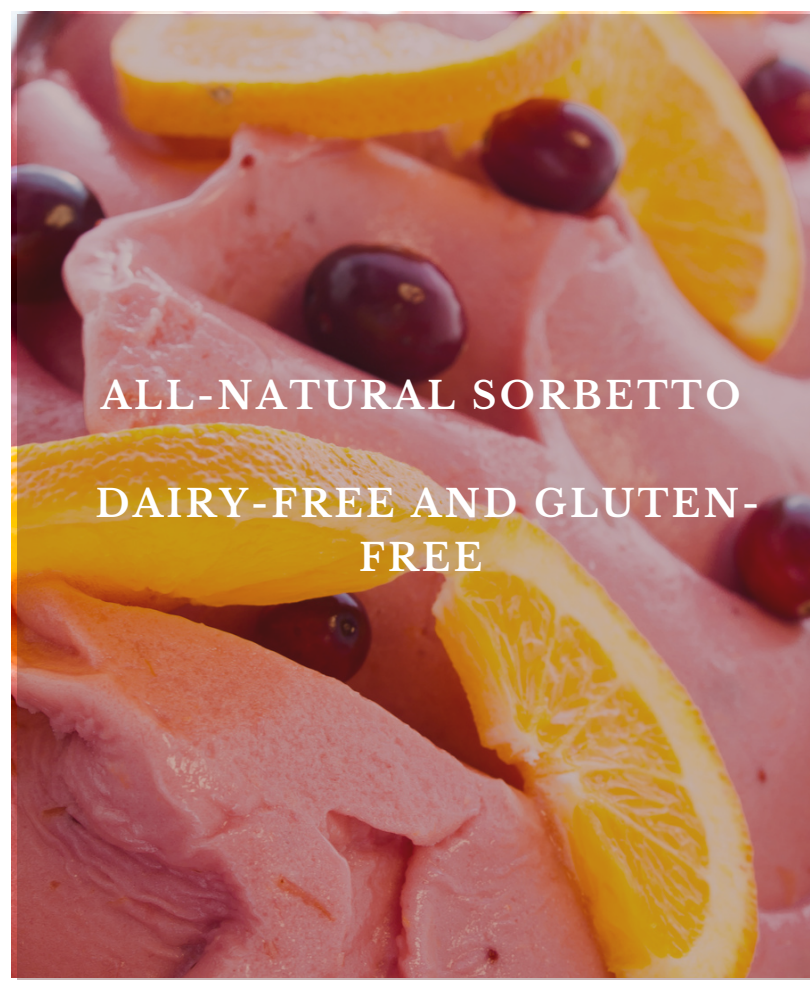




ARTISAN GELATO IN THE HEART OF SEDONA



SMALL BATCH ARTISAN GELATO
MADE FRESH DAILY



ALL-NATURAL SORBETTO
DAIRY-FREE AND GLUTEN-FREE



LIKE ESPRESSO?
TRY AFFOGATO!



TRY OUR SIGNATURE
RED ROCKY ROAD GELATO!

At Red Rock Gelato Shoppe, we serve authentic Italian-style Gelato and Sorbetto made fresh daily in our West Sedona location.

Unlike some ice cream and gelato shops that simply add flavoring to a pre-made base, Red Rock Gelato Shoppe uses premium ingredients imported from Italy or locally sourced for maximum freshness. Every flavor of our artisan gelato and sorbetto is made from scratch in small batches and contains:

- NO antibiotics
- NO hormones
- NO steroids
- NO eggs*
- No gluten*

*except for our cookies & graham flavors!

[VIEW MENU](#)



LOCATION

2055-A West State Route 89A
Sedona, AZ 86336
In the Harkins Theatre Plaza

HOURS

Open Daily
10am - 10pm

CONTACT

Phone: (928) 282-4490
Email: info@redrockgelato.com

Join our email list and follow us on social for our newest flavors and promotions!

[Submit](#)

AT RED ROCK GELATO SHOPPE,
WE SERVE AUTHENTIC ITALIAN-STYLE
GELATO AND SORBETTO
MADE FRESH DAILY IN OUR WEST SEDONA
LOCATION.

ABOUT US

Unlike some ice cream and gelato shops that simply add flavoring to a pre-made base, Red Rock Gelato Shoppe uses premium ingredients imported from Italy or locally sourced for maximum freshness. Every flavor of our artisan gelato and sorbetto is made from scratch in small batches and contains:

NO antibiotics

NO hormones

NO steroids

NO eggs*

No gluten*

*except for our cookies & graham flavors!

Run by professional gelato chef Carl Muirhead, Red Rock Gelato Shoppe offers artisan gelato and sorbetto hand made using traditional Italian recipes and only the freshest, highest quality ingredients. Unlike some ice cream and gelato shops that simply add flavoring to a pre-made base, Red Rock Gelato Shoppe makes every batch of gelato and sorbetto from scratch in our West Sedona location.

While we will always have staples like Cioccolato (chocolate), Pistacchio, and of course our signature Red Rock Gelato (red velvet with graham crackers and white chocolate chips), we like to mix it up from time to time, based on the availability of specialty ingredients and the season.

Stop in to see what's new this week... and be sure to say hi to Carl while you're there!

VIEW MENU



"This place is incredible!
We went for a late night
snack and we couldn't have
been more impressed.
Kayla's suggestions were
inspired.
We can't recommend this
place enough!"
- yelp! Reviewer



OF ALL THE FLAVORS
IN THE WORLD,
*You're our
favorite!*



LOCATION

2055-A West State Route 89A
Sedona, AZ 86336
In the Harkins Theatre Plaza

HOURS

Open Daily
10am - 10pm

CONTACT

Phone: (928) 282-4490
Email: info@redrockgelato.com

Join our email list and follow us on social for our newest flavors and promotions!

Type your email address

Submit

NOT ALL FROZEN TREATS ARE CREATED EQUAL.

WHAT IS GELATO?

Contrary to popular belief, gelato is NOT the same as ice cream (just with a fancy Italian name).

Yes, both gelato and ice cream are made with milk, cream, sugar and various flavorings – but that's where the similarity ends.

STIRRED, NOT CHURNED

Churning incorporates lots of air into the ice cream at a very cold temperature, which creates a frozen icy texture.

Stirring, on the other hand, allows very little air to be whipped into the gelato. This results in gelato being smoother, creamier, and much richer.

MILK FAT MAKES A DIFFERENCE

Where ice cream must contain a minimum of 10% dairy milk fat as required by FDA regulations, gelato generally has a lower milk-fat content between 5-8 percent, much lower fat than super-premium ice cream – yet with fuller flavors and creamier texture.

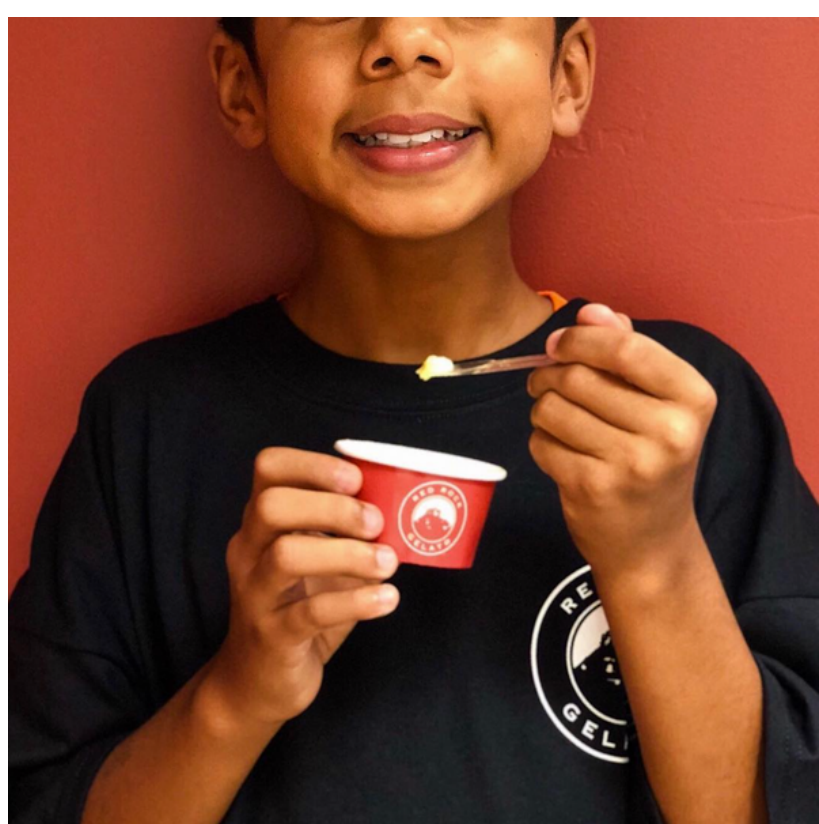
'FROZEN' BUT WARMER...

Now this part is really special. Even though gelato is a super delicious frozen treat, it's actually served at warmer temperatures than ice cream, which gives it a soft and silky texture on the tongue. The temperature also allows the finely blended flavors to melt in your mouth.

Our gelato feels like a creamier, richer, gourmet treat – with LESS FAT than ice cream!



"I went to school in Rome and have never had gelato as good as there - until I came here!"
- TripAdvisor Reviewer



CALORIES *don't count* OUTSIDE YOUR ZIP CODE.





AT RED ROCK GELATO, EVERY FLAVOR OF OUR ARTISAN GELATO AND SORBETTO IS MADE FROM SCRATCH IN SMALL BATCHES USING PREMIUM, NATURAL IMPORTED OR LOCALLY SOURCED INGREDIENTS FOR MAXIMUM FRESHNESS.

OUR MENU

GELATO

Amarenata / Candied Cherry

Juicy dark cherries are folded into our Fior di Latte for a tangy-sweet cherry encounter.

Biscotti e Crema / Cookies and Cream

Your favorite with a creamier, richer texture. You've never had a cookies and cream like this!

Cappuccino / Coffee

A bold Arabica blend from Brazil gives this creamy coffee gelato its smooth, dark-roast flavor.

Caramello Salato / Salted Caramel

A touch of sea salt gives our sumptuous caramel gelato a surprising and delicious twist you'll love!

Cioccolato / Chocolate

Guittard® premium chocolate gelato – the gold standard for chocolate aficionados!

Doppio Cioccolato / Double Chocolate

A rich, dark Guittard® premium chocolate gelato heavily bestowed with chopped dark chocolate chunks. The magnum opus of all chocolates!

Dulce De Leche / Sweet Caramel

Delectably sweet, this is the caramel flavor you've been waiting for.

Fico d'India / Prickly Pear

Arizona's most famous edible cactus, prickly pear tastes like a cross between watermelon and bubblegum – it's a must-try.

Fior di Latte

The essence of all gelato stems from this unique sweet cream treat. In fact, it's where all of our flavors begin! A perfectly light yet creamy treat that gelato purists adore.

DAIRY-FREE SORBETTO*

Dairy-free and made with fresh fruit and/or fruit puree. Our sorbetti are smooth-churned, resulting in a creamy texture – without any cream or milk!

Cioccolato / Chocolate

Made with Guittard® premium dark chocolate, this sophisticated sorbetto is vegan-friendly and molto delizioso!

Fico d'India / Prickly Pear

Like a mix of watermelon and classic bubble gum, this is pure prickly pear at its best!

Fragola / Strawberry

Bright and fresh, you've never had a strawberry this intense!

Frutti di Bosco / Mixed Berries (seasonal)

A succulent mix of wild berries that remind us of foraging through the bushes! What do you taste?

Limone / Lemon

Puckery tartness with a sweet kick! A perfectly refreshing palette cleanser.

Fragola / Strawberry

Juicy strawberries stirred into our sweet cream gelato results in a tangy yet smooth flavor that tantalizes the taste buds.

Gianduia / Chocolate-Hazelnut

Deep, dark Guittard® premium chocolate gelato brimming with velvety hazelnut flavor – this is the grown-up version of your chocolate-hazelnut spread dreams. You've been warned.

Menta / Mint

Bright and refreshing, our mint gelato is full of straight-up minty deliciousness dotted with Guittard® premium chocolate chips!

Nocciola / Hazelnut

Luscious and refined, our nocciola is a rich expression of hazelnut. Sweet, buttery, and satisfying.

Pistacchio / Pistachio

Rich and smooth, almost like a lush frozen nut butter, our pistacchio is a dream for nut-lovers.

Stracciatella / Chocolate Chip

Another Italian classic! Stracciatella showcases our velvety fior di latte gelato and punctuates it with Guittard® premium chopped dark chocolate throughout.

Roccio Rossa / Signature Red Rock

An Italian "omaggio" to our Arizona home. Red velvet gelato, graham cracker crumbles, and Guittard® premium white chocolate chips.

Tiramisù / Tiramisu

Light and pillowy, this whisper-quiet mocha gelato with espresso drenched lady fingers dotted throughout will make your mouth water!

BEVERAGES

Affogato

A scoop of sweet cream gelato topped with a shot of espresso

Espresso

Single or Double shot

Fresh lemonade

Regular or Prickly Pear

While some of our flavors are always on the board, our Master Gelatiere finds flavor inspiration everywhere! So, you can look forward to creative new flavors influenced by fresh seasonal ingredients and the time of year.

Stop in often to see what's new... and be sure to say hi to Master Gelatiere Carl when you do!

LOCATION

2055-A West State Route 89A
Sedona, AZ 86336
In the Harkins Theatre Plaza

HOURS

Open Daily
10am – 10pm

CONTACT

Phone: (928) 282-4490
Email: info@redrockgelato.com



Join our email list and follow us on social for our newest flavors and promotions!

Type your email address

Submit