



Badiani.
GELATO
FIRENZE 1932

THE BEST
GELATO
FOR YOUR
RESTAURANT

WHO WE ARE

GELATO: A CREATIVE FLAVOUR JOURNEY

FROM FLORENCE WITH LOVE

Born in Florence in 1932, Badiani is one of the most prestigious gelato producers in the world. Starting from the motherland of gelato, Badiani expanded to the UK in 2016, and now has nine stores (and counting) dotted around London. In 2021, Badiani launched in Spain with two new shops in Barcelona and Sotogrande and is pursuing an ambitious expansion plan for the Iberian market.

BRING FLAVOUR TO YOUR LIFE

Our mission: Provide joy to consumers of all ages through the taste of our historical artisan gelato, which will always adhere to principles of high quality and sustainability.

INSPIRING THE WORLD WITH GELATO

Our vision: Become the finest gelato brand in the world and inspire people with the taste of freshly-made artisan products.



25%

More raw
ingredients
than other gelato
producers



WHAT WE DO

OUR GELATO DNA

A FORCE OF NATURE

Our choice of natural ingredients, particularly fruit, is dictated by the seasons to consistently surprise you with a delicious burst of flavour. On average, we use up to 25% more raw ingredients than other gelato producers.

FLORENTINE TRADITION AND FLAIR

Forget about ice cream, Badiani only produces gelato. All our ingredients are mixed in slowly to avoid the creation of air bubbles and ice particles. The result? A silky and creamy texture with flavours that easily bloom in the mouth.

UNALTERED FLAVOURS

Natural, well-selected ingredients don't need to be supercharged with artificial colourings or additives. All our gelato is 100% natural with flavours that speak for themselves.



SUSTAINABLE GELATO

WHAT WE DO



LOCALLY SOURCED

To guarantee the freshest ingredients, we locally source our core gelato components like milk, cream and egg. All our producers are passionate about their raw ingredients and use sustainable agricultural methods.

ZERO WASTE

All our gelato labs are equipped with water recycling systems. The water used to produce and cool the gelato machines is constantly being reused.

GREEN PACKAGING

Our packaging is completely recyclable or compostable, from our spoons to our takeaway gelato boxes.



A GELATO ARTIST

Paolo Pomposi, the Creative Genius behind our renowned flavours, has spent a lifetime researching and refining the perfect ingredients and recipes to obtain the highest quality of pure, genuine and natural gelato.

WHAT WE ARE KNOWN FOR

OUR SIGNATURE TREATS

BUONTALENTI

Flashback to Florence in the 60s. The city organised a gelato competition to create a flavour in honour of the great Renaissance architect and gelato inventor Bernardo Buontalenti. Paolo Pomposi won first prize for his decadent creamy interpretation, officially putting Badiani on the map as a top gelato creator.

VEGAN SORBETS

Sorbets are a great part of the Italian culinary tradition. Used both to refresh in summer and clean the palate between dishes, this dairy-free gelato is greatly appreciated by our vegan clients.

GELATO TREATS

Because we love to continuously experiment and surprise, we have transformed some of our delicious gelato flavours into other fun creations like gelato cakes, cookies and pinguinos.



YOUR DESSERT PARTNER



RESTAURANT INDUSTRY EXPERIENCE

Our 90 years of know-how as producers of the highest quality artisan gelato has made us the perfect choice for over 20 premium restaurants in the UK and Spain.

BESPOKE FLAVOURS

Expand your culinary creativity with our gelato. Based on your flavour requirements or chosen ingredient, we can create bespoke gelato to perfectly accompany desserts or savoury dishes on your menu list.

OVER 100 FLAVOURS

Choose from a selection of more than 100 flavours throughout the year based on seasonality and holiday themes. These include vegan and gluten-free options.

EASY TO PORTION

Artisan gelato offers many advantages: flavour, texture and less fat content. Its creamy and smooth consistency makes it easy to scoop and portion.

GOURMET GELATO

After an incredible, carefully constructed meal, you cannot disappoint with a less-than-stellar dessert. Our gourmet gelato is a proven method to sweeten the bill.

WHAT WE MAKE

A GELATO EXPERIENCE



GELATO

SORBET

TREATS
AND CAKES



BUONTALENTI

Our world-famous, trademarked flavour has the shortest ingredients list in the gelato market: milk, cream, sugar and eggs. This elegant flavour is also the base for two of our other best-sellers.

GELATO

OUR BEST SELLERS

Discover our extensive range of gelato flavours made following age-old artisanal Florentine methods. Our gelato pans come in two sizes: 4000 and 5000 ml.

DOLCE VITA



This contemporary reinterpretation of Buontalenti is layered with cacao and Piedmont hazelnut sauce. La Dolcevita was awarded Best Flavour at the 2015 Gelato Festival.

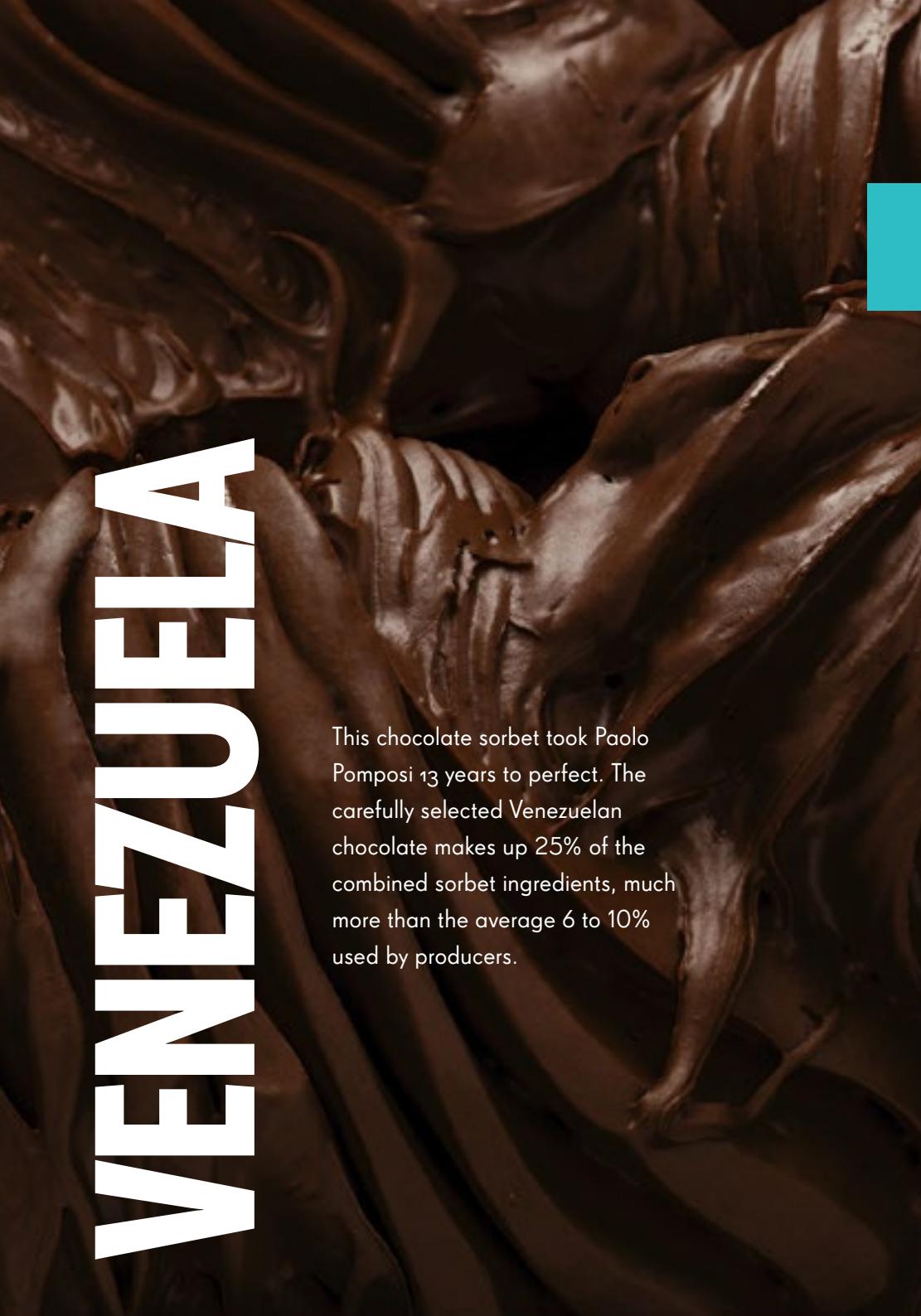


BUONTALENTI PISTACHIO

Another variant of Buontalenti, this gelato flavour is layered with a sublime pistachio sauce and is considered a crowd-favourite in all our shops.

VENZUELA

This chocolate sorbet took Paolo Pomposi 13 years to perfect. The carefully selected Venezuelan chocolate makes up 25% of the combined sorbet ingredients, much more than the average 6 to 10% used by producers.



SORBET

TOP HITS

Discover our range of dairy-free, vegan dessert options that make fruit and chocolate shine like no other.

Our sorbet pans come in two sizes: 4000 and 5000 ml.

LEMON



This refreshing and tangy sorbet is made from lemons from Messina, harvested between May and October. The lemons get squeezed on-site and their juice is immediately frozen to preserve all its properties.

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This vegan sorbet is a great option for people who like a less intense chocolate flavour. Chocolate makes up 40% of its ingredients.

EXTRAS

GELATO ACCESSORIES

Want to go with a traditional gelato presentation?
Here is our range of accessories to accompany your
scrumptious scoops.

CONO

Enhance your gelato experience
with this gourmet wafer
traditional cone.



COPPETTA

Loved by children (and their
parents) the paper cup is an easy
way to serve our gelato and keep
little hands almost clean.



WAFER

Add a touch of crunch and flair
on top of your gelato scoop.



EXTRAS

STAFF TRAINING

We provide on-site initial
training to help your staff learn
all about our product story and
specs, serving and storage
method as well as suggestion
on dessert pairings.



TREATS AND CAKES



TREATS AND CAKES

SHARED GELATO JOY

Our beautifully crafted gelato cakes are perfect for the celebration of important events. Served at the right temperature, their smooth and velvety texture is to die for.

Our gelato comes in two sizes: regular (serves 4-6) and large (serves 8-10).

PISTACHIO



HAZELNUT



GELATO COOKIES

Two layers of delicious cookies around a thick piece of gelato. Perfect for the ones who like to reminisce on their childhood summers at the beach.

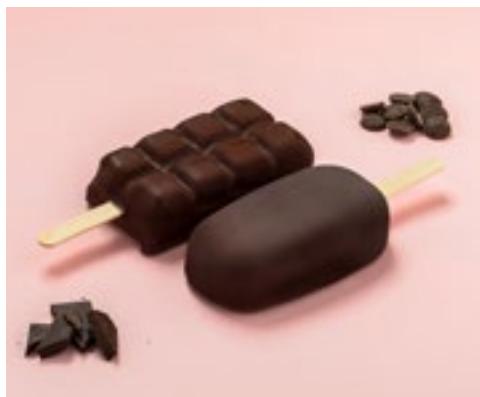
Our gelato cookies come in two sizes: round and squared and are filled with the following flavours: Buontalenti, Stracciatella and Chocolate.



PINGUINOS

The best gelato on a stick, topped off with a coating of fine chocolate. Definitely the right choice for people who like a bit of crackle with their gelato.

Our pinguinos are filled with the following flavours: Buontalenti, Chocolate, Vegan Chocolate, Mint Chips, Hazelnut, and Salted Caramel.



SEMIFREDDOS

This creamy dessert is even smoother than a gelato cake and is perfect to enjoy as a group.

Our semifreddos come in two sizes: regular (serves 4-6) and large (serves 8-10) and 3 flavours: Hazelnut, Pistachio and Campionessa which is a perfect blend of hazelnut and gianduja.



MINI CAKES

These single-serving semifreddos pack the same level of creaminess as their larger-sized family members but come on a crunchy biscuit bed.

Our mini cakes come in 3 versions: Hazelnut, Pistachio and Gianduja Chocolate.



MINI CONES

Add a whimsical touch to your desserts with our mini cones filled with Buontalenti gelato and a crackly chocolate coating.



GELATO DOUGHNUTS

End your meal on a fun note with our ring-shaped pinguinos starring the Buontalenti flavour.

Our Gelato Doughnuts come with 3 coatings: strawberry, dark chocolate or white chocolate.



SEASONAL TREATS

BADIANI YEAR-ROUND

Our product list is constantly updated and revised according to festivities and seasonality. We also offer non-gelato options such as Italian artisanal cakes during the Easter and Christmas periods.



VALENTINE'S DAY

For Lover's Day, we have adapted our traditional gelato cakes and pinguinos to make them into sweet, heart-shaped creations.



EASTER

An Italian Easter is incomplete without its traditional dove-shaped cake. The Colomba is soft and fluffy on the inside and crunchy on the outside. We also offer this dessert as a yummy gelato flavour.



MOTHER'S DAY

To celebrate mothers everywhere, our traditional gelato cakes are transformed into a flower. For an extra personal touch, have the mother's name added to the cake!



CHRISTMAS

Discover the star players of any Italian Christmas: Panettone and Pandoro cake. These fluffy brioche-like cakes also get their own gelato flavour!

The background of the image features a grid of nine white bowls, each containing a different flavor of gelato. The flavors visible include yellow (likely lemon or mango), green (possibly pistachio or mint), red (strawberry or raspberry), white (vanilla or cream), and brown (chocolate).

WHY CHOOSE US

A CREATIVE DIALOGUE

FEED YOUR CULINARY VISION

At Badiani, we love experimenting and transforming abstract flavour ideas into real-life delicious treats. As your restaurant partner, we will put our extensive knowledge and expertise in the field of gelato at the service of your creative vision.



WHY CHOOSE US

LET'S JOIN FORCES

INTERESTED IN BECOMING PARTNERS?

Contact us to try free samples of our gelato treats and get a personalised quote for your restaurant.

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