



Botolino Media Kit



Botolino's flagship location on Greenville Ave. in Dallas. Botolino is North Texas's first true artisan gelateria, featuring gelato handcrafted daily from the finest ingredients.

About Botolino

Founded by third-generation Italian gelatiere Carlo “Botolo” Gattini in 2017, Botolino Gelato Artigianale is North Texas’ premier artisan gelateria. Each gelato and sorbetto is made from scratch every day, following time-honored Italian traditions and using only the finest natural ingredients.

A rotating selection of eight classic and eight rotating flavors is available at each shop, alongside handmade premium desserts including sundaes, affogati, exquisite gelato cakes (large and mini) and chocolate bonbons. Every flavor reflects Botolino’s commitment to purity, craftsmanship and the delicious simplicity that Carlo learned from his grandmother. No artificial flavors, colors, or preservatives are used — just exceptional ingredients and care.

The Art of Gelato

Unlike ice cream, gelato is mostly milk rather than cream, and it has less air churned in. That creates a frozen dessert with a creamier, denser texture, and because there’s much less butterfat, it allows for a purer expression of flavor.

There’s a huge difference between most commercially available gelato (usually made from pastes, powders and additives) and true artisan gelato such as Botolino, which uses only the best whole ingredients.

About Carlo “Botolo” Gattini

Born in Milan and raised on a farm in Tuscany, Carlo Gattini always felt he was born to be a gelatiere. His grandmother, Fernanda Gosetti, began her career serving gelato in her own latteria (dairy shop) in Emilia-Romagna. Later, she resurrected and edited the iconic epicurean magazine *La Cucina Italiana* with her sisters, and authored so many cookbooks that she came to be known as the Julia Child of Italy. It was she who taught Carlo to cook, and make pastries.

At 15, Carlo moved with his family to Dallas, Texas, where his father opened MoMo Italian Kitchen, a beloved neighborhood restaurant for over 30 years. Carlo helped serve classic Italian fare while exploring other passions—studying archaeology at the University of Texas at Austin and later pursuing a career as an airline pilot.

Carlo’s lifelong passion for Italian desserts led him back to Italy, where he studied at Carpigiano Gelato University in Bologna and apprenticed under a gelato master. He also trained as a pastry chef, mastering the creation of cakes and confections rooted in Italian tradition. With these skills, Carlo returned to Dallas to open Botolino, giving North Texas its first true artisan gelateria.

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“For Italians, gelato is an integral part of daily life — people have it every day. It’s a moment to slow down, savor the present, and enjoy one of life’s great pleasures.”

Carlo Gattini

Ingredients

Botolino gelati and sorbetti are made entirely from scratch, using the finest ingredients from Texas and around the world. Among them:

- **A2A2 Milk** from pasture-raised cows on Volleman's Family Farm in Gustine, Texas
- **Chocolate:** World-class Valrhona chocolate, a 100-year-old certified B-corporation business dedicated to fair-trade and sustainability
- **Coffee Beans** from Noble Coyote Coffee Roasters in Dallas, Texas
- **Vanilla Beans** from Sava Vanilla in partnership with local Madagascar growers
- **Fruit:** All natural, Boiron frozen purees.
- **Hazelnuts:** Tonde Gentile della Langhe hazelnuts from a family farm in Piedmont, Italy
- **Pistachios:** Sourced from the Marullo family business in Sicily

Botolino Flavors

Each Botolino shop features 16 flavors of gelato and sorbetto at any given time — eight classics always in the lineup and eight flavors in rotation. Currently, there are more than 50 flavors, with new creations continuously in development. They include many dairy-free and vegan selections.

Classics:

- **Gianduaia:** Valrhona chocolate, Tonde Gentile della Langhe hazelnuts; milk, cream
- **Don Pistachio:** Bronte pistachios from Marullo Pistachio, Sicily; milk, cream
- **White Coffee:** Cold-infused Noble Coyote Coffee Roasters beans; milk, cream
- **Mascarpone & Figs:** Caramelized fig variegate; mascarpone; milk
- **Milk Chocolate:** Valrhona chocolate; milk, cream
- **Coconut Stracciatella:** Coconut, dark Valrhona chocolate slivers; milk, cream
- **Vanilla:** Sava Bourbon vanilla beans from Madagascar; milk, cream
- **Salted Caramel:** House-made salted caramel; milk, cream

A few favorite rotating flavors:

- **Tiramisu:** Happy Chick Farms eggs; Noble Coyote Coffee Roasters espresso; ladyfingers; rum
- **Alpine Almond Bar:** House-ground Sicilian almonds; local Texas Honeybee Guild honey; handmade nougat; milk, cream
- **Big Mango:** Sorbetto made from hand-picked Alphonso mangos from India
- **Blueberry Sorbetto**
- **Turkish Coffee:** Dark Noble Coyote coffee; green cardamom; milk, cream
- **Chocolate Sorbetto:** Valrhona Grand Crù Araguani
- **Peanut & Jelly Sandwich** (dairy-free): House-ground peanuts; strawberry variegate; cashew milk



Locations & History

Lower Greenville

Botolino's flagship — debuted summer 2017

Preston Hollow

Opened 2020, Preston Road & Royal Lane

Bishop Arts District

Opened December 2023

West Plano

Opened May 2025, Preston Road & West Park Blvd

Botolino Gelato Lab

Opened summer 2023, across from Fair Park



Press and Accolades



[These Dallas Ice Cream Shops Among the Best in U.S.](#)



[One of the best ice cream spots in the United States is this Dallas-owned shop](#)



[Yelp's Top 100 Ice Cream Shops 2025](#)



[The Best Dallas Ice Cream Shops, According to Eater Editors](#)



[22 Of The Best Ice Cream Shops Across America](#)



[15 Must-Visit Creameries: Where to Find the Best Ice Cream, Gelato, and Soft Serve in Dallas](#)



[The Spots Of The Summer, Dallas Edition](#)



[One of Dallas' top gelato shops opens new location in Plano](#)



[Cool Down Italian Style This Summer with Gelato](#)



[14 great dessert shops in Dallas-Fort Worth](#)



[Step inside Dallas gelato shop's new laboratory](#)



[Botolino's Gelato Cakes Are Edible Works of Art](#)



[Using Grandmother's Technique, an Italian Immigrant Brings Authentic Gelato to Lower Greenville](#)



[Cream on the Inside](#)



[Botolino Gelato \(Texas Country Reporter\)](#)



[Eat This Now: Mascarpone and Fig Gelato at Botolino on Lower Greenville](#)



[Italian openings and pizza top this slice of Dallas restaurant news](#)



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[Botolino gelato looks good, tastes better.](#)

Media Contacts

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Contacts

Lowest Greenville Store

 2116 Greenville Ave. Dallas, TX 75206


 (469) 776-9077

MONDAY – THURSDAY: 12pm to 11pm

FRIDAY & SATURDAY: 12pm to 12am

SUNDAY: 12pm to 10pm

Preston Hollow Store


 5959 Royal Lane, Suite 622, Dallas TX 75230

 (214) 964-0073

SUNDAY – THURSDAY: 12pm to 10pm

FRIDAY & SATURDAY: 12pm to 11pm

Bishop Arts Store


 269 N Bishop, Dallas TX 75208

 (214) 643-6817

SUNDAY – THURSDAY: 12pm to 10pm

FRIDAY & SATURDAY: 12pm to 11pm


Plano Store

 2201 Preston Rd, Suite O, Plano TX 75093


 (214) 440-2258

SUNDAY – THURSDAY: 12pm to 10pm

FRIDAY & SATURDAY: 12pm to 11pm

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 [Botolino Gelato Artigianale](https://www.youtube.com/Botolino Gelato Artigianale)