

Madisono's Gelato and Sorbet Gallon Tub Flavors

GELATO FLAVORS

Amaretto Chip

Almond flavor with dark chocolate

Bananas Foster

House made caramel, rum and banana sauce in vanilla

Basil

Fresh and green basil flavor

Black Raspberry & Dark Chocolate

Oregon black raspberry seedless purée and dark chocolate chips

Bourbon

Made with top shelf Woodford Reserve Bourbon

Caramello + Sea Salt

House-made caramel and fleur de sel

Café Mocha

Colombian coffee with dark chocolate chips

Dark Chocolate Orange

Our darkest chocolate and real orange zest



Double Dark Chocolate

Because dark chocolate just wasn't dark enough

Fig

Big fig flavor and a touch of honey.

Fior di Latte

The essence of the milk flavor

Ginger

Spicy and exotic

Honeycomb Toffee

House made honeycomb toffee in vanilla gelato



Horchata

The drink captured in gelato with cinnamon, vanilla, almond and rice flavors

Madagascar Vanilla

Made with Madagascar vanilla beans

Peanut Butter

Smooth and peanutty

Pistachio

The Italian classic

Turkish Coffee

Rich, full-bodied Turkish coffee



SORBET FLAVORS

Blueberry Ginger

Purpled by berries and touch of ginger



Kaffir Lime

Contains aromatics from real Kaffir lime leaves

Lemon

Fresh and bright lemon flavor.

Lemon Basil

Lemon sorbet with a touch of fresh basil leaves.



Lime

Fresh and citrusy

Mango

Alphonso mango for the truest mango flavor.

Passionfruit

Tropical and lovely

Pink Grapefruit

A blush of pink and tart citrus



Red Raspberry

The fresh, tart taste of red raspberry fruits.

Strawberry Lemon

Sweet strawberry and tart lemon



“Madisono's is a growing company that still has the heart of craftsmanship.”

-Chef Cristian Pietoso
Via Vite Restaurant, Forno Osteria & Bar, Americano Burger Bar



PACKAGING

Our gelato and sorbetto is packaged in round gallon-sized containers.

SIMPLE DELIVERY

We ship your orders via UPS. The product is packaged with dry ice to keep it frozen until arrival. We provide you with a return shipping label to send our re-useable coolers back for the next delivery.

TERMS

Net 7 days with credit approval. We accept all major credit cards.

EASY ORDERING

CALL: 513-772-3920

FAX: 513-772-3924

TEXT: 513-659-5290

EMAIL:

madisonogelato@gmail.com

We also offer seasonal flavors and are pleased to collaborate on your next custom flavor. Contact Matt Madison for details.

www.madisonogelato.com





Helping chefs serve their best since 2006.

- We share your commitment to quality and ingredient integrity.
- Compliment your existing dessert menu with no increased prep list or labor.
- Increase your check averages and sales with each scoop.
- Get creative with our wide selection of flavors, textures and colors.
- Delivered to your door ready to serve.
- Save freezer space with small gallon tubs.
- Satisfy your customers unique dietary needs.
- Gelato is gluten free and low in fat.
- Sorbetto is vegan, gluten free and fat free
- Simplify your kitchen
- Minimize staff costs.
- Great profit margins.



How does a mushroom farmer become a guy who produces gelato and sorbet?

Funny you should ask! Matt Madison's entrepreneur story started 25 years ago on his beautiful farm in Adam's County, Ohio where he grew gourmet shiitake mushrooms, along with other specialty produce. His passion for food was shared by the restaurant chefs who purchased the produce that he totes every day to Cincinnati, Ohio in his white GMC truck.

A few pop-up tents and farmers markets later, he was sharing his foodie love with Cincinnatians at his specialty food markets in Glendale, Ohio and Historic Findlay Market in Over-the-Rhine. Somewhere along this path, he started making delicious gelato creations, which turned into a business. Poking fun at his very non-Italian name, he decided to call it Madisono's (say it with some Italian flair!). Matt has maintained his relationships with restaurant entrepreneurs, helping create flavors and combinations for discerning chefs. That is how Madisono's became Cincinnati's first gelato and sorbet company. We hope that you enjoy the creative experience as much as we do!