



Giovanni L.[®]

GELATO DE LUXE

CASA & CASA INTERIORS

OUR STORY



In **1961**, the sweet legacy of Giovanni L. Gelato began with Grandfather Lasagna's vision. He opened the first ice cream parlor at the "Steinhuder See," crafting delectable frozen treats that captivated hearts and taste buds. Today, that tradition lives on, as each scoop of Giovanni L. Gelato carries forward the passion and expertise of generations past.

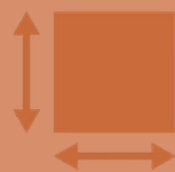
Born in Steinhude, Germany in 1972, **Giovanni Lasagna** inherited the art of gelato-making from his father and grandfather. With their perfected techniques, Giovanni has expanded the brand to over 500 branches worldwide, delighting gelato lovers everywhere. Experience the legacy of craftsmanship and flavor with Giovanni L. Gelato today.

FACTS



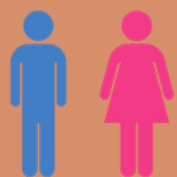
2.800.000

LITERS OF GELATO PRODUCED ANNUALLY



4.000 m²

PRODUCTION AREA



500

EMPLOYEES IN SALE, ADMINISTRATION AND PRODUCTION



500

SALES OUTLETS LARGE AND SMALL WORLDWIDE



100

FABULOUS TASTE



1961

TRADITION SINCE



60

FLAVOURS IN STOCK



YOU CAN FIND US HERE

current state 03/2020



About 500 sales outlets from small to large worldwide

OUR PRODUCTS



NATURAL INGREDIENTS

Fresh natural ingredients deliver the flavor our ice cream is famous for. Without artificial color, flavor's or preservatives.



VEGAN

Our vegan gelatois entirely dairy-free, of course! Our flavor secret is straight forward – nothing but lots of fresh sun-ripened fruit! Again without artificial color, flavor's or preservatives.



HALAL - CERTIFICATION

Most of our ice cream and gelato flavors (43 flavors at the moment plus 4 fruit sauces) meet the strict certification demands of the Halal Quality Control (HQC)..



FINEST INGREDIENTS FROM OUR REGION AND AROUND THE WORLD

We only work with the finest ingredients, whether sourced locally or from around the world. All ingredients must meet our high standard of quality. We care about where our ingredients come from and we know our customers care as well. Because we value tradition, our nougat and marzipan are source locally from the originating town of Luebeck; the fresh milk comes directly from farmers in our region and our sugar is from Germany. Because we are always looking for the very best ingredients that are not available locally are sourced from around the world. For example, our pistachios and lemon juice come from Sicily, chocolate from Ecuador gives our Stracciatella gelato it's distinctive flavor and richness.



Our Gelato taste delivers what the look promises - it turns them into return customers!

OUR MENU

Small Cups



FRUIT | 29 AED

Vanilla ice cream, fresh fruit salad, cream, passion fruit and strawberry sauce

CRISPY | 39 AED

Vanilla ice cream, Hazelnut Ice Cream, Cream, Salted Caramel Sauce2, Hazelnut Crunchy



Desserts



LOADED WAFFLE | 53 AED

Banana, Strawberry, Blueberry and Raspberry with Nutella, white or dark chocolate sauce of your choice

CLASSIC WAFFLE | 42 AED

with ice cream of your choice



Mojitos

STRAWBERRY MOJITO | 32 AED

Lime juice, mojito syrup, strawberry syrup, fresh strawberry, mint leaves, Ice cube top with soda water garnish with mint leaves and slice strawberry



BLUEBERRY MOJITO | 32 AED

Lime juice, mojito syrup, fresh blue berries, blueberry syrup, mint leaves, Ice cube top with soda water garnish with mint leaves and blue berries



THE CONCEPT

High Quality at a Fair Price for Everyone!

WHAT DO YOU GET?

First of all, our gelato, with the same high quality that has made our gelato parlor's so successful.

A gelato that always contains a little more of the very best ingredients.



WHAT ELSE DO WE DO FOR YOU?

As we are restaurateurs, trained in the world hotel and restaurant business, we have been running restaurants for years and years and now we run our own Giovanni L. cafés and gelato parlor's.

EVERYBODY LOVES GELATO!

Service staff will get compliments all the time (and tips), when gelato creations are served as a highlight at the end of a menu or just as a little afternoon reward on the patio. Customers will remember and might choose your place again because of Giovanni L. gelato de luxe.



LOCATION REQUIREMENTS :

GELATO CAFE

	Shopping center	Urban location
Space	100 – 250 sqm	100 – 250 sqm, ground level
Storage area	20 – 50 sqm	-
Additional seating	Mall area	Terrace
Preferred location	-	Southwest orientation
Shop front (latitude)	Min. 5 meters	Min. 5 meters

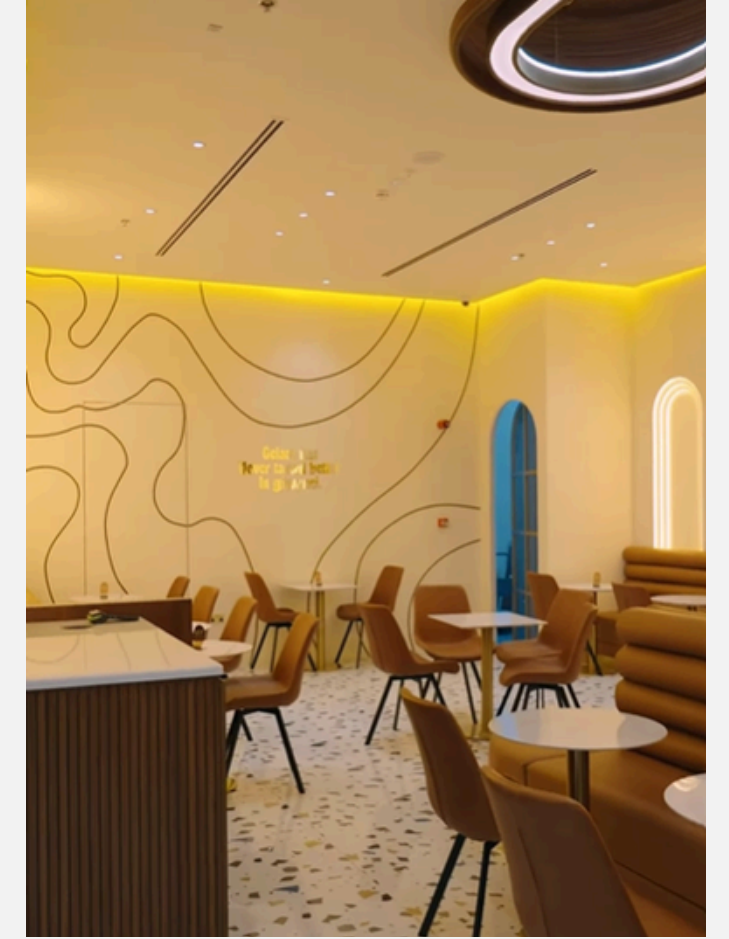
EXPRESS (TO-GO)

	Shopping center	Urban location
Space	100 – 250 sqm	100 – 250 sqm, ground level
Storage area	20 – 50 sqm	-
Additional seating	Mall area	Terrace
Preferred location	-	Southwest orientation
Shop front (latitude)	Min. 5 meters	Min. 5 meters

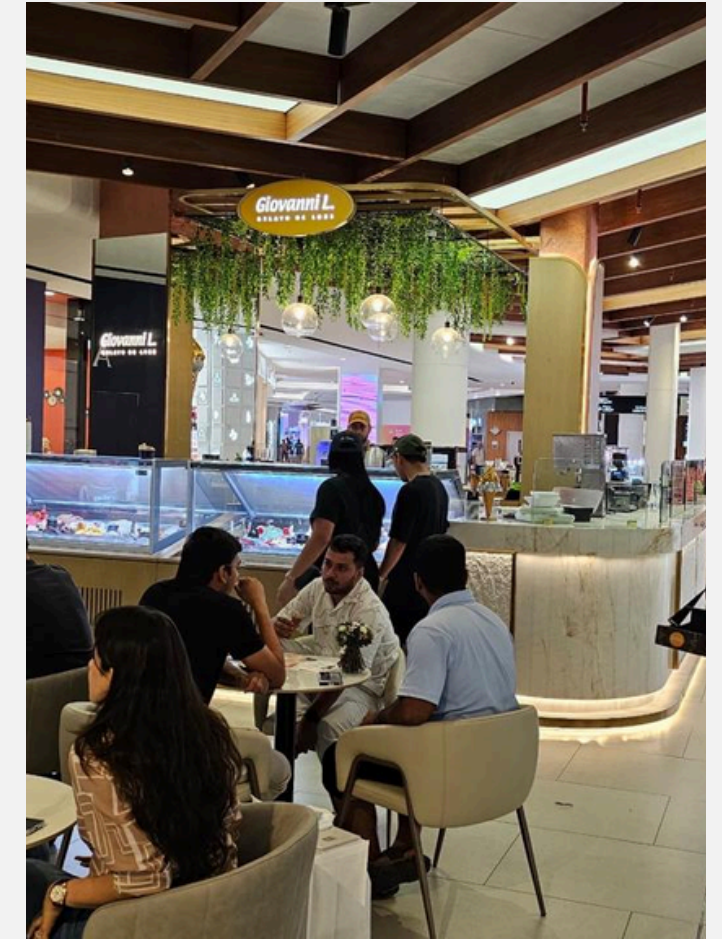
These specifications are to be considered as guidelines only.



Reem Mall :



Burjuman Mall :



Yass Mall 2 Branches:



Souk Al Seef Dubai Old Village :



Bawabet Al Sharq Mall :



Giovanni L.



CP

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G E L A T O D E L U X E



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