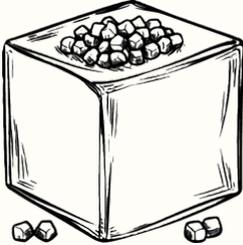
## Zabaione

€ 4,00

Krumiri Rossi (n.3) + € 1,50

# CuboChoc

*The Hot Chocolate Melting Cube € 5,00*



*Your vibe, your blend*

Choose your cube flavor and drop it into your preferred hot base (milk, water, or plant-based). Give it a stir and let that rich, creamy heart melt out. Customize your perfect match—fully Vegan friendly—and enjoy a cup of happiness.

## *Make Me Yours*

1



2



3



*1 Drop your favorite cube into the cup*

*2 Add a hot base of your choice:*

- *Hot Water*
- *Plant-based options*
- *Regular milk*

*3 Stir gently until fully melted*

# 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

# 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**