



Pranav Tenneti, 3, of Wauwatosa sits on the lap of his father, Ram Tenneti, and gives gelato a chance at Divino Gelato Café in Waukesha.

MICHAEL SEARS / MSEARS@JOURNALSENT

# Icy fireworks of flavor

*Italian gelato offers zesty, lean ice cream alternative*

By STANLEY A. MILLER II  
smiller@journal sentinel.com

**G**elato is no longer a novelty in Milwaukee, but that doesn't make picking a flavor any easier.

Standing in front of a gelato case can be a staggering experience: Each pan of intoxicating Italian ice cream glistens, glows with vibrant colors and ripples with waves of tempting texture.

Authentic artisan gelato is churned at slower speeds than American ice cream, so less air is inside, creating a softer, more dense dessert, according to the experts. The flavors are bold, intense.

And although gelato might look like it's pulsating with fat and calories, it typically has only 4% to 10% butterfat, while American ice cream usually has 10% to 18% or more.

Dairy desserts don't agree with everyone, so for vegans and the lactose intolerant, gelato is often accompanied by sorbetto, an icy Italian dessert made of fruit, ice and sugar that offers a friendly alternative.

After tireless taste-testing from several estab-

lishments around town, we've crafted some suggestions for sampling. After all, at many gelato shops, the first few tiny spoonfuls are free.

## Cold Spoons Gelato

5924 W. Vliet St.

Cold Spoons Gelato is the newest kid on the block, opening in September on Milwaukee's west side. This friendly neighborhood shop makes its gelato every day, luring fans from all over the city as well as a steady stream of nearby regulars who keep business brisk and the environment lively.

**1.** Start off with the **pink grapefruit sorbetto**. The refreshing surge of citrus is electric. It's juicy, succulent and tingling with flavor that sparkles in your mouth.

**2.** The **chocolate marzipan gelato** is a smooth, decadent blend of chocolate and almonds with a liqueurish finish. Try pairing it with a scoop of coffee gelato if available.

**3.** Pistachio is a traditional gelato flavor, and Cold Spoons makes its **pistachio gelato** with imported Sicilian pistachio oil. This is one of the shop's stars—a premium offering crafted to overwhelm pistachio lovers with full, bold, intense waves of flavor.

*Cold Spoons: open noon to 9 p.m. Tuesday*

*through Thursday; noon to 10:30 p.m. Friday, Saturday; and noon to 8 p.m. Sunday. Call 727-9457.*

## Divino Gelato Café

227 W. Main St., Waukesha  
N20-W29551, Watertown Road, Pewaukee

Divino Gelato Café rotates more than 140 flavors through its gelato lineup, but there are some popular standbys that are always in game.

**1.** Chocolate—dark, dense and delicious sometimes simple is best. And Divino's **chocolate gelato** is rich and smooth and floats with just the right amount of bitter.

**2.** **Stracciatella gelato** is a light, sweet, creamy treat with chocolate shavings, and no's interpretation is buttery rich.

**3.** Plump with cherries, nuts and chocolate Divino's **spumoni gelato** is more like a meal than dessert. It binds crunchy, chewy and in perfect proportions.

If these flavors sound too traditional, Divino also offers a vibrant tropical passion fruit betto, a frosting-sweet gelato called cake betto and a bubblegum flavor for children—or for who are just children at heart.

*Divino Gelato Café: Main St. location, 11 a.m. to 9 p.m. Monday-Thursday, 11 a.m. to 9:30 p.m. day-Saturday, noon to 8 p.m. Sunday; Watertown Road location, 7 a.m. to 2 p.m. Monday-Friday. The hours will change soon for the summer. www.divinogelatocafe.com or call (262) 446-*