





## Location

2116 Greenville Ave.  
Dallas, TX 75206

## Hours

Sunday - Thursday: 12pm to 10pm  
Friday & Saturday: 12pm to 11pm

## Contact

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## Botolino Social



## Partners

Carpigiani - The Cultured Cup - Five Stars  
The Mozzarella Company - Noble Coyote  
Valrhona



## About Us

I am Carlo “Botolo” Gattini, and I love making gelato. This is what I was born to do. I was trained by gelato masters in Italy, but my connection to the world of food goes back much further and started with my grandmother.

My grandmother served gelato in her own shop in Italy, and she and her sisters resurrected the epicurean magazine La Cucina Italiana, which they managed for decades. By the time she retired, she had written a library of cookbooks and had become one of Italy’s most beloved recipe book writers. She was the first person to teach me how to cook, and her legacy has always influenced me.



When I was fifteen, my family left our farm in Tuscany and settled in Dallas, where my father opened the restaurant MoMo Italian Kitchen. For more than thirty years, I worked with him to offer guests authentic and honest flavors from my homeland.

My approach to making gelato is rooted in Italian traditions, prioritizing a respect for ingredients, simplicity, and time-tested methods. Living in Dallas has been a strong influence, however, and my style can best be described as “Italo Texano.” The product I create is fused from my heritage, the influences of my life in Texas, and my heart. I can’t wait for you to try it.



## Gelato Flavours

- Mascarpone & Figs
- White Coffee
- Crema
- Orange Chocolate
- Pistachio
- Coconut Stracciatella
- Amarena
- Dulce de Leche
- Mango
- NY Cheese Cake
- Pecan
- Vegan Hazelnut
- Gianduia
- Milk Chocolate
- Matcha
- Texas Pink Grapefruit



## Cakes

### Zuccotto

Dark Chocolate semifreddo, AMarena sour cherry gelato, chocolate sponge cake soaked with Luxardo liqueur

### Tiramisu

Tiramisu semifreddo, lady fingers cookies soaked in espresso and rum

### White Coffee

White coffee gelato, peanut chocolate gelato, sponge coffee cake soaked with coffee liqueur

### Gianduia

Hazelnut chocolate gelato, Grand Marnier gelato, candied Sicilian orange peel, sponge cake soaked with Grand Marnier



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