

CATALOG 2022/23

*Just the
right
amount of*



*sweet
and savory*



MILANO - 1946

Excellence, Innovation, Quality



MILANO - 1946

06

Cakes



Signature - 06
Crostate - 14
Mousses - 18
Layer Cake - 20
Cheesecakes - 26

32

Single Servings



Signature Glass Collection - 32
Signature Gelato
Glass Collection - 38
Plastic Cup Collection - 42
Pastries & Mousses - 46
Cannoli Collection - 58
Gelati & Semifreddi - 60
Ripieni - 70
Bars - 74

78

Breakfast



Cornetti - 78
Croissants &
Mini Croissants - 80
Sfoglie - 84
Bomboloni - 86
Waffles - 90
Cookies - 92

94

Gelato & Sorbetto



Gelato & Accessories - 94
Sorbetto - 98

102

Breakfast



Cornetti - 102
Sfoglie - 106

108

Savory



Focaccia - 108

114

Pasta



Short & Long
Cuts - 114
Filled - 120

128

Pizza & more



Piadine - 128
Pizza - 129

PASTICCERIA
GELATERIA





MILANO - 1946

"La piu' grande Pasticceria d'Italia", the largest patisserie of Italy

We are known and appreciated throughout the world for our wide array of high-quality products and are constantly expanding and adapting to trends and flavors. It is the "human touch" that goes into every dessert that makes it more special. Each bite of a Bindi dessert will take you on an immersive journey and satisfy all of your senses through a unique experience.

Come see for yourself...

Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



PROFITEROLES WORLD

Cream puffs filled with vanilla cream and rolled in chocolate, piled high.

ITEM CODE: 2544

30 Puffs - Suggested Serving 3 Puffs

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 4.05 oz - 115 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



PROFITEROLES WHITE

Cream puffs filled with chocolate cream and coated with vanilla cream.

ITEM CODE: 1560

24 Puffs - Suggested Serving 2 Puffs

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.24 oz - 92 g

ITEM CODE: 2708 Small

6 Servings

NET WT. 15.9 oz - 0.45 kg

NET WT./Serving 2.64 oz - 75 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



Serving Suggestion



PROFITEROLES DARK

Cream puffs filled with vanilla cream and enrobed in chocolate.

ITEM CODE: 1544

24 Puffs - Suggested Serving 2 Puffs

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.2 oz - 91 g

ITEM CODE: 2693 Small

6 Servings

NET WT. 15.9 oz - 0.45 kg

NET WT./Serving 2.64 oz - 75 g

ITEM CODE: 2468 Retail Box

24 Puffs - Suggested Serving 3 Puffs

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 4.9 oz - 138 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



PLAIN PROFITEROLES

Cream puffs filled with vanilla cream.

ITEM CODE: 3138

50 Puffs - Suggested Serving 2 Puffs

NET WT. 1 lb 12 oz - 0.8 kg

NET WT./Serving 1.12 oz - 32 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ BIG

Layers of sponge cake soaked in espresso and mascarpone cream, dusted with cocoa powder.

ITEM CODE: 2501

2 Trays Whole

Suggested Servings/Tray 15

NET WT. 8 lbs 2.5 oz - 3.7 kg

NET WT./Serving 4.33 oz - 123 g

ITEM CODE: 2118

Servings Precut 6

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 5.29 oz - 150 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ BIG LADYFINGER

Layers of espresso drenched ladyfingers separated by mascarpone cream and dusted with cocoa powder.

ITEM CODE: 2486

2 Trays Whole

Suggested Servings/Tray 15

NET WT. 9 lbs 0.6 oz - 4.1 kg

NET WT./Serving 4.79 oz - 136 g

ITEM CODE: 2817

1 Tray Precut - 15 Servings

NET WT. 4 lbs 8.3 oz - 2.05 kg

NET WT./Serving 4.79 oz - 136 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator

ITEM CODE: 2487 Retail Box

1 Tray Precut - 15 servings

NET WT. 4 lbs 8.3 oz - 2.05 kg

NET WT./Serving 4.8 oz - 137 g





TIRAMISÙ TRADITIONAL

Mascarpone cream on a sponge base covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder.

ITEM CODE: 0952

Suggested Servings 11

NET WT. 2 lbs 5 oz - 1.05 kg

NET WT./Serving 3.38 oz - 96 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ ROUND

Zabaione cream divided by three layers of espresso soaked sponge cake finished with a dusting of cocoa powder.

ITEM CODE: 3364

Precut - 12 Servings

NET WT. 2 lbs 12.4 oz - 1.26 kg

NET WT./Serving 3.7 oz - 105 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



TIRAMISÙ TOASTED ALMOND

Two layers of ladyfingers and mascarpone cream, topped with toasted almonds and Amaretto cookie crumbs.

ITEM CODE: 2237

1 Tray Whole

Suggested Servings/Tray 20

NET WT. 4 lbs 6.5 oz - 2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



TORTA NOCCIOLA (HAZELNUT CAKE)

Alternating layers of hazelnut cake, hazelnut cream made with hazelnuts from Piedmont and chocolate cream, finished with praline hazelnuts.

ITEM CODE: 2179

Precut - 10 Servings
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.88 oz - 110 g

- 🕒 10 hours in the refrigerator
- ❄️ 3 days in the refrigerator



RICOTTA AND PISTACHIO CAKE

Pistachio and ricotta creams separated by sponge cake, decorated with pistachio pieces and dusted with powdered sugar.

ITEM CODE: 0146

Precut - 12 Servings
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.24 oz - 92 g

- 🕒 8 hours in the refrigerator
- ❄️ 3 days in the refrigerator

ITEM CODE: 1167 Retail Box

Precut - 12 Servings
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.24 oz - 92 g



BLANCA

A hazelnut cookie base and chocolate sponge cake filled and topped with vanilla flavored cream studded with chocolate chips, all coated in a white chocolate miroir and rimmed with white chocolate sprinkles.

ITEM CODE: 0298

Precut - 12 servings
NET WT. 3 lbs 1.4 oz - 1.4 kg
NET WT./Serving 4.12 oz - 117g

- 🕒 8 hours in the refrigerator
- ❄️ 3 days in the refrigerator



PASTIERA

The classic Neapolitan cake: shortcrust pastry base filled with a blend of ricotta cheese, wheat and candied fruit.

ITEM CODE: 0152

Suggested Servings 14

NET WT. 3 lbs 4.9 oz - 1.5 kg

NET WT./Serving 3.81 oz - 108 g

🕒 10 hours in the refrigerator

🌿 6 days in the refrigerator



TORTA DELLA NONNA

(GRANDMOTHER CAKE)

Pastry cream with a hint of lemon on a base of shortcrust pastry, covered with pine nuts, almonds and powdered sugar.

ITEM CODE: 1290 Whole

ITEM CODE: 1532

Precut-12 Servings

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g

ITEM CODE: 1165 Retail Box

Precut - 12 servings

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g

ITEM CODE: 2701 Whole 8" Cake

Suggested Servings 6

NET WT. 1 lb 1.6 oz - 0.5 kg

NET WT./Serving 2.92 oz - 83 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



CHOCOLATE TEMPTATION

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.

ITEM CODE: 0103

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator

ITEM CODE: 2472 Retail Box

Precut - 12 servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g





MILLEFOGLIE (NAPOLEON)

Crisp layers of puff pastry filled with pastry cream and decorated with powdered sugar.

ITEM CODE: 1292

Suggested Servings 11

NET WT. 2 lbs 15.6 oz - 1.35 kg

NET WT./Serving 4.3 oz - 122 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



FRUTTI DI BOSCO (MIXED BERRY TART)

Shortcrust pastry base filled with Chantilly cream, topped with a layer of sponge cake and lavishly garnished with an assortment of berries: blackberries, blueberries, raspberries, red currants and strawberries.

ITEM CODE: 3518 Whole

ITEM CODE: 3663 Precut-12 Servings

NET WT. 3 lbs 3 oz - 1.45 kg

NET WT./Serving 4.23 oz - 120 g

ITEM CODE: 1168 Retail Box

Precut - 12 servings

NET WT. 3 lbs 3 oz - 1.45 kg

NET WT./Serving 4.23 oz - 120 g

ITEM CODE: 2078 Whole 8" Cake

Suggested Servings 8

NET WT. 1 lb 6.9 oz - 0.65 kg

NET WT./Serving 2.9 oz - 81 g

🕒 8 hours in the refrigerator

🌿 2 days in the refrigerator





MONTEROSA

A creamy mix of mascarpone and ricotta cheese, divided by a delicate layer of sponge cake, topped with wild strawberries.

ITEM CODE: 3666

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



APPLE STRUDEL

Classic Austrian Apple Strudel: A blend of apples, raisins and spices, all enveloped in a puff pastry and decorated with glazed sliced apples.

ITEM CODE: 0172

Suggested Servings 10

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.88 oz - 110 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



TORTA DI NOCI (WALNUT CAKE)

Moist walnut cake filled with walnut cream and topped with walnuts.

ITEM CODE: 2646

Suggested servings 12

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator

Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



TORTA LIMONE

(LEMON MERINGUE)

Shortcrust pastry base filled with a refreshing lemon cream made with lemons from Sicily, topped with a golden baked meringue.

ITEM CODE: 1452

Suggested Servings 14

NET WT. 2 lbs 3 oz - 1 kg

NET WT./Serving 2.5 oz - 71 g

ITEM CODE: 2691 Whole 8" Cake

Suggested Servings 6

NET WT. 1 lb 0.9 oz - 0.48 kg

NET WT./Serving 2.82 oz - 80 g

 8 hours in the refrigerator

 3 days in the refrigerator



CROSTATÀ DI PERE (PEAR TART)

Almond cream topped with pear halves on a shortcrust pastry base.

ITEM CODE: 2636

Suggested Servings 14

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 2.79 oz - 79 g

🕒 10 hours in the refrigerator

🌿 6 days in the refrigerator



FRAGOLINE (WILD STRAWBERRY TART)

Shortcrust pastry base filled with vanilla cream, a layer of sponge cake and topped with glazed wild strawberries.

ITEM CODE: 3351

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.81 oz - 108 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



TORTA DI MELE (APPLE TART)

Shortcrust pastry base filled with sliced apples from Trentino, decorated with a lattice of shortcrust pastry strips and finished with glaze.

ITEM CODE: 1533

Precut - 12 Servings

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator

ITEM CODE: 1166 Retail Box

Precut - 12 servings

NET WT. 2 lbs 13.7 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g





CROSTATE CRÈME BRULÉE

A shortcrust pastry base filled with cream & finished with caramelized sugar.

ITEM CODE: 0260

Suggested servings 14

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.28 oz - 93 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



CIOCCOLATO MORE E LAMPONE (CHOCOLATE MIXED BERRY)

A chocolate and almond shortcrust pastry filled with chocolate ganache made with cocoa nibs from the Dominican Republic, topped with raspberries and blackberries.

ITEM CODE: 0360

Precut - 12 servings

NET WT. 3 lbs 11.2 oz - 1.68 kg

NET WT./Serving 4.93 oz - 140 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



HAZELNUT PASSION

Chocolate shortcrust pastry filled with hazelnut cream made with hazelnuts from Piedmont, decorated with praline hazelnuts.

ITEM CODE: 0431

Precut - 12 Servings

NET WT. 3 lbs 4.9 oz - 1.5 kg

NET WT./Serving 4.4 oz - 125 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



CROSTATA AL CIOCCOLATO (CHOCOLATE TART)

A shortcrust pastry filled with a chocolate hazelnut cream.

ITEM CODE: 2475

Suggested Servings 12

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.24 oz - 92 g

🕒 4-6 hours in the refrigerator

🌿 6 days in the refrigerator



CROSTATA LIMONE ZENZERO (LEMON & GINGER TART)

A multigrain tart shell filled with lemon and ginger marmalade.

ITEM CODE: 1125

Suggested Servings 12

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

🕒 4-6 hours in the refrigerator

🌿 6 days in the refrigerator



CROSTATA SAMBUCCO LAMPONI (ELDERBERRY & RASPBERRY TART)

A multigrain tart shell filled with elderberry and raspberry marmalade.

ITEM CODE: 1127

Suggested Servings 12

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

🕒 4-6 hours in the refrigerator

🌿 6 days in the refrigerator

Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



MANGO MOUSSE

Mango mousse on a sponge base, decorated with juicy mango chunks and glaze.

ITEM CODE: 0053P

Precut - 12 Servings

NET WT. 2 lbs 12 oz - 1.25 kg

NET WT./Serving 3.66 oz - 104 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



MOUSSE AL CIOCCOLATO (CHOCOLATE MOUSSE)

A chocolate sponge base topped with a dark chocolate mousse and dusted with cocoa powder.

ITEM CODE: 3040

Precut - 12 Servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.12 oz - 117 g

ITEM CODE: 2709 Whole 6" Cake

Suggested Servings 6

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



3 CHOCOLATE MOUSSE

White and dark chocolate mousse on a sponge base, coated with a chocolate hazelnut glaze and topped with white chocolate shavings.

ITEM CODE: 2502

Precut - 12 Servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.1 oz - 117 g

ITEM CODE: 2510 Retail Box

Precut - 12 servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.1 oz - 117 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



CARAMEL APPLE WALNUT CAKE

Layers of apple cake studded with walnuts, filled and iced with caramel cream, decorated with apple cake crumbs and gooey caramel.

ITEM CODE: 8528

Precut - 16 Servings

NET WT. 4 lbs 4.6 oz - 1.95 kg

NET WT./Serving 4.26 oz - 121 g

🕒 12 hours in the refrigerator

❄️ 3 days in the refrigerator



SELVA NERA (BLACK FOREST)

Chocolate sponge cake surrounds a layer of chocolate and Chantilly cream, studded with Amarena cherries, separated by white sponge cake and decorated with a chocolate ribbon.

ITEM CODE: 3365

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.38 oz - 96 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



CAPPUCCINO CAKE

Alternating layers of espresso drenched chocolate sponge cake and coffee cream, decorated with cocoa powder.

ITEM CODE: 3371

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.38 oz - 96 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



LIMONCELLO MASCARPONE CAKE

Alternating layers of sponge cake and lemon infused mascarpone cream, decorated with Limoncello sauce.

ITEM CODE: 2900

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

⏰ 8 hours in the refrigerator

🌿 3 days in the refrigerator



TRES LECHES

Sponge cake soaked in 3 types of milk, decorated with a whipped cream topping.

ITEM CODE: 8569

Precut - 15 Servings

NET WT. 4 lbs 2.8 oz - 1.9 kg

NET WT./Serving 4.44 oz - 126 g

⏰ 12-16 hours in the refrigerator

🌿 5 days in the refrigerator



RED VELVET

A red hued chocolate layer cake, filled and iced with a smooth cream cheese frosting, finished with chocolate drizzle and surrounded by red velvet cake crumbs.

ITEM CODE: 8586

Precut - 14 Servings

NET WT. 4 lbs 1 oz - 1.85 kg

NET WT./Serving 4.65 oz - 132 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



LIMONCELLO RASPBERRY CAKE

Layers of Limoncello soaked sponge cake filled with lemon cream and raspberry marmalade, decorated with a raspberry miroir and white chocolate piping.

ITEM CODE: 8502

Precut - 16 Servings

NET WT. 3 lbs 4.8 oz - 1.5 kg

NET WT./Serving 3.28 oz - 93 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



CARROT CAKE

Alternating layers of cream cheese icing and moist carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple, decorated with crushed walnuts.

ITEM CODE: 0042P

Precut - 16 Servings

NET WT. 4 lbs 11.7 oz - 2.15 kg

NET WT./Serving 4.72 oz - 134 g

🕒 12 hours in the refrigerator

🌿 3 days in the refrigerator



CHOCOLATE FONDANT

Chocolate layer cake filled with chocolate ganache, topped with a chocolate miroir and rimmed with chocolate flakes.

ITEM CODE: 0040P

Precut - 16 Servings

NET WT. 5 lbs 3 oz - 2.35 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 5 days in the refrigerator



OLD FASHIONED CHOCOLATE FUDGE CAKE

Alternating layers of rich fudgy cake and smooth chocolate icing, decorated with chocolate shavings.

ITEM CODE: 8529

Precut - 14 Servings

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 5 days in the refrigerator



CHOCOLATE CAKE

Traditional rich, moist devil's food style chocolate cake with dark chocolate frosting and decorated with dark chocolate flakes.

ITEM CODE: 8567

Precut - 14 Servings

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 5 days in the refrigerator

Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



TRADITIONAL NEW YORK CHEESECAKE

A creamy, rich New York cheesecake sits on a graham cracker base.

ITEM CODE: 0029P

Precut - 14 Servings

NET WT. 4 lbs 0.7 oz - 1.84 kg

NET WT./Serving 4.62 oz - 131 g

🕒 18 hours in the refrigerator

❄️ 3 days in the refrigerator



NEW YORK CHEESECAKE

New York cheesecake flavored with a hint of Bourbon vanilla, on a sponge cake base.

ITEM CODE: 0033P

Precut - 16 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 4.69 oz - 133 g

🕒 18 hours in the refrigerator

❄️ 3 days in the refrigerator



RICOTTA CHEESECAKE

Cheesecake made with ricotta cheese, delicately textured with a hint of natural orange essence.

ITEM CODE: 0034P

Precut - 16 Servings

NET WT. 4 lbs 15 oz - 2.25 kg

NET WT./Serving 4.93 oz - 140 g

🕒 18 hours in the refrigerator

❄️ 3 days in the refrigerator



CHEESECAKE ALLE FRAGOLE (WILD STRAWBERRY CHEESECAKE)

Silky New York cheesecake crowned with wild strawberries sits on a sponge cake base.

ITEM CODE: 0026P

Precut - 14 Servings

NET WT. 5 lbs 8 oz - 2.5 kg

NET WT./Serving 6.27 oz - 178 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



RASPBERRY CHEESECAKE

A sponge cake base, New York style cheesecake topped with raspberry marmalade and cream rosettes.

ITEM CODE: 0037P

Precut - 16 Servings

NET WT. 5 lbs 2 oz - 2.34 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



PUMPKIN CHEESECAKE (SEASONAL)

A graham cracker base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 0010P

Precut - 14 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 5.36 oz - 152 g

- 🕒 18 hours in the refrigerator
- 🌿 5 days in the refrigerator



LEMON BLUEBERRY CRUMB CHEESECAKE

A graham cracker base topped with a creamy lemon cheesecake and finished with blueberry streusel crumb.

ITEM CODE: 8535

Precut - 16 Servings

NET WT. 4 lbs 2.8 oz - 1.9 kg

NET WT./Serving 4.16 oz - 118 g

- 🕒 18 hours in the refrigerator
- 🌿 3 days in the refrigerator



CHOCOLATE GANACHE CHEESECAKE

New York style cheesecake topped with a thick, rich layer of chocolate ganache, sits on a chocolate sponge cake base, all coated with chocolate sponge cake crumbs.

ITEM CODE: 0043P

Precut - 16 Servings

NET WT. 5 lbs 2.7 oz - 2.35 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



CHOCOLATE CHIP CHEESECAKE

New York cheesecake studded with chocolate chips and topped with chocolate flakes, sits on a sponge cake base.

ITEM CODE: 0039P

Precut - 16 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 4.7 oz - 133 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



PISTACHIO CHEESECAKE

A creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a graham cracker base.

ITEM CODE: 8581

Precut - 16 Servings

NET WT. 4 lbs 5 oz - 1.98 kg

NET WT./Serving 4.33 oz - 123 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



DULCE DE LECHE CHEESECAKE

A graham cracker base holds a velvety dulce de leche cheesecake, topped with dulce de leche mousse and chocolate shavings.

ITEM CODE: 8561

Precut - 16 Servings

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 4.51 oz - 128 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator

Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



CHOCOLATE MOUSSE GLASS

Rich chocolate mousse with a heart of zabaione, topped with chocolate curls.

ITEM CODE: 3149

12 Servings/case

NET WT. 2 lbs 1.8 oz - 0.96 kg

NET WT./Serving 2.82 oz - 80 g

 6 hours in the refrigerator

 2 days in the refrigerator



TIRAMISÙ GLASS

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder.

ITEM CODE: 3466

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



PROFITEROLES GLASS

Cream puffs surrounded by
vanilla and chocolate cream.

ITEM CODE: 3150

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.53 oz - 100 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



COPPA CATALANA

Creamy custard topped
with caramelized sugar.

ITEM CODE: 1987

9 Servings/case

NET WT. 2 lbs 12.4 oz - 1.26 kg

NET WT./Serving 4.93 oz - 140 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



ESPRESSO CRÈME BRÛLÉE

Creamy custard flavored with espresso, topped with caramelized sugar.

ITEM CODE: 0758

9 Servings/case

NET WT. 2 lbs 12 oz - 1.26 kg

NET WT./Serving 4.93 oz - 140 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



CRÈME BRÛLÉE AND BERRIES

A layer of raspberry sauce topped with a creamy custard and decorated with mixed berries coated in caramel.

ITEM CODE: 0881

9 Servings/case

NET WT. 2 lbs 6 oz - 1.08 kg

NET WT./Serving 4.23 oz - 120 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



COPPA 3 CHOCOLATES

Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.

ITEM CODE: 0193

9 Servings/case

NET WT. 2 lbs 2.9 oz - 0.99 kg

NET WT./Serving 3.9 oz - 110 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



COPPA RASPBERRIES AND CREAM

A delicate sponge cake holds a layer of raspberries topped with mascarpone cream and decorated with crushed pistachios.

ITEM CODE: 0232

9 Servings/case

NET WT. 1 lb 12.5 oz - 0.81 kg

NET WT./Serving 3.17 oz - 90 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



COPPA MASCARPONE

A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls.

ITEM CODE: 0830

9 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 3.52 oz - 100 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



COPPA MASCARPONE AND FRAGOLE

(MASCARPONE AND STRAWBERRIES)

A sponge cake base topped with mascarpone cream studded with chocolate chips, topped with wild strawberries and strawberry sauce.

ITEM CODE: 0135

9 Servings/case

NET WT. 2 lbs 2.9 oz - 0.99 kg

NET WT./Serving 3.88 oz - 110 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



COPPA AL LIMONE DI SORRENTO IGP

Sponge cake soaked in lemon juice followed by vanilla flavored cream, topped with lemon sauce & chopped pistachios. Each cup contains 1.2 oz of fresh lemons from Sorrento PGI.

ITEM CODE: 1131

9 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 3.52 oz - 100 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator

Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



LIMONCELLO FLUTE

Refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce.

ITEM CODE: 1398

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



GUAVA MANGO FLUTE

Creamy tropical guava gelato swirled with sweet mango sauce.

ITEM CODE: 2380

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

- 🔥 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



MIXED BERRY FLUTE

Mixed berry gelato with a hint of lemon juice swirled with raspberry sauce.

ITEM CODE: 1393

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

- 🔥 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



HAZELNUT CHOCOLATE FLUTE

Smooth hazelnut gelato made with hazelnuts from Piedmont, swirled with rich chocolate sauce.

ITEM CODE: 2572

8 Servings/case

NET WT. 1 lb 12.2 oz - 0.8 kg

NET WT./Serving 3.52 oz - 100 g

- 🔥 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



COPPA STRACCIATELLA

Chocolate chip gelato swirled together with chocolate syrup, topped with cocoa powder and hazelnuts.

ITEM CODE: 1482

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COPPA CAFFÈ

Fior di latte gelato with a rich coffee and pure cocoa swirl.

ITEM CODE: 1397

6 Servings/case

NET WT. 1 lb 4 oz - 0.57 kg

NET WT./Serving 3.35 oz - 95 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COPPA PISTACHIO

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios.

ITEM CODE: 0821

6 Servings/case

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



COPPA YOGURT AND BERRIES



Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants.

ITEM CODE: 1571

6 Servings/case

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

-  Ready to serve
-  Keep frozen (0°F/-18°C)



COPPA STRAWBERRIES AND CARAMEL



Fior di latte gelato, swirled with caramel, almond crunch and wild strawberries, topped with slivered almonds.

ITEM CODE: 0738

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

-  Ready to serve
-  Keep frozen (0°F/-18°C)



COPPA SPAGNOLA



Vanilla gelato and Amarena cherry sauce swirled together, topped with Amarena cherries.

ITEM CODE: 1520

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

-  Ready to serve
-  Keep frozen (0°F/-18°C)

Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



TIRAMISÙ CUP

Coffee and zabaione cream
on a layer of sponge cake
soaked in espresso, dusted
with cocoa powder.

ITEM CODE: 2596

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

 6 hours in the refrigerator

 2 days in the refrigerator



PROFITEROLES CUP

A layer of vanilla cream topped with cream puffs covered in chocolate.

ITEM CODE: 2597

12 Servings/case

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./Serving 3.17 oz - 90 g

🕒 6 hours in the refrigerator

❄️ 2 days in the refrigerator



COPPA FRUTTI DI BOSCO (MIXED BERRY CUP)

A rich, creamy mousse topped with mixed berry marmalade.

ITEM CODE: 1124

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 4-6 hours in the refrigerator
- 🌿 2 days in the refrigerator



COPPA TIRAMISÙ (TIRAMISÙ CUP)

A gluten free sponge base topped with mascarpone cream and dusted with cocoa powder.

ITEM CODE: 1123

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 4-6 hours in the refrigerator
- 🌿 2 days in the refrigerator



CHOCOLATE & CREAM CAKE CUP **GRAB & GO**

Inviting layers of vanilla flavored cream fill this cup and the cream puffs hidden within, all finished in a delectable chocolate cream.

ITEM CODE: 2776

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

- 🕒 Defrost overnight in the refrigerator
- 🌿 4 days in the refrigerator



TIRAMISÙ CAKE CUP

GRAB & GO

A golden sponge cake soaked in rich espresso followed by a layer of smooth mascarpone cream and finished with a dusting of cocoa.

ITEM CODE: 2775

12 Servings/case

NET WT. 2 lbs 14.5 oz - 1.32 kg

NET WT./Serving 3.9 oz - 110 g

- 🕒 Defrost overnight in the refrigerator
- ❄️ 4 days in the refrigerator



STRAWBERRY & CREAM CAKE CUP

GRAB & GO

A tender sponge cake topped with silky cream and finished with a lusciously sweet strawberry sauce.

ITEM CODE: 2777

12 Servings/case

NET WT. 3 lbs 2.8 oz - 1.44 kg

NET WT./Serving 4.2 oz - 120 g

- 🕒 Defrost overnight in the refrigerator
- ❄️ 4 days in the refrigerator



TOASTED ALMOND CAKE CUP

GRAB & GO

A moist sponge cake covered with rich mascarpone cream and finished with toasted almonds and crushed amaretto cookies.

ITEM CODE: 2778

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

- 🕒 Defrost overnight in the refrigerator
- ❄️ 4 days in the refrigerator

Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



TIRAMISÙ INDIVIDUAL

Traditional tiramisù made with espresso soaked ladyfingers and mascarpone cream, dusted with cocoa powder.

ITEM CODE: 0577

10 Servings/case

NET WT. 2 lbs 6.8 oz - 1.1 kg

NET WT./Serving 3.9 oz - 110 g

🕒 7 hours in the refrigerator

❄️ 3 days in the refrigerator



CRÈME BRÛLÉE - IN RAMEKIN

A creamy custard presented in a traditional ceramic ramekin, comes with a packet of sugar.

ITEM CODE: 0650

8 Servings/case

NET WT. 2 lbs 0.4 oz - 0.92 kg

NET WT./Serving 4.05 oz - 115 g

🕒 6 hours in the refrigerator

❄️ 2 days in the refrigerator



BABÀ

A traditional Neapolitan rum soaked cake.

ITEM CODE: 0158

8 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 3.96 oz - 112 g

🕒 5 hours in the refrigerator

❄️ 3 days in the refrigerator



MINI CARROT CAKE



Alternating layers of gluten free carrot cake spiced with cinnamon, chopped walnuts, raisins and pineapple and a smooth cream cheese icing all topped with white chocolate curls.

ITEM CODE: 8519

16 Servings/case

NET WT. 4 lbs 15 oz - 2.25 kg

NET WT./Serving 4.93 oz - 140 g

-  12 hours in the refrigerator
-  3 days in the refrigerator



MINI RED VELVET



Alternating layers of gluten free red hued chocolate sponge cake and cream cheese icing topped with gluten free cake crumbs.

ITEM CODE: 8520

16 Servings/case

NET WT. 3 lbs 13.6 oz - 1.75 kg

NET WT./Serving 3.84 oz - 109 g

-  12 hours in the refrigerator
-  3 days in the refrigerator



CHOCOLATE CARAMEL CRUNCH



A flourless chocolate cake filled with crunchy almond bits, topped with creamy caramel and hazelnuts, drizzled with chocolate.

ITEM CODE: 8505

16 Servings/case

NET WT. 4 lbs 8 oz - 2.05 kg

NET WT./Serving 4.51 oz - 128 g

-  10 hours in the refrigerator
-  3 days in the refrigerator



CHOCOLATE DUO MOUSSE

Candied cherries separate a layer of white and dark chocolate mousse on a base of chocolate sponge cake, finished with chocolate shavings.

ITEM CODE: 101515

16 Servings/case
NET WT. 3 lbs 1.5 oz - 1.4 kg
NET WT./Serving 3.1 oz - 87 g

- 🕒 4 hours in the refrigerator
- 🌿 3 days in the refrigerator



CREMOSO AL CIOCCOLATO (CREAMY CHOCOLATE)

Chocolate mousse on a sponge cake base, with a heart of creamy chocolate from Santo Domingo, topped with chocolate flakes.

ITEM CODE: 0137

12 Servings/case
NET WT. 3 lbs 2.6 oz - 1.44 kg
NET WT./Serving 4.23 oz - 120 g

- 🕒 4 hours in the refrigerator
- 🌿 2 days in the refrigerator



CHOCOLATE TRUFFLE MOUSSE

Chocolate sponge base topped with a rich chocolate mousse and dusted with cocoa powder.

ITEM CODE: 101516

16 Servings/case
NET WT. 3 lbs 8 oz - 1.6 kg
NET WT./Serving 3.52 oz - 100 g

- 🕒 4 hours in the refrigerator
- 🌿 3 days in the refrigerator



CUBO AI DUE CIOCCOLATI (DOUBLE CHOCOLATE CUBE)

Cream made from white chocolate & fresh cream, a crunchy hazelnut layer & sponge cake all delicately coated with a thin layer of dark chocolate.

ITEM CODE: 0565

6 Servings/case

NET WT. 1 lb 3 oz - 0.54 kg

NET WT./Serving 3.17 oz - 90 g

🕒 4 hours in the refrigerator

🌿 2 days in the refrigerator



GIROTONDO ALLE MANDORLE (ALMOND TWIRL)

Sponge cake sprinkled with rum, a layer of hazelnut crunch topped with cream made with almond paste from Sicily & fresh cream, all delicately coated with white chocolate.

ITEM CODE: 0084

6 Servings/case

NET WT. 1 lb 3 oz - 0.54 kg

NET WT./Serving 3.17 oz - 90 g

🕒 4 hours in the refrigerator

🌿 2 days in the refrigerator



GEOMETRIA DI CIOCCOLATO E PERE (GEOMETRIC CHOCOLATE & PEAR)

Dark chocolate cream, pear puree & cubes from Italian pears, all decorated with dark chocolate.

ITEM CODE: 1164

6 Servings/case

NET WT. 1 lb 3 oz - 0.54 kg

NET WT./Serving 3.17 oz - 90 g

🕒 4 hours in the refrigerator

🌿 2 days in the refrigerator



CHOCOLATE SOUFFLÉ

Moist chocolate cake with a heart of creamy rich chocolate.

ITEM CODE: 1467

12 Servings/case

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

- 🕒 8 hours in the refrigerator
- 🌙 3 days in the refrigerator
- 🔥 Defrosted: Oven 4 minutes at 365°F/180°C
- 🍷 Remove from aluminum cup/ Frozen: 50 sec. (800W), Defrosted: 20 sec. (800W)



CHOCOLATE SALTED CARAMEL SOUFFLÉ

Moist chocolate cake with a heart of creamy salted caramel.

ITEM CODE: 2378

12 Servings/case

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./Serving 3.17 oz - 90 g

- 🕒 8 hours in the refrigerator
- 🌙 3 days in the refrigerator
- 🔥 Defrosted: Oven 4 minutes at 365°F/180°C
- 🍷 Remove from aluminum cup/ Frozen: 50 sec. (800W), Defrosted: 20 sec. (800W)



PYRAMID

Chocolate mousse on a chocolate sponge cake base with a crunchy giandua center, dusted with cocoa powder and decorated with white chocolate drops.

ITEM CODE: 0474

6 Servings/case

NET WT. 13.7 oz - 0.39 kg

NET WT./Serving 2.29 oz - 65 g

- 🕒 7 hours in the refrigerator
- 🌙 2 days in the refrigerator



MINI KEY LIME CHEESECAKE

A graham cracker base topped with key lime infused cheesecake decorated with a key lime glaze.

ITEM CODE: 0122

16 Servings/case

NET WT. 4 lbs 14.84 oz - 2.24 kg

NET WT./Serving 4.93 oz - 140 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



MINI PUMPKIN CHEESECAKE (SEASONAL)

A smaller version of our Pumpkin Cheesecake. A cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 8548

16 Servings/case

NET WT. 4 lbs 14.84 oz - 2.24 kg

NET WT./Serving 4.93 oz - 140 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



MINI NY CHEESECAKE

A small version of our famous New York cheesecake, flavored with a hint of vanilla.

ITEM CODE: 0133

16 Servings/case

NET WT. 4 lbs 6.4 oz - 2 kg

NET WT./Serving 4.4 oz - 125 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



APPLE TARTLET

Shortcrust pastry base filled with sliced apples and topped with almond cream.

ITEM CODE: 2800

6 Servings/case

NET WT. 1 lb 10.4 oz - 0.75 kg

NET WT./Serving 4.41 oz - 125 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



PEAR TARTLET

Puff pastry covered with a layer of almond cream and topped with pear slices.

ITEM CODE: 8583

12 Servings/case

NET WT. 3 lbs 15 oz - 1.8 kg

NET WT./Serving 5.29 oz - 150 g

🕒 7 hours in the refrigerator

🌿 3 days in the refrigerator



MINI MIXED BERRY

A shortcrust pastry shell filled with Chantilly cream, topped with an assortment of berries and finished with powdered sugar.

ITEM CODE: 8533

9 Servings/case

NET WT. 2 lbs 6.7 oz - 1.1 kg

NET WT./Serving 4.3 oz - 122 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



FILLO PERE E CIOCCOLATO

(FILLO PEAR & CHOCOLATE)

A chocolate fillo dough pouch holds a rich chocolate cream studded with pear pieces all finished with a dusting of powdered sugar.

ITEM CODE: 0654

6 Servings/case
Net wt. 1 lb 5.1 oz – 0.6 kg
Net wt./Serving 3.5 oz – 100 g

- 🕒 4 hours in the refrigerator
- 🌿 2 days in the refrigerator



CHOCO NOCCIOLA

A chocolate sponge cake dome with a heart of chocolate hazelnut cream all covered with chocolate curls and finished with a dusting of cocoa powder.

ITEM CODE: 0265

9 Servings/case
Net wt. 1 lb 15.7 oz – 0.9 kg
Net wt./Serving 3.52 oz – 100 g

- 🕒 8 hours in the refrigerator
- 🌿 2 days in the refrigerator



MINI FLOURLESS CHOCOLATE CAKE

A flourless chocolate cake finished with a dusting of cocoa powder.

ITEM CODE: 8501

16 Servings/case
Net wt. 3 lbs 4.8 oz – 1.5 kg
Net wt./Serving 3.28 oz – 93 g

- 🕒 18 hours in the refrigerator
- 🌿 3 days in the refrigerator



RICOTTA E PERE

(RICOTTA & PEAR)

A delicate ricotta cream studded with pear pieces sandwiched between two soft hazelnut cookies and finished with a dusting of powdered sugar.

ITEM CODE: 2331

6 Servings/case

NET WT. 1 lb 4.1 oz - 0.57 kg

NET WT./Serving 3.35 oz - 95 g

🕒 4 hours in the refrigerator

🌿 2 days in the refrigerator



CASSATINA

A layer of sponge cake topped with ricotta cream all enclosed in a layer of marzipan, decorated with icing and candied fruit.

ITEM CODE: 1035

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 10 hours in the refrigerator

🌿 2 days in the refrigerator



MINI BERRY CRUMBLE

A moist cake studded with red currants and blueberries, topped with a crunchy crumble.

ITEM CODE: 0141

16 Servings/case

NET WT. 4 lbs 10 oz - 2.1 kg

NET WT./Serving 4.62 oz - 131 g

🕒 10 hours in the refrigerator

🌿 4 days in the refrigerator



RICOTTA & CAFFE

Creamy ricotta mousse with a heart of espresso and sponge cake, all molded to look like a traditional Italian ricotta in a basket.

ITEM CODE: 8523

8 Servings/case

NET WT. 1 lb 9.4 oz - 0.72 kg

NET WT./Serving 3.17 oz - 90 g

🕒 16-24 hours in the refrigerator

🌿 2 days in the refrigerator



TORTINA DELLA NONNA (GRANDMOTHER TARTLET)

A smaller version of our Grandmother Cake. Shortcrust pastry filled with pastry cream, topped with pine nuts, almonds and powdered sugar.

ITEM CODE: 0451

12 Servings/case

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



DELIZIA AL LIMONE

A sponge cake dome filled and coated with lemon cream.

ITEM CODE: 0576

6 Servings/case

NET WT. 1 lb 11.4 oz - 0.78 kg

NET WT./Serving 4.58 oz - 130 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator

MIGNON

An assortment of mini pastries.

1. Chocolate layer cake
2. Chocolate cup filled with pastry cream and topped with assorted berries
3. Mini Tiramisù
4. Chocolate cup filled with Chantilly cream and topped with raspberries
5. Cream puff topped and filled with chocolate cream
6. Shortcrust pastry filled with pastry cream and topped with assorted berries
7. Cream puff topped with white chocolate and filled with cream
8. Puff pastry filled with pastry cream

ITEM CODE: 2626

Approx. 57 Pieces/case

Suggested Servings 2 Pieces

NET WT. 2 lbs 3.2 oz - 1 kg

NET WT./Serving 1.2 oz - 34 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



BABY CAKES

An assortment of bite size cakes.

1. Royal Vanilla
2. Triple Chocolate Brownie
3. Strawberry
4. Vanilla Crème
5. Royal Chocolate
6. Lemon
7. Orange Crème
8. Chocolate Strawberry

ITEM CODE: 8031

144 Servings/case

Suggested Serving 2 Pieces

NET WT. 4 lbs 1.5 oz - 1.86 kg

NET WT./Serving 0.89 oz - 25 g

🕒 6 hours in the refrigerator

🌿 7 days in the refrigerator



Single Servings

SIGNATURE GLASS COLLECTION

SIGNATURE GELATO GLASS COLLECTION

PLASTIC CUP COLLECTION

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



SICILIAN CANNOLI

A pastry shell internally coated in chocolate and filled with ricotta, candied fruit and chocolate chips.

ITEM CODE: 1032

10 Servings/case

NET WT. 2 lbs 4.9 oz - 1.05 kg

NET WT./Serving 3.7 oz - 105 g

🕒 10 hours in the refrigerator

🌿 3 days in the refrigerator



CANNOLI CHIPS

Crispy fried cannoli shell triangles dusted with powdered sugar.

ITEM CODE: 1045

NET WT. 4 lbs 8 oz - 2.05 kg

🕒 Ready to serve

🌿 Store at room temperature





CANNOLI SHELL

Bindi offers a variety of cannoli shells and creams so clients can create their own preferred flavor combinations. Bindi cannoli shells are manufactured according to the traditional Sicilian recipe. Crisp and light, our shells are just like those found in pastry shops in Sicily and throughout Italy.

ITEM CODE: 1030 - Plain 5 inches

ITEM CODE: 1048 - Plain 4 inches

ITEM CODE: 1046 - Plain 3 inches

ITEM CODE: 1049 - Chocolate 4 inches

ITEM CODE: 1047 - Chocolate 3 inches

36 Servings/case



CANNOLI CREAM

Bindi cannoli creams are created following the original Sicilian recipe, mixing all natural “impastata”, 100% ricotta cheese with sugar. Impastata is defined as the “Queen” of the ricotta cheese, the creamiest of all. The result is a smoother, silkier cannoli filling. Our convenient pouch allows controlled dispensing of this cream and our variety of cream fillings provides customers with many possibilities.

PLAIN FILLING

Ricotta cheese with a hint of vanilla.

ITEM CODE: 8549

SICILIAN FILLING

Ricotta cheese, candied orange cubes and chocolate chips.

ITEM CODE: 1031

CHOCOLATE CHIP FILLING

Ricotta cheese and chocolate chips.

ITEM CODE: 1051

CHOCOLATE SICILIAN FILLING

Ricotta blended with chocolate, chocolate chips and candied orange cubes.

ITEM CODE: 1050

6 Pastry Bags/case

NET WT. 7 lbs 4.5 oz - 3.3 kg

 6-8 hours in the refrigerator

 4 days in the refrigerator



KIT CANNOLO ALLA SICILIANA

Traditional cannoli shell internally coated in chocolate, ricotta cream & candied orange peel. The package includes:

12 individually wrapped cannoli shells

4 pastry bags filled with ricotta cream

24 candied orange peels.

ITEM CODE: 1220

12 Servings/case

NET WT. 3 lbs 12.6 oz - 1.72 kg

 6 hours in the refrigerator

 2 days in the refrigerator



Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



TARTUFO CAFFÉ **(CAPPUCCINO TRUFFLE)**

Cappuccino gelato with a heart of espresso, covered with coffee flavored meringue sprinkles.

ITEM CODE: 1670

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

 Ready to serve

 Keep frozen (0°F/-18°C)



TARTUFO CLASSICO

(CHOCOLATE TRUFFLE)



Zabaione semifreddo surrounded by chocolate gelato and caramelized hazelnuts, topped with cocoa powder.

ITEM CODE: 0533

12 Servings/case

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

-  Ready to serve
-  Keep frozen (0°F/-18°C)



TARTUFO NOCCIOLA (HAZELNUT TRUFFLE)

A core of dark chocolate embraced by our hazelnut gelato covered with praline hazelnuts and meringue.

ITEM CODE: 0179

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



TARTUFO AL LIMONCELLO (LIMONCELLO TRUFFLE)

Lemon gelato made with lemons from Sicily, with a heart of Limoncello covered in meringue.

ITEM CODE: 1251

12 Servings/case

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



TARTUFO AL PISTACCHIO (PISTACHIO TRUFFLE)

A heart of pistachio cream surrounded by pistachio gelato all rolled in praline hazelnuts & pistachios.

ITEM CODE: 0988

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



SPUMONI BOMBA

Strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate.

ITEM CODE: 5158

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)

BOMBA

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a crunchy chocolate coating.

ITEM CODE: 5010

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



DREAM BOMBA

A heart of caramel surrounded by peanut butter gelato, coated in milk chocolate and decorated with peanut butter drizzle.

ITEM CODE: 5060

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

- Ready to serve
- Keep frozen (0°F/-18°C)



EXOTIC BOMBA

Mango, passion fruit and raspberry sorbetto, all covered in white chocolate and drizzled with chocolate.

ITEM CODE: 5058

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

- Ready to serve
- Keep frozen (0°F/-18°C)



VANILLA BEAN GELATO DOME

A vanilla bean gelato dome.

ITEM CODE: 5128

30 Servings/case

NET WT. 3 lbs 12.2 oz - 1.71 kg

NET WT./Serving 2 oz - 57 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)

KID'S BEAR

Chocolate gelato decorated
with chocolate ears and face.

ITEM CODE: 5076

16 Servings/case

NET WT. 2 lbs 4.9 oz - 1.05 kg

NET WT./Serving 2.29 oz - 65 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



CROCCANTE ALLE MANDORLE (CRUNCHY ALMOND)

A base of sponge cake topped with hazelnut semifreddo with a heart of chocolate, all covered with caramelized almonds.

ITEM CODE: 0267

9 Servings/case

NET WT. 1 lb 14.1 oz - 0.85 kg

NET WT./Serving 3.35 oz - 95 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



SEMIFREDDO TORRONCINO

Nougat semifreddo topped with caramelized hazelnuts.

ITEM CODE: 0514

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.90 kg

NET WT./Serving 2.60 oz - 75 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



STRAWBERRY & MASCARPONE GELATO

GRAB & GO

Strawberry & mascarpone gelato topped with white chocolate curls.

ITEM CODE: 2464

12 Servings/case

NET WT. 2 lbs 10 oz – 1.2 kg

NET WT./Serving 3.5 oz – 100 g

- 🚰 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



TRIPLE CHOCOLATE GELATO

GRAB & GO

A layer of dark and white chocolate gelato topped with milk chocolate.

ITEM CODE: 2461

12 Servings/case

NET WT. 2 lbs 10 oz – 1.2 kg

NET WT./Serving 3.5 oz – 100 g

- 🚰 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



PISTACHIO & ALMOND GELATO

GRAB & GO

Pistachio & almond gelato topped with pistachio pieces.

ITEM CODE: 2463

12 Servings/case

NET WT. 2 lbs 10 oz – 1.2 kg

NET WT./Serving 3.5 oz – 100 g

- 🚰 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



CAPPUCCINO SWIRL GELATO CUP

Coffee gelato swirled with coffee.

ITEM CODE: 0628

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

- 🚰 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



CHOCOLATE & CREAM SWIRL GELATO CUP

Cream gelato swirled with chocolate.

ITEM CODE: 0629

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

- 🚰 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



WILD BERRIES SWIRL GELATO CUP

Wild berry gelato swirled
with raspberry.

ITEM CODE: 0649

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



LIMONCELLO SWIRL GELATO CUP

Lemon gelato swirled with
Limoncello.

ITEM CODE: 0627

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

- 🕒 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)

Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



GLUTEN
FREE



VEGAN



KOSHER

PEACH RIPIENO

Peach sorbetto served
in the natural fruit shell.

ITEM CODE: 2124

12 Servings/case

NET WT. 1 lb 13.6 oz - 0.84 kg

NET WT./Serving 2.5 oz - 70 g



Ready to serve



Keep frozen (0°F/-18°C)





LEMON RIPIENO

A refreshing lemon sorbetto made with lemons from Sicily, served in the natural fruit shell.

ITEM CODE: 3062

12 Servings/case

NET WT. 3 lbs 9.6 oz - 1.63 kg

NET WT./Serving 4.8 oz - 136 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)



ORANGE RIPIENO

Orange sorbetto served in the natural fruit shell.

ITEM CODE: 3060

12 Servings/case

NET WT. 3 lbs 11.9 oz - 1.7 kg

NET WT./Serving 5 oz - 142 g

 Ready to serve

 Keep frozen (0°F/-18°C)



MANGO RIPIENO

Mango sorbetto served in the natural fruit shell.

ITEM CODE: 5004

12 Servings/case

NET WT. 2 lbs 4 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

 Ready to serve

 Keep frozen (0°F/-18°C)



GLUTEN
FREE



VEGAN



KOSHER



GLUTEN
FREE



VEGAN



KOSHER

PINEAPPLE RIPIENO

Pineapple sorbetto served
in the natural fruit shell.

ITEM CODE: 2012

12 Servings/case

NET WT. 2 lbs 10.2 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)

COCONUT RIPIENO

Creamy coconut sorbetto
served in the natural fruit shell.

ITEM CODE: 2013

12 Servings/case

NET WT. 3 lbs 4.8 oz - 1.5 kg

NET WT./Serving 4.4 oz - 125 g

🕒 Ready to serve

❄️ Keep frozen (0°F/-18°C)

Single Servings

SIGNATURE GLASS COLLECTION

SIGNATURE GELATO GLASS COLLECTION

PLASTIC CUP COLLECTION

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



TRUFFLE BROWNIE BAR

Dense truffle brownie made with dark chocolate, fresh creamery butter and pure vanilla extract.

ITEM CODE: 8100

42 Servings/case

NET WT. 11 lbs 3 oz - 5.09 kg

NET WT./Serving 4.26 oz - 121 g

TRUFFLE BROWNIE BITES

ITEM CODE: 8101

156 Servings/case

NET WT. 11 lbs 3 oz - 5.09 kg

NET WT./Serving 1.12 oz - 32 g

- 🕒 2 hours at room temperature
- ❄️ Ambient 30 days sealed, 8-10 days unwrapped but covered





LEMON BAR

Bright, fresh and tangy lemon curd on a buttery crust, topped with powdered sugar.

ITEM CODE: 8102

42 Servings/case

NET WT. 11 lbs 12 oz - 5.37 kg

NET WT./Serving 4.46 oz - 126 g

LEMON BITES

ITEM CODE: 8103

156 Servings/case

NET WT. 11 lbs 12 oz - 5.37 kg

NET WT./Serving 1.19 oz - 34 g

🕒 2 hours at room temperature

❄️ 14 days in the refrigerator

CARAMEL PECAN BAR

A buttery crust topped with whole pecans coated in caramel.

ITEM CODE: 8104

21 Servings/case

NET WT. 5 lbs 4 oz - 2.39 kg

NET WT./Serving 4 oz - 113 g

CARAMEL PECAN BITES

ITEM CODE: 8105

156 Servings/case

NET WT. 10 lbs 8 oz - 4.78 kg

NET WT./Serving 1.08 oz - 31 g

🕒 2 hours at room temperature

❄️ 14 days in the refrigerator



RASPBERRY LINZER BAR

A buttery shortbread crust topped with premium raspberry jam.

ITEM CODE: 8106

21 Servings/case

NET WT. 5 lbs 8 oz - 2.49 kg

NET WT./Serving 4 oz - 113 g

RASPBERRY LINZER BITES

ITEM CODE: 8107

156 Servings/case

NET WT. 11 lbs - 4.99 kg

NET WT./Serving 1.08 oz - 31 g

🕒 2 hours at room temperature

🌿 14 days in the refrigerator



CHEESECAKE BROWNIE SQUARE

Dense truffle brownie swirled with sweet cream cheese.

ITEM CODE: 8109

24 Servings/case - Individually Wrapped

NET WT. 4 lbs 8 oz - 2.04 kg

NET WT./Serving 3 oz - 85 g

🕒 2 hours at room temperature

🌿 14 days at room temperature



LEMON BLONDIE SQUARE

Buttery blondie with a fresh citrus lemon flavor balanced with creamy white chips.

ITEM CODE: 8110

24 Servings/case - Individually Wrapped

NET WT. 4 lbs 8 oz - 2.04 kg

NET WT./Serving 3 oz - 85 g

- 🕒 2 hours at room temperature
- 🌿 14 days at room temperature



TRUFFLE BROWNIE SQUARE

Dense truffle brownie made with dark chocolate, fresh creamery butter and pure vanilla extract.

ITEM CODE: 8108

24 Servings/case - Individually Wrapped

NET WT. 4 lbs 8 oz - 2.04 kg

NET WT./Serving 3 oz - 85 g

- 🕒 2 hours at room temperature
- 🌿 14 days at room temperature

Breakfast

CORNETTI

**CROISSANTS
& MINI CROISSANTS**

SFOGLIE

BOMBOLONI

WAFFLES

COOKIES



CORNETTO VUOTO (PLAIN CROISSANT)

ITEM CODE: 1113

50 Servings/case

NET WT. 8 lbs 13.1 oz - 4 kg

NET WT./Serving 2.82 oz - 80 g

 Do not defrost

 Oven 350°F for 25 minutes



CORNETTO AL CIOCCOLATO (CHOCOLATE CROISSANT)

Filled with chocolate hazelnut cream.

ITEM CODE: 1116

50 Servings/case

NET WT. 10 lbs 7.5 oz – 4.75 kg

NET WT./Serving 3.35 oz – 95 g



Do not defrost



Oven 350°F for 25 minutes



CORNETTO ALLA CREMA (CREAM CROISSANT)

Filled with pastry cream.

ITEM CODE: 1111

50 Servings/case

NET WT. 10 lbs 7.5 oz – 4.75 kg

NET WT./Serving 3.35 oz – 95 g



Do not defrost



Oven 350°F for 25 minutes



CORNETTO **ALL'ALBICOCCA** (APRICOT CROISSANT)

Filled with apricot marmalade.

ITEM CODE: 1110

50 Servings/case

NET WT. 10 lbs 7.5 oz – 4.75 kg

NET WT./Serving 3.35 oz – 95 g



Do not defrost



Oven 350°F for 25 minutes

Breakfast

CORNETTI

**CROISSANTS
& MINI CROISSANTS**

SFOGLIE

BOMBOLONI

WAFFLES

COOKIES





PLAIN CROISSANT

ITEM CODE: 1222

50 Servings/case

NET WT. 8 lbs 13.1 oz - 4 kg

NET WT./Serving 2.82 oz - 80 g

-  Do not defrost
-  Oven 350°F for 20-25 minutes



MULTIGRAIN CROISSANT

ITEM CODE: 2098

60 Servings/case

NET WT. 10 lbs 9.3 oz - 4.8 kg

NET WT./Serving 2.82 oz - 80 g

-  Do not defrost
-  Oven 350°F for 25 minutes

VEGAN CROISSANT

ITEM CODE: 1136

48 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 2.64 oz - 75 g

-  Do not defrost
-  Oven 350°F for 25 minutes



CHOCOLATE CROISSANT

ITEM CODE: 1223

48 Servings/case

NET WT. 9 lbs 8.4 oz - 4.32 kg

NET WT./Serving 3.17 oz - 90 g

-  Do not defrost
-  Oven 350°F for 20-25 minutes



PAIN AU CHOCOLAT

ITEM CODE: 0632

60 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 2.64 oz - 75 g

-  Do not defrost
-  Oven 350°F for 20-25 minutes



MINI PAIN AU CHOCOLAT

ITEM CODE: 0602

150 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 1.05 oz - 30 g

-  Do not defrost
-  Oven 350°F for 20 minutes



MINI CROISSANT

ITEM CODE: 0600

150 Servings/case

NET WT. 8 lbs 4.2 oz - 3.75 kg

NET WT./Serving 0.88 oz - 25 g

-  Do not defrost
-  Oven 350°F for 20 minutes

Breakfast

CORNETTI

**CROISSANTS
& MINI CROISSANTS**

SFOGLIE

BOMBOLONI

WAFFLES

COOKIES



STRUDEL (APPLE TURNOVER)

A puff pastry filled with apples and raisins.

ITEM CODE: 1707

80 Servings/case

NET WT. 7 lbs 0.8 oz - 3.2 kg

NET WT./Serving 2.82 oz - 80 g

 Do not defrost

 Oven 350°F for 25 minutes



CONCHIGLIA PANNA LATTE

A crisp puff pastry filled with cream.

ITEM CODE: 1081

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g

🔥 Do not defrost

🕒 Oven 350°F for 25 minutes



CONCHIGLIA CIOCCOLATO

A crisp puff pastry filled with chocolate hazelnut cream.

ITEM CODE: 1082

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g

🔥 Do not defrost

🕒 Oven 350°F for 25 minutes

Breakfast

CORNETTI

**CROISSANTS
& MINI CROISSANTS**

SFOGLIE

BOMBOLONI

WAFFLES

COOKIES



BOMBOLONI PLAIN

A soft, fluffy fried dough.

ITEM CODE: 1093

24 Servings/case

NET WT. 2 lbs 14.6 oz - 1.32 kg

NET WT./Serving 1.94 oz - 55 g

🕒 1.5-2 hours at room temperature

❄️ 1 day in the refrigerator



**BOMBOLONI
CACAO NOCCIOLA
(COCOA HAZELNUT)**

A soft, fluffy fried dough filled with cocoa hazelnut cream.

ITEM CODE: 1097

24 Servings/case

NET WT. 3 lbs 15.5 oz - 1.8 kg

NET WT./Serving 2.64 oz - 75 g

🕒 1.5-2 hours at room temperature

❄️ 1 day in the refrigerator



BOMBOLONI CREAM

A soft, fluffy fried dough filled with pastry cream.

ITEM CODE: 1095

24 Servings/case

NET WT. 3 lbs 15.5 oz - 1.8 kg

NET WT./Serving 2.64 oz - 75 g

🕒 1.5-2 hours at room temperature

❄️ 1 day in the refrigerator



MINI BOMBOLONI CACAO NOCCIOLA (COCOA HAZELNUT)

A smaller, two-bite version of our Bomboloni Cacao Nocciola. A soft, fluffy fried dough filled with cocoa hazelnut cream.

ITEM CODE: 0504

104 Servings/case

NET WT. 5 lbs 8.2 oz - 2.5 kg

NET WT./Serving 0.84 oz - 24 g

🕒 1.5-2 hours at room temperature

❄️ 1 day in the refrigerator



MINI CIAMBELLA

A soft, fluffy fried dough coated in sugar.

ITEM CODE: 0225

132 Servings/case

NET WT. 5 lbs 8.2 oz - 2.5 kg

NET WT./Serving 0.67 oz - 19 g

🕒 1.5-2 hours at room temperature

❄️ 1 day in the refrigerator



MINI BOMBOLONI CREAM

A smaller, two-bite version of our Bomboloni cream. A soft, fluffy fried dough filled with pastry cream.

ITEM CODE: 0224

104 Servings/case

NET WT. 5 lbs 8 oz - 2.5 kg

NET WT./Serving 0.84 oz - 24 g

🕒 1.5-2 hours at room temperature

❄️ 1 day in the refrigerator

Breakfast

CORNETTI

**CROISSANTS
& MINI CROISSANTS**

SFOGLIE

BOMBOLONI

WAFFLES

COOKIES



WAFFLE

(RETAIL PACK)




A thick, fluffy Belgian style waffle studded with sugar crystals.

ITEM CODE: 2002

54 Servings/case

NET WT. 10 lbs 11.4 oz - 4.86 kg

NET WT./Serving 3.2 oz - 90 g

-  Do not defrost
-  Remove from package/
Oven 400°F for 2-3 minutes
-  Remove from package/
Microwave 60-80 seconds (850W)



WAFFLE

A thick, fluffy Belgian waffle studded with sugar crystals.

ITEM CODE: 2357

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g



Do not defrost



Remove from package/
Oven 400°F for 2-3 minutes



Remove from package/
Microwave 60-80 seconds (850W)

Breakfast

CORNETTI

**CROISSANTS
& MINI CROISSANTS**

SFOGLIE

BOMBOLONI

WAFFLES

COOKIES



POKER DI FROLLE

An assortment of large shortbread cookies:

1. Shortbread cookie filled with apricot marmalade.
2. "S" shaped shortbread cookie.
3. Shortbread cookie filled with chocolate hazelnut cream.
4. Sugar cookie with an almond in the center.

ITEM CODE: 1621

NET WT. 6 lbs 2.56 oz - 2.8 kg

🕒 6 hours in the refrigerator

🌿 10 days in the refrigerator



SIGARETTE

ITEM CODE: 0409

350 Cookies/case

NET WT. 2 lbs 6.7 oz - 1.1 kg

NET WT./Serving 0.1 oz - 3.1 g

🌿 Store in a cool, dry place



TRADITIONAL ITALIAN BISCOTTI (COOKIES)

A. ESSE MIGNON
"S" shaped hazelnut
cookie with a dark
chocolate coating.

ITEM CODE: 0737
NET WT. 2 lbs 3 oz - 1 kg

B. DAMA
Shortbread cookie
checkered with chocolate.

ITEM CODE: 0732
NET WT. 2 lbs 3 oz - 1 kg

C. CANTUCCI
Traditional Italian biscotti
with almonds.

ITEM CODE: 0415
NET WT. 4 lbs 6 oz - 2 kg

D. BACIO DI DAMA
Sandwich cookie filled with
a chocolate hazelnut cream.

ITEM CODE: 0730
NET WT. 2 lbs 3 oz - 1 kg

E. CHOCOLATE
BACIO DI DAMA
Chocolate hazelnut
sandwich cookie filled
with a vanilla cream.

ITEM CODE: 1269
NET WT. 2 lbs 3 oz - 1 kg

F. SABBIOSINO
Sugar cookie with a drop
of rich dark chocolate.

ITEM CODE: 0733
NET WT. 2 lbs 3 oz - 1 kg

G. FRAGOLA
A rich buttery cookie with
strawberry marmalade.

ITEM CODE: 0607
NET WT. 2 lbs 3 oz - 1 kg

🕒 6 hours in the refrigerator
🌿 10 days in the refrigerator

Gelato & Sorbetto

GELATO & ACCESSORIES

SORBETTO



PAN

1.24 Gallon Pan

2 oz Scoop Servings/pan approx. 80

- 🔥 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



PAIL

Qty. 2 - 1.25 Gallon Pails

2 oz Scoop Servings/pan approx. 160

- 🔥 Ready to serve
- ❄️ Keep frozen (0°F/-18°C)



AMARENA CHERRY

A light cream base infused with imported, dark amarena cherries, brings an old world delight to your table.

PAN ITEM CODE: 7989

PAIL ITEM CODE: 7616



BANANA

Sweet and creamy, made only with real bananas, no artificial flavors. Our banana gelato will transport you to the tropics.

PAN ITEM CODE: 7014



CAPPUCCINO

Italy's most famous coffee drink, in a creamy, frozen version.

PAN ITEM CODE: 7075

PAIL ITEM CODE: 7617



CHOCOLATE

Classic, dark and rich; our chocolate gelato is made with the finest dutch cocoa, a premium blend containing 22% cocoa butter.

PAN ITEM CODE: 7990

PAIL ITEM CODE: 7614



CHOCOLATE CHIP

Ours is a comforting American version of the traditional Italian stracciatella, made with solid dark chocolate chips.

PAN ITEM CODE: 7999



CHOCOLATE CHIP MINT

Naturally refreshing mint and wonderful dark chocolate chips make this gelato sparkly.

PAN ITEM CODE: 5130



CINNAMON

Our cinnamon gelato is a superb accompaniment to almost any pie.

PAN ITEM CODE: 7029



COCONUT

Tropical flavor and the texture of real coconut are the hallmarks of our fine coconut gelato.

PAN ITEM CODE: 7078



COFFEE

Intense flavor and rich taste makes this gelato the choice for the true coffee lover.

PAN ITEM CODE: 7995





COOKIES & CREAM

An Italian interpretation of an american classic. Our light and clean fior di latte base provides a perfect canvas for the cookie flavors and the texture to delight.

PAN ITEM CODE: 5176



DARK CHOCOLATE

Our dark chocolate gelato makes others pale in comparison, this is the one for avowed chocoholics.

PAN ITEM CODE: 7040



DULCE DE LECHE

A South American classic with a sophisticated caramel essence for the discerning lover of fine confections.

PAN ITEM CODE: 7020



ESPRESSO

Espresso gelato made with imported Italian roasted espresso beans with a swirl of espresso sauce.

PAN ITEM CODE: 7013



FRENCH VANILLA

Honest flavors come from honest ingredients, real vanilla is the secret ingredient in this gelato.

PAN ITEM CODE: 7991



GIANDUIA

Gianduja is a fusion of 2 flavors that are made for each other. Our rendition infuses hazelnut and chocolate into the cream and blends generous bits of hazelnut for texture.

PAN ITEM CODE: 7164



HAZELNUT

The most classic of gelato flavors, our nocciola, as it is traditionally known, is dripping with flavor from the finest imported hazelnuts.

PAN ITEM CODE: 7992

PAIL ITEM CODE: 7621



MATCHA GREEN TEA

Filled with antioxidants, green tea gelato puts a healthy spin into your dessert course.

PAN ITEM CODE: 7021



PISTACHIO

Pistachio gelato, like this one, derives 100% from real pistachios. Not to be confused with versions that include less expensive almonds and flavors.

PAN ITEM CODE: 7993

PAIL ITEM CODE: 7615





SEA SALT CARAMEL

Sweet caramel is balanced by savory sea salt to produce a wonderful harmony of flavor.

PAN ITEM CODE: 7010



STRAWBERRY

Classics never go out of style, our strawberry gelato is infused with generous amounts of sliced strawberries.

PAN ITEM CODE: 7008



TIRAMISÙ

Creamy texture, intense coffee flavor and chunks of sponge cake. Our frozen version of Tiramisù!

PAN ITEM CODE: 7028



VANILLA BEAN

Madagascar is where one can find the finest bourbon vanilla beans available. That's why our vanilla bean gelato uses these and nothing artificial.

PAN ITEM CODE: 7385

PAIL ITEM CODE: 7613



ACCESSORIES

BIO DEGRADABLE GELATO CUP/LID

3.5 oz - 100 g

ITEM CODE CUP: CUP100G

ITEM CODE LID: LID100G



BIO DEGRADABLE GELATO CUP/LID

7.4 oz - 210 g

ITEM CODE CUP: CUP210G

ITEM CODE LID: LID210G

BIO DEGRADABLE GELATO SPOONS

6700 Pieces/case

ITEM CODE CUP: SPOON6700

Gelato & Sorbetto

GELATO & ACCESSORIES



SORBETTO



PAN

1.24 Gallon Pan

2 oz Scoop Servings/pan approx. 80



-  Ready to serve
-  Keep frozen (0°F/-18°C)

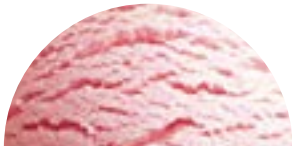


PAIL

Qty. 2 - 1.25 Gallon Pails

2 oz Scoop Servings/case approx. 160

-  Ready to serve
-  Keep frozen (0°F/-18°C)



BLOOD ORANGE

Puree from real Sicilian blood oranges is lightly sweetened and bursts with sweet citrus flavor. That's why it is all we use to flavor our blood orange sorbetto.

PAN ITEM CODE: 7002

PAIL ITEM CODE: 7626



COCONUT

Flavorful and textured, close your eyes and be transported to the island of your choice.

PAN ITEM CODE: 7982

PAIL ITEM CODE: 7628



LEMON

This is the measure of a great gelato artisan. Clean, refreshing, lemon sorbetto is crafted by carefully extracting the juice of the lemon without introducing the acidity of the rind.

PAN ITEM CODE: 7980

PAIL ITEM CODE: 7627



MANGO

Just like our coconut, this flavor has the power to transport you. Made with 100% real imported mango puree.

PAN ITEM CODE: 7383

PAIL ITEM CODE: 7624



MIXED BERRY

Frutti di bosco, as they are known in Italy, is a classic in the old country. A rich medley of berries, our interpretation includes rare berries such as black and red currants.

PAN ITEM CODE: 7754



PASSION FRUIT

What a wonderful name for a fruit. And what a wonderful sorbetto. Ours is created with 100% real puree.

PAN ITEM CODE: 7927



PEACH

When it comes to fruit sorbetti, the trick is in getting the flavor from the fruit at the peak of ripeness. Our peach bursts with orchard fresh flavor.

PAN ITEM CODE: 7981



RASPBERRY

100% real red raspberries, they are hard to improve upon, so we haven't.

PAN ITEM CODE: 7001

PAIL ITEM CODE: 7625



STRAWBERRY

Classic strawberry sorbetto is as ancient as the craft of making sorbetto itself. We stay true to the tradition with clean, pure flavors and nothing artificial.

PAN ITEM CODE: 7979







A History Made of Goodness

It is among the gently rolling hills and treasured traditions of Asolo, Italy that Forno d'Asolo creates its specialties.

A range of products that celebrate the morning ritual most loved by Italians. And not only: Forno d'Asolo offers a wide range of sweet and savory specialties, from breakfast to the all Italian aperitif.

Breakfast

CORNETTI

SFOGLIE



CORNETTO RE B. PISTACCHIO (PISTACHIO CROISSANT)

A flaky croissant filled with rich pistachio flavored custard.

ITEM CODE: 3012959

40 Servings/case

NET WT. 7 lbs 7.8 oz - 3.4 kg

NET WT./Serving 3 oz - 85 g

 Do not defrost

 Oven 350°F for 25 minutes



CORNETTO MANDORLA
(ALMOND CROISSANT)

Almond paste filling glazed and decorated with sliced almonds.

ITEM CODE: 3012351

50 Servings/case

NET WT. 8 lbs 4.16 oz - 3.75 kg

NET WT./Serving 2.65 oz - 75 g

 Do not defrost

 Oven 350°F for 25 minutes



CORNETTO RE B. GLASSATO ALBICOCCA (GLAZED APRICOT CROISSANT)

A buttery, flaky croissant filled with apricot marmalade.

ITEM CODE: 3012689

50 Servings/case

NET WT. 11 lbs 9.1 oz – 5.25 kg

NET WT./Serving 3.7 oz - 105 g

 Do not defrost

 Oven 350°F for 25 minutes



CORNETTO RE B. GLASSATO CIOCCOLATO (GLAZED CHOCOLATE CROISSANT)

A buttery, flaky croissant filled with chocolate.

ITEM CODE: 3012691

50 Servings/case

NET WT. 11 lbs 9.1 oz – 5.25 kg

NET WT./Serving 3.7 oz - 105 g

 Do not defrost

 Oven 350°F for 25 minutes



**CORNETTO RE B.
GLASSATO**
(GLAZED PLAIN CROISSANT)

A buttery, flaky plain croissant.

ITEM CODE: 3012688

50 Servings/case

NET WT. 9 lbs 5.9 oz - 4.25 kg

NET WT./Serving 3 oz - 85 g

🔥 Do not defrost

🕒 Oven 350°F for 25 minutes



**CORNETTO RE B.
GLASSATO CREMA**
(GLAZED CREAM CROISSANT)

A buttery, flaky croissant filled with pastry cream.

ITEM CODE: 3012690

50 Servings/case

NET WT. 11 lbs 9.1 oz - 5.25 kg

NET WT./Serving 3.7 oz - 105 g

🔥 Do not defrost

🕒 Oven 350°F for 25 minutes

Breakfast

CORNETTI

SFOGLIE



LOBSTER TAIL

A choux pastry wrapped in a crisp puff pastry shell.

ITEM CODE: 3012083

75 Servings/case

NET WT. 16 lbs 7.9 oz - 7.48 kg

NET WT./Serving 3.52 oz - 99.75 g



Do not defrost



Oven 350°F for 35 minutes



MINI SFOGLIATELLA

A smaller version of our Sfogliatella. A crisp puff pastry filled with ricotta cheese and candied orange cubes.

ITEM CODE: 3012200

Approx. 175 Servings/case

NET WT. 15 lbs 6.4 oz – 7 kg

NET WT./Serving 1.41 oz – 40 g

🔥 Do not defrost

🕒 Oven 400°F for 30 minutes



SFOGLIATELLA

A crisp puff pastry filled with ricotta cheese and candied orange cubes.

ITEM CODE: 3012201

75 Servings/case

NET WT. 17 lbs 4.5 oz – 7.84 kg

NET WT./Serving 3.68 oz – 104.5 g

🔥 Do not defrost

🕒 Oven 400°F for 30 minutes



Savory

FOCACCIA



**FOCACCIA
POMODORINI**

Traditional focaccia topped
with cherry tomatoes.

ITEM CODE: 3402010

5 Sheets/case

NET WT. 8 lbs 12.9 oz - 4 kg

NET WT./Sheet 1 lb 12.2 oz - 800 g



Do not defrost



Oven 450°F for approx. 4 minutes



FOCACCIA EVOO

Traditional focaccia topped with extra virgin olive oil.

ITEM CODE: 3402009

5 Sheets/case

NET WT. 6 lbs 9.7 oz - 3 kg

NET WT./Sheet 1 lb 2.5 oz - 600 g

-  Do not defrost
-  Oven 450°F for approx. 4 minutes



FOCACCIA MULTIGRAIN


Traditional multigrain focaccia.

ITEM CODE: 3402100

5 Sheets/case

NET WT. 6 lbs 14 oz - 3.13 kg

NET WT./Sheet 1 lb 6 oz - 625 g

-  Do not defrost
-  Oven 450°F for approx. 4 minutes



FOCACCIA PUMPKIN & POPPY SEEDS

Traditional focaccia made with pumpkin and topped with poppy seeds.

ITEM CODE: 3402102

5 Sheets/case

NET WT. 6 lbs 9.76 oz - 3 kg

NET WT./Sheet 1 lb 5.16 oz - 600 g

-  Do not defrost
-  Oven 450°F for approx. 4 minutes



FOCACCIA WITH CHEESE

Two thin layers of focaccia filled with stracchino cheese.

ITEM CODE: 3402063

6 Sheets/case

NET WT. 9 lbs 4 oz – 4.2 kg

NET WT./Sheet 1 lb 8.69 oz – 700 g

 Do not defrost

 Oven 450°F for 5-6 minutes



FOCACCIA WITH OLIVES

Traditional focaccia topped with whole olives.

ITEM CODE: 3402021

5 Sheets/case

NET WT. 9 lbs 14.7 oz – 4.5 kg

NET WT./Sheet 1 lb 15.7 oz – 900 g

 Do not defrost

 Oven 450°F for approx. 4 minutes



FOCACCIA WITH OLIVES & CHERRY TOMATOES

Traditional focaccia topped with olives and cherry tomatoes.

ITEM CODE: 0340200

5 Sheets/case

NET WT. 8 lbs 12.96 oz - 4 kg

NET WT./Sheet 1 lb 12.21 oz - 800 g



Do not defrost



Oven 450°F for approx. 5 minutes



FOCACCIA WITH ONIONS

Traditional focaccia topped with onions.

ITEM CODE: 3402008

5 Sheets/case

NET WT. 8 lbs 13.08 oz - 4 kg

NET WT./Sheet 1 lb 12.21 oz - 800 g



Do not defrost



Oven 450°F for approx. 4 minutes



FOCACCIA WITH VEGETABLES

Traditional focaccia topped with zucchini, peppers and onions.

ITEM CODE: 3402012

5 Sheets/case

NET WT. 11 lbs - 5 kg

NET WT./Sheet 2 lbs 3.2 oz - 1 kg



Do not defrost



Oven 450°F for approx. 4 minutes





IL SALATO DI BINDI

Regional Savory Products

Our line of high-quality savory delights is made using artisanal methods, premium Italian ingredients and delectable flavor combinations, resulting in uniquely delicious offerings. Discover the richest flavors for the most fast and practical solutions with Buoni e Pronti.

Pasta

SHORT & LONG CUTS

FILLED



TROFIE

Made with soft wheat flour and water.

ITEM CODE: BP203

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 5-6 minutes





PACCHERI

Made with durum wheat semolina and water.

ITEM CODE: BP204

13 Suggested servings
NET WT. 4 lbs 6.5 oz - 2 kg
NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 3-4 minutes





PACCHERI NERI

Made with durum wheat semolina, water and squid ink.

ITEM CODE: BP206

13 Suggested servings
NET WT. 4 lbs 6.5 oz - 2 kg
NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 3-4 minutes



GNOCCHI



Made with wheat flour and potatoes.

ITEM CODE: SB22

68 Suggested servings

NET WT. 22 lbs - 10 kg

NET WT./Serving 5.14 oz - 146 g

-  Keep frozen
-  Boil in water for 2 minutes



ORECCHIETTE



Made with durum wheat semolina and water.

ITEM CODE: BP207

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 5-6 minutes



SCIALATIELLI



Made with durum wheat semolina and water.

ITEM CODE: BP307

13 Suggested servings

NET WT. 4 lbs 6.5 oz - 2 kg

NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 5-6 minutes



TAGLIOLINI



Made with soft wheat flour, durum wheat semolina, eggs and water.

ITEM CODE: BP310

13 Suggested servings

NET WT. 4 lbs 6.5 oz - 2 kg

NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 2-3 minutes





TAGLIATELLE

Made with soft wheat flour, durum wheat semolina, eggs and water.

ITEM CODE: BP312

13 Suggested servings
NET WT. 4 lbs 6.5 oz - 2 kg
NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 2-3 minutes





PAPPARDELLE

Made with soft wheat flour, durum wheat semolina, eggs and water.

ITEM CODE: BP308

10 Suggested servings
NET WT. 3 lbs 5 oz - 1.5 kg
NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 2-3 minutes





TAGLIOLINI NERI

Made with soft wheat flour, durum wheat semolina, eggs, water and squid ink.

ITEM CODE: BP311

13 Suggested servings
NET WT. 4 lbs 6.5 oz - 2 kg
NET WT./Serving 5.29 oz - 150 g

-  Keep frozen
-  Boil in water for 2-3 minutes



LASAGNA

Made with durum wheat semolina, eggs and water.

ITEM CODE: BP313

NET WT. 22 lbs - 10 kg

- 🕒 20 hours in the refrigerator
- 🍲 No boiling required



SPAGHETTI ALLA CHITARRA

Made with soft wheat flour, durum wheat semolina, eggs and water.

ITEM CODE: BP309

13 Suggested servings

NET WT. 4 lbs 6.5 oz - 2 kg

NET WT./Serving 5.29 oz - 150 g

- 🕒 Keep frozen
- 🍲 Boil in water for 4-5 minutes

Pasta

SHORT & LONG CUTS
FILLED



CAPPELLETTI AI FORMAGGI

Made with soft wheat flour, durum wheat semolina and eggs and filled with ricotta, Grana Padano PDO, Pecorino Romano PDO & Parmigiano Reggiano PDO.

ITEM CODE: BP113

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 3-4 minutes



PANZAROTTI SPINACH & RICOTTA

Made with soft wheat flour, durum wheat semolina and eggs and filled with spinach, ricotta and Grana Padano PDO.

ITEM CODE: BP115

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 5-6 minutes



RAVIOLONI 4 CHEESE

Made with soft wheat flour, durum wheat semolina and eggs and filled with ricotta, Piquant Provolone, Gorgonzola PDO, Fontal and Emmental.

ITEM CODE: BP114

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 6-7 minutes



RAVIOLACCI AI FUNGHI E PORCINI

Made with soft wheat flour, durum wheat semolina and eggs and filled with ricotta and a variety of sautéed mushrooms.

ITEM CODE: BP116

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 4-5 minutes



CAPPELLI SCAMORZA AFFUMICATA & MELANZANE

Made with soft wheat flour, durum wheat semolina and eggs and filled with smoked scamorza cheese, eggplant, ricotta, Pecorino Romano PDO, Grana Padano PDO and Parmigiano Reggiano PDO.

ITEM CODE: BP108

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 6-7 minutes



QUADRONI ROSSI AL RADICCHIO & GORGONZOLA PDO

Made with soft wheat flour, durum wheat semolina and eggs and filled with radicchio, Gorgonzola PDO, ricotta and Grana Padano PDO.

ITEM CODE: BP109

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 6-7 minutes



MARGHERITE PESTO ALLA GENOVESE

Made with soft wheat flour, durum wheat semolina and eggs and filled with Pesto made with Genovese Basil PDO.

ITEM CODE: BP110

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

 Keep frozen

 Boil in water for 3-4 minutes



VEGAN ASPARAGUS RAVIOLI

Made with wheat flour & water and filled with white bean and asparagus.

ITEM CODE: BP5212

24 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 4.4 oz - 125 g

 Keep frozen

 Boil in water for 3-4 minutes



BURRATA & LIMONCELLO RAVIOLI

Made with wheat flour and eggs and filled with burrata, ricotta and Limoncello.

ITEM CODE: BP5824

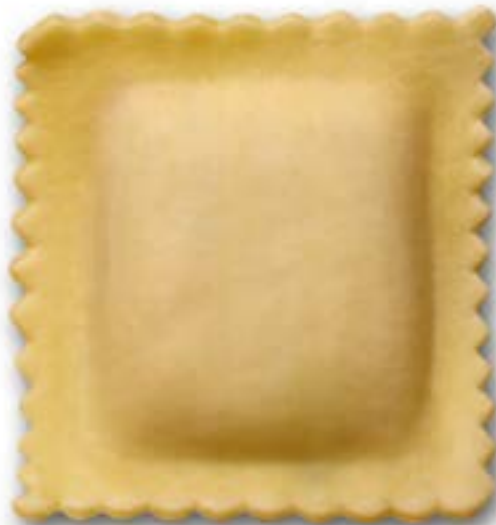
30 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 3.52 oz - 100 g

 Keep frozen

 Boil in water for 4 minutes



RAVIOLI DI MARE

Made with wheat flour and eggs and filled with shrimp, scallops, lobster, Shitake mushrooms and ricotta.

ITEM CODE: BP5809

24 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 4.4 oz - 125 g

 Keep frozen

 Boil in water for 3-4 minutes



VEAL OSSOBUCO RAVIOLI

Made with wheat flour and eggs and filled with veal ossobuco paired with mirepoix, demi-glace, ricotta and fine herbs.

ITEM CODE: BP5803

24 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 4.4 oz - 125 g



Keep frozen



Boil in water for 3-4 minutes



SAUSAGE & BROCCOLI RABE RAVIOLI

Made with wheat flour and eggs and filled with roasted Italian sausage, broccoli rabe, ricotta, provolone and mozzarella.

ITEM CODE: BP5877

24 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 4.4 oz - 125 g



Keep frozen



Boil in water for 3-4 minutes



BUTTERNUT SQUASH RAVIOLI

Made with wheat flour and eggs and filled with roasted butternut squash, ricotta and herbs.

ITEM CODE: BP205

19 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 5.56 oz - 157 g



Keep frozen



Boil in water for 4-5 minutes



LOBSTER RAVIOLI

Made with wheat flour and eggs and filled with lobster from the Northeast and ricotta.

ITEM CODE: BP5810

19 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 5.6 oz - 158 g

🔥 Keep frozen

🍲 Boil in water for 4 minutes



VEAL TORTELLONI

Made with wheat flour and eggs and filled with veal, prosciutto, mozzarella, herbs and spices.

ITEM CODE: BP2501

19 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 5.6 oz - 158 g

🔥 Keep frozen

🍲 Boil in water for 4 minutes



GNOCCHI AI FUNGHI PORCINI

Filled with porcini mushrooms, ricotta and Grana Padano PDO.

ITEM CODE: BP112

33 Suggested servings

NET WT. 11 lbs - 5 kg

NET WT./Serving 5.29 oz - 150 g

🔥 Keep frozen

🍲 Boil in water for 2-3 minutes



GNOCCHI AI 4 FORMAGGI

Filled with ricotta, Asiago PDO, mozzarella and Grana Padano PDO.

ITEM CODE: BP111

33 Suggested servings

NET WT. 11 lbs - 5 kg

NET WT./Serving 5.29 oz - 150 g

🔥 Keep frozen

🍲 Boil in water for 2-3 minutes



HEART CHEESE RAVIOLI

Two toned heart shaped ravioli filled with 5 cheeses: Ricotta, Parmesan, Asiago, Mozzarella and Romano.

ITEM CODE: BP9502

30 Suggested servings

NET WT. 6 lbs 9.6 oz - 3 kg

NET WT./Serving 3.52 oz - 100 g

🔥 Keep frozen

🍲 Boil in water for 4 minutes

Pizza & more



PIADINA

Italian flat bread.

ITEM CODE: 1851

50 Servings/case

NET WT. 13 lbs 3.6 oz - 6 kg

NET WT./Serving 4.23 oz - 120 g

ITEM CODE: 0305 Vegan

30 Servings/case

NET WT. 7 lbs 14.7 oz - 3.6 kg

NET WT./Serving 4.23 oz - 120 g

✳ 3 days in the refrigerator

📅 Oven 475°F for 1 minute





PIZZA MARGHERITA

A crispy pizza dough topped with 100% Italian tomatoes, mozzarella cheese and extra virgin olive oil. Diameter: 9.5 inches

ITEM CODE: 2627

12 Servings/case

NET WT. 9 lbs 4.1 oz - 4.2 kg

NET WT./Serving 12.3 oz - 350 g

❄️ 3 days in the refrigerator

🔥 If defrosted, oven 475°F for 3-5 minutes.
If frozen, oven 475°F for 5-7 minutes



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