

# La Sorbetteria" CASTIGLIONE srl

## La Sorbetteria Castiglione

Via Castiglione 44/D-E tel: 051 233 257.

Open 7.30am-11.30pm, closed Tuesdays.

This temple of creative ice cream is run by Marina and Giacomo. Since December 1994 it has become an obligatory stop-off point for anyone who loves home made ice cream blended with infinite care and the freshest ingredients. The choice of flavours is not huge, but those on offer are rich, well-defined and not at all over-sweet: the cream and chocolate flavours are particularly good. In addition to the traditional flavours there are also three specialities: the Michelangelo (cream and almond) the Cremino Ludovico (cocoa butter cream) and the Edoardo (mascarpone cream with caramelised pine nuts and mixed liqueurs). The Sorbetteria has won numerous prizes, including the third place in the 1996 Grand Prize for the Best Ice Cream. There is also a wide range of *semifreddi* and cakes available and these can be ordered for parties and celebrations. The masterpiece of the menu according to the pastry cook Marina is the *bauletto svizzero al cioccolato* (the Swiss chocolate treasure chest).

# talk a BO out

Bologna's indispensable life style guide

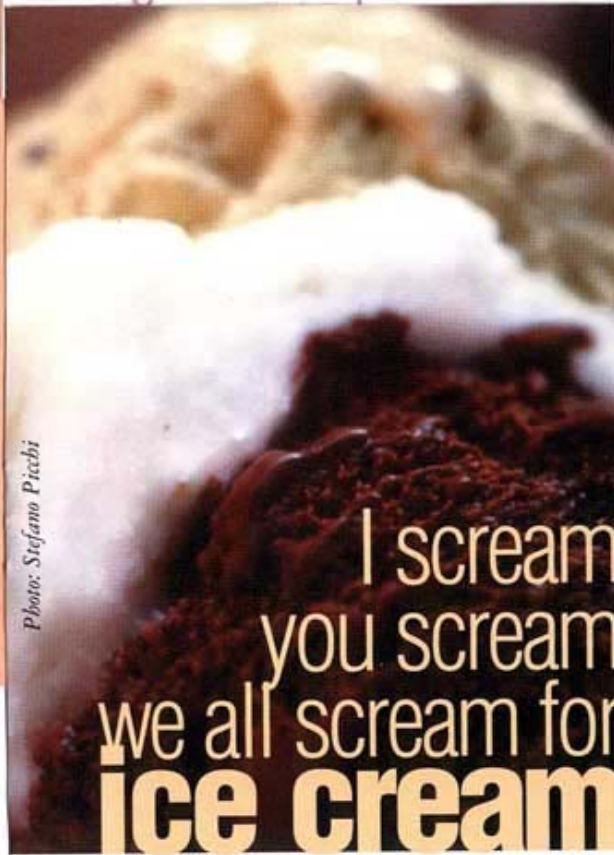


Photo: Stefano Picchi

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Tel: 051 233 257

Closed Tuesdays

Fantastic ice cream produced on the premises. Get your *scontrino* (receipt) first and then choose from a relatively small selection of flavours of which every one is excellent – creamy, intense flavour but never sickly.

The *creme* are excellent.

Ones to try: *Michelangelo* (crema and mandorle), *Ludovico* (crema di burro di cacao), *nocciola*, *cioccolato* (very bitter).