CATALOG 2025/26



Just the right amount of sweet and savory

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06

Cakes



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Single Servings



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IL SALATO DI BINDI

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PASTICCERIA
GELATERIA



bindi 1946

MAESTRI DEL DESSERT®

"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



Serving Suggestion

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



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

8 hours in the refrigerator
3 days in the refrigerator



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

8 hours in the refrigerator
3 days in the refrigerator

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





PISTACHIO PROFITEROLES

Cream puffs filled and coated with pistachio cream, decorated with pistachio pieces.

ITEM CODE: 1512
8 Servings
NET WT. 2 lbs 13.8 oz - 1.3 kg
NET WT./Serving 5.7 oz - 162 g

8-10 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: PP02501
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: PP02118
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 (1 lb. 1.6 oz.)

Alternating layers of ladyfinger cookies and mascarpone cream finished with a dusting of cocoa powder.

ITEM CODE: 3222296
8 Cakes per Box
Suggested Servings/Container 4
NET WT. 8 lbs 12.8 oz - 4 kg
NET WT./Serving 4.4 oz - 125 g

8 hours in the refrigerator
3 days in the refrigerator



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: 3222261
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: PP00146
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



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

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

8 hours in the refrigerator
3 days in the refrigerator





RASPBERRY PASSION FRUIT CAKE

Passion fruit mousse and raspberry sauce, decorated with white chocolate and raspberry glaze.

ITEM CODE: 0713
Pre-cut - 12 servings
NET WT. 3 lbs 1.4 oz - 1.4 kg
NET WT./Serving 4.1 oz - 117 g

8-10 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: PP02078 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





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



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: 5501
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



TRADITIONAL RICOTTA CAKE

Traditional Italian ricotta cake sits on a cookie crumb base.

ITEM CODE: 2715
Suggested Servings 14
NET WT. 2 lbs 10.3 oz - 1.2 kg
NET WT./Serving 3.03 oz - 86 g

8 hours in the refrigerator
3 days in the refrigerator



CHEESECAKE BRULEE

A cookie base topped with ricotta and mascarpone cream with dollops of caramel, all topped with caramelized sugar.

ITEM CODE: 0855
Suggested Servings 14
NET WT. 3 lbs 1.3 oz - 1.4 kg
NET WT./Serving 3.53 oz - 100 g

8 hours in the refrigerator
3 days in the refrigerator



CASSATA AL FORNO

CANNOLI CAKE

A cookie crumb base topped with creamy ricotta studded with chocolate chips and candied orange peel, finished with short pastry crumbles and powdered sugar.

ITEM CODE: PP00083
Pre-cut - 12 Servings
NET WT. 3 lbs 8.4 oz - 1.6 kg
NET WT./Serving 4.6 oz - 133 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

8 hours in the refrigerator
3 days in the refrigerator



CROSTATA 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: 5503
Precut - 12 Servings
NET WT. 2 lbs 13.8 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





MELE E MANDORLE

APPLES & ALMONDS

Almond cream topped with apples on a shortcrust pastry base.

ITEM CODE: 1096

Suggested Servings 14
NET WT. 2 lbs 12.1 oz - 1.25 kg
NET WT./Serving 3.18 oz - 90 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



VEGAN

CROSTATA LIMONE ZENZERO

(LEMON & GINGER TART)

A multigrain tart shell filled with lemon and ginger marmalade.

ITEM CODE: 3212539

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



VEGAN

CROSTATA SAMBUCO LAMPONI

(ELDERBERRY & RASPBERRY TART)

A multigrain tart shell filled with elderberry and raspberry marmalade.

ITEM CODE: 3212538

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



TRUFFLE ROYALE CAKE

A layer of dark chocolate truffle and a layer of white chocolate truffle sit atop a layer of rich devil's food cake. Decorated with a dark chocolate coating and waves of white chocolate swirls.

ITEM CODE: 300920

Precut - 14 Servings
NET WT. 3 lbs 1.4 oz - 1.4 kg
NET WT./Serving 3.52 oz - 100 g

- 24 hours in the refrigerator
- 5 days in the refrigerator. Consume within 4 days.





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

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: PP02502
Precut - 12 Servings
NET WT. 3 lbs 1.3 oz - 1.4 kg
NET WT./Serving 4.1 oz - 117 g

ITEM CODE: PP02510 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



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

KOSHER



LEMON MOUSSE CAKE

Zesty lemon mousse and tangy house-made lemon curd made with Nellie & Joe's™ lemon juice. All surrounded by layers of light vanilla cake and finished with white chocolate curls.

ITEM CODE: 300921
Precut - 14 Servings
NET WT. 2 lbs 13.9 oz - 1.3 kg
NET WT./Serving 3.28 oz - 93 g

24 hours in the refrigerator
5 days in the refrigerator. Consume within 4 days.





ITALIAN RUM CAKE

A triple layer of delicious rum-infused vanilla cake layered with chocolate and vanilla custard, covered in rum frosting, with toasted almonds.

ITEM CODE: 300922
Precut - 14 Servings
NET WT. 3 lbs 4.91 oz - 1.5 kg
NET WT./Serving 3.8 oz - 108 g

24 hours in the refrigerator
5 days in the refrigerator. Consume within 4 days.

MANGO PASSION CAKE

Alternating layers of sweet mango and zesty passion fruit cream and vanilla velvet cake decorated with a ribbon of frosting.

ITEM CODE: 300926
Precut - 14 Servings
NET WT. 3 lbs 8.44 oz - 1.6 kg
NET WT./Serving 4.02 oz - 144 g

24 hours in the refrigerator
5 days in the refrigerator. Consume within 4 days.

KOSHER





KOSHER

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



KOSHER

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

KOSHER



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

ITEM CODE: 8578 Retail Box
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



STRAWBERRY CAKE

RETAIL PACKAGING

Smooth vanilla-flavored cream sits in between two layers of tender sponge cake all topped with luscious strawberries.

ITEM CODE: 2806

Precut - 12 Servings
NET WT. 4 lbs 3.02 oz - 1.9 kg
NET WT./Serving 5.57 oz - 158 g

12 hours in the refrigerator
3 days in the refrigerator

Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



KOSHER

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

KOSHER





KOSHER

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



KOSHER

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

KOSHER



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



PUMPKIN CHEESECAKE
(SEASONAL)

KOSHER

A graham cracker base with a pumpkin infused cheesecake, topped with cinnamon and whipped cream.

ITEM CODE: 0010P
Precut - 14 Servings
NET WT. 4 lbs 4.4 oz - 1.94 kg
NET WT./Serving 4.86 oz - 138 g

18 hours in the refrigerator
5 days in the refrigerator



DIVINE CHOCOLATE CHEESECAKE

KOSHER

Creamy cheesecake combined with rich ganache on a chocolate crumb base.

ITEM CODE: 0038P
Precut - 16 Servings
NET WT. 4 lbs 3 oz - 1.9 kg
NET WT./Serving 4.2 oz - 118 g

18 hours in the refrigerator
3 days in the refrigerator



KOSHER

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

KOSHER



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



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



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



BROWNIE CHOCOLATE CHEESECAKE

Rich brownie base baked with a creamy vanilla cheesecake. Adorned with dark chocolate ganache, our homemade brownies and a scrumptious pool of buttery caramel.

ITEM CODE: 300919
Precut - 14 Servings
NET WT. 4 lbs 6.5 oz – 2 kg
NET WT./Serving 5 oz – 143 g

24 hours in the refrigerator
5 days in the refrigerator. Consume within 4 days

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



COPPA PISTACHIO MOUSSE

A delicious pistachio cream made with pistachios from Siciliy, on a crunchy wafer, topped with a pistachio and white chocolate layer and finished with cocoa powder and chopped pistachios.

ITEM CODE: 5087
12 Servings/case
NET WT. 2 lbs 10.3 oz - 1.2 kg
NET WT./Serving 3.5 oz - 100 g

3-4 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: 1383
12 Servings/case
NET WT. 3 lbs 11.3 oz - 1.68 kg
NET WT./Serving 4.9 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: 1384
12 Servings/case
NET WT. 3 lbs 11.3 oz - 1.68 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: 1381
12 Servings/case
NET WT. 3 lbs 2.7 oz - 1.44 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: 1375
12 Servings/case
NET WT. 2 lbs 14.6 oz - 1.32 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: 1376
12 Servings/case
NET WT. 2 lbs 6.1 oz - 1.08 kg
NET WT./Serving 3.17 oz - 90 g

7 hours in the refrigerator
3 days in the refrigerator



VEGAN

COPPA MOCHA CHIP

A delicious vegan dessert made with sponge cake soaked in coffee, wrapped in a luscious coffee cream and a fragrant vanilla cream studded with dark chocolate chips, finished with cocoa and dark chocolate chips.

ITEM CODE: 1603
12 Servings/case
NET WT. 2 lbs 14.6 oz - 1.32 kg
NET WT./Serving 3.9 oz - 110 g

3-4 hours in the refrigerator
2 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: 1378
12 Servings/case
NET WT. 2 lbs 10.3 oz - 1.2 kg
NET WT./Serving 3.5 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: 1373
12 Servings/case
NET WT. 2 lbs 14.6 oz - 1.32 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: 1385
12 Servings/case
NET WT. 2 lbs 10.3 oz – 1.2 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)



PINA COLADA FLUTE

Pineapple and coconut gelato swirled with a pineapple rum sauce.

ITEM CODE: 1518
8 Servings/case
NET WT. 1 lb 12.2 oz - 0.8 kg
NET WT./Serving 3.5 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: 5545
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: 5537
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: PG20821
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: 5547
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: PG20738
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: 5544

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 TIRAMISÙ
(TIRAMISÙ CUP)

GLUTEN FREE

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

ITEM CODE: 3251141
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



SAC A POCHE - PASTRY CREAM

Custard in a pastry bag, ideal for filling croissants and making exclusive desserts.

ITEM CODE: 1309
6 Pastry bags/case
NET WT. 9 lbs 4.2 oz - 4.2 kg

4 hours in the refrigerator
3 days in the refrigerator





BABÀ

A traditional Neapolitan rum soaked cake.

ITEM CODE: 1783
10 Servings/case
NET WT. 2 lb 6.8 oz - 1100 g
NET WT./Serving 3.88 oz - 110 g

6 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



TIRAMISÙ INDIVIDUAL

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

ITEM CODE: 3252289
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
2 days in the refrigerator



MINI CARROT CAKE

KOSHER

GLUTEN FREE

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

KOSHER

GLUTEN FREE

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



GLUTEN FREE

KOSHER

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 TRUFFLE MOUSSE

KOSHER

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



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



PYRAMID

Chocolate mousse on a chocolate sponge cake base with a crunchy gianduia 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

KOSHER

GLUTEN FREE



MINI RASPBERRY CHEESECAKE

A small version of our famous New York cheesecake, flavored with a hint of vanilla and finished with raspberry glaze and white chocolate.

ITEM CODE: 8539
16 Servings/case
NET WT. 4 lbs 9.4 oz – 2.08 kg
NET WT./Serving 4.58 oz – 130 g

10 hours in the refrigerator
3 days in the refrigerator



GOCCIA TIRAMISU

A tender coffee sponge base scented with citrus and cardamom topped with milk chocolate and coffee creams, finished with mascarpone cream.

ITEM CODE: 3252330
6 Servings/case
NET WT. 15.9 oz – 0.48 kg
NET WT./Serving 2.7 oz - 75 g

4-5 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)



CHOCO NOCCIOLA

A chocolate sponge cake dome filled with chocolate hazelnut cream all covered with chocolate curls and cocoa powder

ITEM CODE: 0265

9 Servings/case
NET WT. 1 lbs 15.7 oz - 900 g
NET WT./Serving 3.5 oz - 100 g

- 8 hours in the refrigerator
- Keep frozen for 12 months



MINI KEY LIME CHEESECAKE

KOSHER

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)

KOSHER

A smaller version of our Pumpkin Cheesecake. A cookie crumb base with a pumpkin infused cheesecake, topped with cinnamon and whipped cream.

ITEM CODE: 8548
16 Servings/case
NET WT. 4 lbs 11.06 oz - 2.13 kg
NET WT./Serving 4.69 oz - 133 g

10 hours in the refrigerator
3 days in the refrigerator



GLUTEN FREE

KOSHER

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



PEAR TARTLET

KOSHER

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



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



MINI FLOURLESS CHOCOLATE CAKE

KOSHER GLUTEN FREE

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



ALMOND & DATE TARTLET

VEGAN

A vegan tartlet shell filled with a date and almond cream and topped with slivered almonds.

ITEM CODE: 8510
8 Servings/case
NET WT. 1 lb 5.16 oz – 600g
NET WT./Serving 2.6 oz - 75 g

8-10 hours in the refrigerator
3 days in the refrigerator



KOSHER GLUTEN FREE

RICOTTINA CON PISTACCHIO

Creamy ricotta mousse with a heart of crunchy pistachio cream.

ITEM CODE: 8526
8 Servings/case
NET WT. 1 lb 15.16 oz – 896g
NET WT./Serving 3.95 oz - 112 g

8-10 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



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



VEGAN KOSHER

CHOCOLATE GANACHE TART

A chocolate tart shell filled with rich chocolate ganache and topped with a chocolate disc.

ITEM CODE: 8511
8 Servings/case
NET WT. 1 lbs 9.5 oz – 725 g
NET WT./Serving 3.52 oz - 91 g

8-10 hours in the refrigerator
3 days in the refrigerator



KOSHER GLUTEN FREE

AVOCADO CHEESECAKE

A chocolate sponge cake core surrounded by a smooth avocado and lime cheesecake, all coated in a white chocolate avocado shell.

ITEM CODE: 8522
8 Servings/case
NET WT. 1 lb 11.34 oz – 775 g
NET WT./Serving 3.4 oz - 97 g

6-8 hours in the refrigerator
3 days in the refrigerator

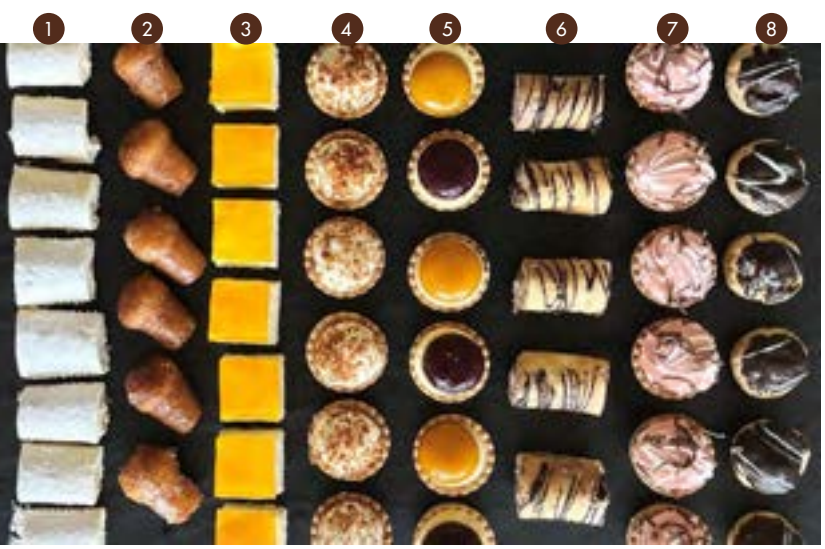


TORTINA DELLA NONNA
(GRANDMOTHER TARTLET)

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

ITEM CODE: PP10451
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



MIGNON ASSORTED MINIATURE PASTRIES

An assortment of mini pastries.

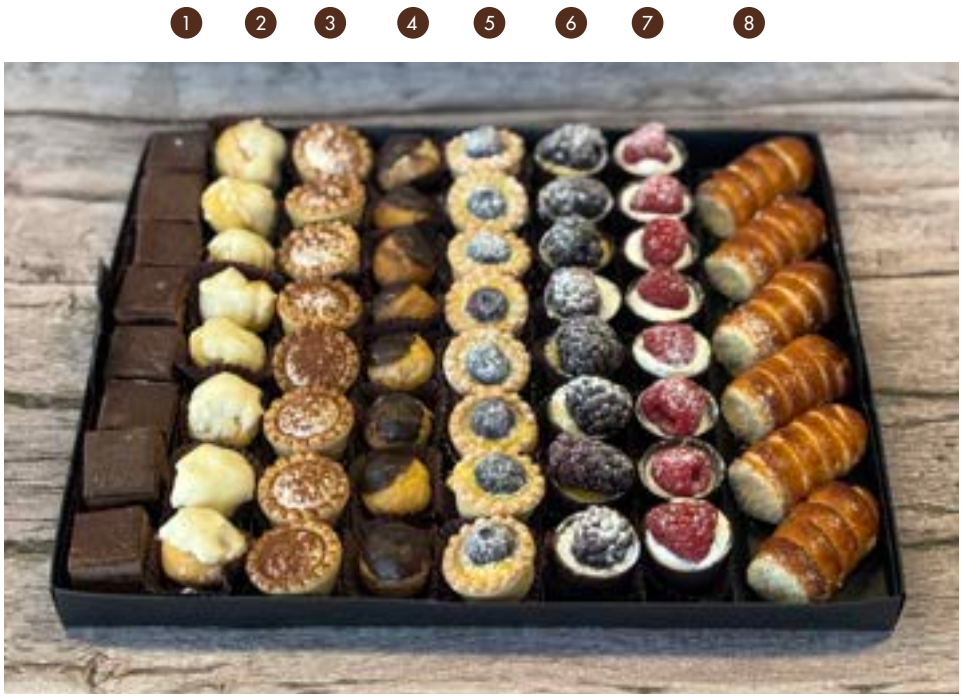
1. Roulle' (sponge cake with lemon cream)
2. Baba soaked in limoncello
3. Lemon Mousse
4. Sabayon Tart (zabaglione cream)
5. Mango Tart and Berry Tart
6. Chocolate Roll (sponge cake, chocolate cream)
7. Strawberry Tart (strawberry cream, chocolate curls)
8. Chocolate cream puff

ITEM CODE: 3252364
Approx. 50 Pieces/case
Suggested Servings 2 Pieces
NET WT. 3 lbs 1.3 oz - 1.4 kg
NET WT./Serving 1.2 oz - 34 g

6 hours in the refrigerator
3 days in the refrigerator

MIGNON

An assortment of mini pastries.
1. Sacher - Chocolate layer cake
2. Cream puff filled with hazelnut cream
3. Tiramisù Tartlet
4. Cream puff filled with chocolate cream
5. Shortcrust pastry filled with pastry cream and topped with a blueberry
6. Chocolate cup filled with pastry cream and topped with a blackberry
7. Chocolate cup filled with chantilly cream and topped with a raspberry
8. Cannoncini - puff pastry filled with cream



ITEM CODE: 5095
Approx. 62 Pieces/case
NET WT. 2 lbs 3.2 oz - 1 kg
NET WT./Serving 0.56 oz - 16 g

4 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



SCACCO AL LAMPONE

Vanilla cream and raspberries sandwiched between soft sponge cakes.

ITEM CODE: PP01639
63 Servings/case
NET WT. 4 lb 1.26 oz – 1.85 kg
NET WT./Serving 1 oz - 29 g

8-10 hours in the refrigerator
3 days in the refrigerator



SCACCO AL TIRAMISU

Mascarpone cream and crunchy milk chocolate sandwiched between coffee-soaked sponge cakes.

ITEM CODE: PP01613
63 Servings/case
NET WT. 3 lbs 7.56 oz – 1.575 kg
NET WT./Serving 0.88 oz - 25 g



CREAM TARTLET (ISPIRAZIONE ALLA CREMA)

Short pastry crust filled with velvety pastry cream. Add your own creative touch to finish this product!

ITEM CODE: 1655
20 Servings/case
NET WT. 4 lb 3.02 oz – 1.9 kg
NET WT./Serving 3.3 oz - 95 g

3-4 hours in the refrigerator
2 days in the refrigerator



KOSHER

MINI CHEESECAKE ALLE FRAGOLE

Silky NY Cheesecake crowned with delicious wild strawberries, sits on a graham cracker base.

ITEM CODE: 1026
16 Servings/case
NET WT. 4 lb 13 oz – 2.19 kg
NET WT./Serving 4.8 oz - 137 g

10 hours in the refrigerator
3 days in the refrigerator



VENERE NERA

Cocoa sponge base filled with hazelnut cream, dark chocolate cream and crunchy milk chocolate, covered with cocoa icing and white chocolate decoration.

ITEM CODE: 3252293
6 Servings/case
NET WT. 1 lb 3 oz – 540 g
NET WT./Serving 3.1 oz - 90 g

3-4 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



SICILIAN CANNOLI

KOSHER

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 SHELL

KOSHER

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

KOSHER

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



KOSHER

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 SWEET POCKETS

Frozen pre-cooked mini calzone filled with sweet ricotta cream and chocolate chips.

ITEM CODE: 8601

8 bags/case
15 Servings/bag
NET WT. 8 lbs – 3.63 kg
NET WT./bag: 1 lb.

- Overnight in the refrigerator
  Deep fry: Defrost product overnight and deep fry at 350F for 2 min 45 sec. to 3 min.
- Conventional Oven: From frozen, bake in preheated oven at 350F for 10-12 min. If defrosted, bake in preheated oven at 350F for 7-8 min.



CANNOLI CHIPS & DIP CUP

Crispy fried cannoli shell triangles dusted with powdered sugar.

ITEM CODE: 1043

NET WT. 2 lbs – 9.07 kg
8 cups per case
1 cup - 113g - 4 oz. (2 oz. cream + 2 oz. chips)

- Defrost in refrigerator for 1-2 hours
- 14 days in the refrigerator



CANNOLI CHIPS AND DIP

Crispy fried cannoli shell triangles dusted with powdered sugar served with chocolate chip cannoli cream.

ITEM CODE: 1041

12 Servings/case

NET WT. 7 lbs 8 oz – 3.40 kg

- 1-2 hours in the refrigerator
- 14 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: PG21670

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: 5559
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 COCCO NOCCIOLA
(COCONUT HAZELNUT TRUFFLE)

Coconut gelato with a heart of hazelnut sauce all rolled in shredded coconut and chopped hazelnuts.

ITEM CODE: 1543
12 Servings/case
NET WT. 2 lbs 1.8 oz - 960 g
NET WT./Serving 2.8 oz - 80 g

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



TARTUFO CHEESECAKE
(STRAWBERRY SHORTCAKE TRUFFLE)

Creamy gelato with a heart of strawberry and raspberry sauce, all rolled in a buttery cookie crumble.

ITEM CODE: PG21641
12 Servings/case
NET WT. 2 lb 3.98 oz - 10.2 kg
NET WT./Serving 2.99 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)

GLUTEN FREE

KOSHER





GLUTEN FREE

KOSHER

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)



GLUTEN FREE

KOSHER

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)

GLUTEN FREE

KOSHER



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)

GLUTEN FREE

KOSHER





GLUTEN FREE

KOSHER

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)



CAPPUCCINO SWIRL GELATO CUP

Coffee gelato swirled with coffee.

ITEM CODE: PG20628
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: PG20629
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: PG20649
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: PG20627
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)



GLUTEN FREE

VEGAN

KOSHER

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)



GLUTEN FREE

VEGAN

KOSHER

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)



GLUTEN FREE

VEGAN

KOSHER

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



KOSHER

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 (60°F - 70°F)
- Ambient (60°F - 70°F) 30 days sealed, 8-10 days unwrapped but covered

KOSHER





KOSHER

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 (60°F - 70°F)
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

2 hours at room temperature (60°F - 70°F)
14 days in the refrigerator



KOSHER

CLASSIC CHEESECAKE BITES

ITEM CODE: 8120

78 Servings/container - Cut
NET WT. 5 lbs 14.4 oz – 2.67 kg
NET WT./Serving 1 oz - 28 g

- 2 hours at room temperature (60°F - 70°F)
- Keep frozen for 8 months or refrigerated for 14 days



CARROT CAKE BAR

KOSHER

Moist Carrot Cake with toasted walnuts topped with a delicate cream cheese frosting.

ITEM CODE: 8115

21 Servings/container - Cut
NET WT. 5 lbs 14.4 oz – 2.67 kg
NET WT./Serving 4.5 oz - 128 g

- 2 hours at room temperature (60°F - 70°F)
- Keep frozen for 8 months or refrigerated for 14 days



KOSHER

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

- 2 hours at room temperature (60°F - 70°F)
- 14 days in the refrigerator



CHEESECAKE BROWNIE SQUARE

KOSHER

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 (60°F - 70°F)
14 days at room temperature (60°F - 70°F)



ALMOND FRANGIPANE BAR

KOSHER

A buttery crust topped with almond paste and slivered almonds.

ITEM CODE: 8124
24 Pre-Cut Servings
NET WT. 4 lbs – 1.81 kg
NET WT./Serving 3 oz - 85 g
Dimensions: 2.25" x 4"

2 hours at room temperature (60°F - 70°F)
14 days in the refrigerator



KOSHER

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 (60°F - 70°F)
14 days at room temperature (60°F - 70°F)



KOSHER

MANGO PASSION FRUIT BITES

A buttery base topped with creamy cheesecake and finished with a mango passion fruit glaze.

ITEM CODE: 8122

78 Servings/case
NET WT. 4 lbs 14 oz – 2.21 kg
NET WT./Serving 1 oz - 28 g

2 hours at room temperature (60°F - 70°F)
14 days at room temperature (60°F - 70°F)

Breakfast

CROISSANTS & MINI CROISSANTS



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



VEGAN

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

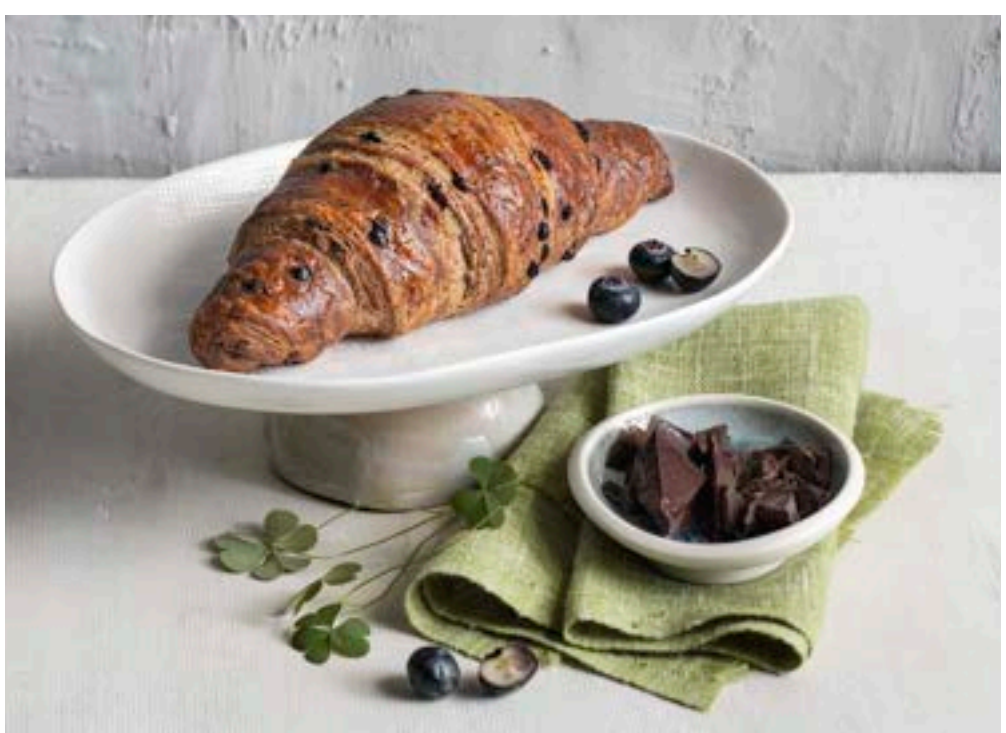
Do not defrost
Oven 350°F for 25 minutes



MULTIGRAIN CROISSANT

ITEM CODE: 2456
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

VEGAN CROISSANT BLUEBERRY & CHOCOLATE CHIPS

A vegan croissant studded with blueberries and chocolate chips.

ITEM CODE: 1529
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 356-374°F for 20 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

SFOGLIE



STRUDEL
(APPLE TURNOVER)

A puff pastry filled with apples and raisins.

ITEM CODE: 1301
40 Servings/case
NET WT. 6 lbs 2.8 oz – 2.8 kg
NET WT./Serving 2.47 oz - 70 g

Do not defrost
Oven 350°F for 25 minutes



CONCHIGLIA PANNA LATTE

A crisp puff pastry filled with cream.

ITEM CODE: 3013277

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: 3013276

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

BOMBOLONI



BOMBOLONI PLAIN

A soft, fluffy fried dough.

ITEM CODE: 3032869

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: 3032870
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: 3032871
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



RED VELVET BOMBOLONE

A soft, fluffy red dough with a rich creamy center.

ITEM CODE: 3302124
24 Servings/case
NET WT. 3 lbs 7 oz – 1.56 kg
NET WT./Serving 2.29 oz – 65 g

6 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: PC30504
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 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



MARITOZZO

A sweet and soft brioche bun filled with whipped cream.

ITEM CODE: PP11644
12 Servings/case
NET WT. 2 lb 6.1 oz – 1.08 kg
NET WT./Serving 3.2 oz - 90 g

4 hours in the refrigerator
2 days in the refrigerator



MARITOZZO MIDI

A sweet and soft brioche bun filled with whipped cream.

ITEM CODE: PP11647
15 Servings/case

NET WT. 1 lbs 10.5 oz – 750 g
NET WT./Serving 1.8 oz - 50 g

4 hours in the refrigerator
2 days 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



Breakfast

WAFFLES



WAFFLE
(RETAIL PACK)

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

ITEM CODE: PC22002

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: 1324
30 Servings/case
NET WT. 5 lbs 15.2 oz – 2.7 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)

PANCAKE

A soft, fluffy pre-baked pancake.

ITEM CODE: 2356
40 Servings/case
NET WT. 3 lbs 8.4 oz – 1.6 kg
NET WT./Serving 1.4 oz – 40 g

- Do not defrost
- Remove from package/ Oven 356°F for 3 minutes
- Remove from package/Microwave 30 seconds (600W)



Breakfast

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



TRADITIONAL ITALIAN BISCOTTI
(COOKIES)

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

ITEM CODE: PC20737
NET WT. 2 lbs 3 oz - 1 kg

B. DAMA
Shortbread cookie checkered with chocolate.

ITEM CODE: PC20732
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: PC20730
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: PC20733
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



CHOCOLATE CHUNK COOKIE

Semi-Sweet Chocolate, sweet creamery butter and warm vanilla combine to make this signature classic soft-baked cookie.

ITEM CODE: 8151
Approx. 100 Servings/case
NET WT. 5 lbs – 2.27 kg
NET WT./Serving 3/4 oz - 21 g

2 hours at room temperature
Keep frozen for 8 months or refrigerated for 7 days

Breakfast

CIAMBELLONE



WHOLE WHEAT CIAMBELLONE

A moist whole wheat cake made with yogurt and studded with mixed berries.

ITEM CODE: 3212549
20 servings per container
NET WT. 2 lbs 3.3 oz - 1 kg
NET WT./Serving 1.76 oz - 50g

- 8-10 hours in the refrigerator
- Keep frozen for 15 months or 6 days in the refrigerator



MARBLE CIAMBELLONE

A moist marbled cake made with cocoa and yogurt.

ITEM CODE: 3212547
20 servings per container
NET WT. 2 lbs 3.3 oz - 1 kg
NET WT./Serving 1.76 oz - 50g

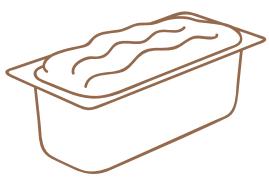
- 8-10 hours in the refrigerator
- Keep frozen for 15 months or 6 days in the refrigerator

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

GLUTEN FREE KOSHER



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

GLUTEN FREE KOSHER



CAPPUCCINO

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

PAN ITEM CODE: 7075
PAIL ITEM CODE: 7617

GLUTEN FREE KOSHER



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

GLUTEN FREE KOSHER



CHOCOLATE CHIP

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

PAN ITEM CODE: 7999

GLUTEN FREE KOSHER



CHOCOLATE CHIP MINT

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

PAN ITEM CODE: 5130

GLUTEN FREE KOSHER



CINNAMON

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

PAN ITEM CODE: 7029

GLUTEN FREE KOSHER



COCONUT

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

PAN ITEM CODE: 7078

GLUTEN FREE KOSHER



COFFEE

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

PAN ITEM CODE: 7995

GLUTEN FREE KOSHER



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

KOSHER



DARK CHOCOLATE

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

PAN ITEM CODE: 7040

GLUTEN FREE KOSHER



DULCE DE LECHE

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

PAN ITEM CODE: 7020

GLUTEN FREE KOSHER



ESPRESSO

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

PAN ITEM CODE: 7013

GLUTEN FREE KOSHER



FRENCH VANILLA

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

PAN ITEM CODE: 7991

GLUTEN FREE KOSHER



GIANDUIA

Gianduia 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

GLUTEN FREE KOSHER



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

GLUTEN FREE KOSHER



MATCHA GREEN TEA

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

PAN ITEM CODE: 7021

GLUTEN FREE KOSHER



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

GLUTEN FREE KOSHER



SEA SALT CARAMEL

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

PAN ITEM CODE: 7010

GLUTEN FREE KOSHER



STRAWBERRY

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

PAN ITEM CODE: 7008

GLUTEN FREE KOSHER



TIRAMISÙ

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

PAN ITEM CODE: 7028

KOSHER



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

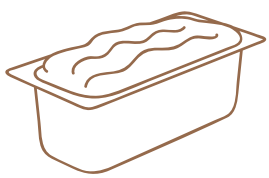
GLUTEN FREE KOSHER

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

GLUTEN FREE · VEGAN · KOSHER



COCONUT

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

PAN ITEM CODE: 7982
PAIL ITEM CODE: 7628

GLUTEN FREE · VEGAN · KOSHER



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

GLUTEN FREE · VEGAN · KOSHER



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

GLUTEN FREE · VEGAN · KOSHER



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

GLUTEN FREE · VEGAN · KOSHER



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

GLUTEN FREE · VEGAN · KOSHER

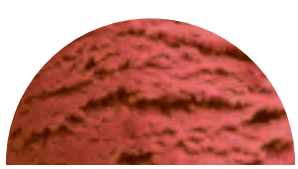


PEACH

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

GLUTEN FREE · VEGAN · KOSHER



RASPBERRY

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

PAN ITEM CODE: 7001
PAIL ITEM CODE: 7625

GLUTEN FREE · VEGAN · KOSHER



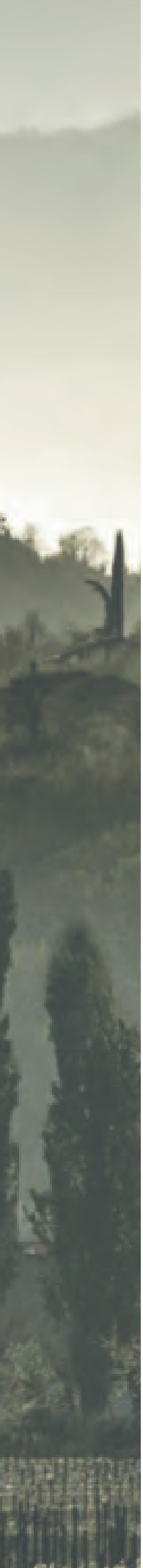
STRAWBERRY

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

GLUTEN FREE · VEGAN · KOSHER





FORNO d'ASOLO

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. 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 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

Breakfast

CORNETTI

SFOGLIE



LOBSTER TAIL

A choux pastry wrapped in a crisp puff pastry shell.

ITEM CODE: 31002
100 Servings/case
NET WT. 16 lbs 8.5 oz – 7.5 kg
NET WT./Serving 2.64 oz – 75 g

Do not defrost
Oven 355-375°F for 30-35 minutes



MINI LOBSTER TAIL

A mini version of our lobster tail. Layers of crisp puff pastry with a heart of choux pastry.

ITEM CODE: 31003
150 Servings/case
NET WT. 13 lbs 3.5 oz – 6 kg
NET WT./Serving 1.34 oz - 38 g

Do not defrost
Oven 355-375°F for 25-30 minutes





MINI SFOGLIATELLA RICCIA

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

ITEM CODE: 31001
Approx. 162 Servings/case
NET WT. 13 lbs 3.5 oz – 6 kg
NET WT./Serving 1.23 oz – 35 g

Do not defrost
Oven 400°F for 30 minutes

SFOGLIATELLA RICCIA

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

ITEM CODE: 31000
45 Servings/case
NET WT. 10 lbs 14.6 oz – 4.95 kg
NET WT./Serving 3.88 oz – 110 g

Do not defrost
Oven 355-375°F for 40-45 minutes



SFOGLIATELLA FROLLA

A traditional Neapolitan shortcrust pastry filled with ricotta cheese and candied orange cubes.

ITEM CODE: 31004

45 Servings/case

NET WT. 12 lbs 14.3 oz – 5.85 kg
NET WT./Serving 4.58 oz - 130 g

Oven 365°F for 20-22 minutes (if defrosted) or 22-25 min. (if frozen).

Breakfast

CIAMBELLE



CHOCOLATE HAZELNUT CIAMBELLA

A soft fluffy donut filled with 4 injections of cocoa cream and 4 injections of hazelnut cream, decorated with a cocoa coating and white and dark chocolate flakes.

ITEM CODE: 86454

36 Servings/case
NET WT. 5 lbs 11.3 oz – 2.59 kg
NET WT./Serving 2.54 oz - 72 g

1.5-2 hours at room temperature
1 day at room temperature



COCONUT CIAMBELLA

A soft fluffy donut filled with almond cream and topped with white icing and shredded coconut.

ITEM CODE: 86456
36 Servings/case

NET WT. 5 lbs 13.4 oz – 2.63 kg
NET WT./Serving 2.59 oz - 73 g

1.5-2 hours at room temperature
1 day at room temperature



CROISSANT-STYLE CIAMBELLA

Croissant on the outside, donut on the inside.

ITEM CODE: 86457
24 Servings/case
NET WT. 4 lbs 1.2 oz – 2.63 kg
NET WT./Serving 2.59 oz - 73 g

1.5-2 hours at room temperature
1 day at room temperature

Breakfast

MUFFINS



MUFFIN CACAO

A moist chocolate muffin with a heart of chocolate cream, topped with dark chocolate chunks.

ITEM CODE: 31103

20 Servings/case
NET WT. 3 lbs 11.9 oz – 1.7 kg
NET WT./Serving 2.99 oz - 85 g

- 3-4 hours in the refrigerator
- Oven at 230F for 2 minutes
- Consume within 24hrs.



MUFFIN CLASSICO

A moist muffin with a heart of chocolate cream, topped with chocolate pieces.

ITEM CODE: 31101

20 Servings/case
NET WT. 3 lbs 11.9 oz – 1.7 kg
NET WT./Serving 2.99 oz - 85 g

- 3-4 hours in the refrigerator
- Oven at 230F for 2 minutes
- Consume within 24hrs.



MUFFIN PISTACCHIO

A moist muffin with a heart of pistachio cream.

ITEM CODE: 31100

20 Servings/case
NET WT. 3 lbs 11.9 oz – 1.7 kg
NET WT./Serving 2.99 oz - 85 g

- 3-4 hours in the refrigerator
- Oven at 230F for 2 minutes
- Consume within 24hrs.

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

PRE-CUT
ITEM CODE: 3402014
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 WITH VEGETABLES

Traditional focaccia topped with zucchini, peppers and onions.

ITEM CODE: 3102542
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

Savory

PINSA



PINSA CLASSICA

VEGAN

A Roman flatbread that is crunchy on the outside, soft on the inside. Made with a blend of wheat flour, rice flour, soy flour, and dried mother yeast.

ITEM CODE: 30010

Dimensions: 12" x 8"
7 Packs of 3 pieces
NET WT. 10 lbs 9 oz – 4.8 kg
NET WT./portion 2 oz - 58 g

- Defrost at room temperature for 10-20 min. before cooking
- Convection Oven: Cook with minimum ventilation at about 464°F (240°C) for 5-7 min.
- Stone Oven: Bake at 554°F (290°C) - 572°F (300°C) [30% bottom, 70% top] for about 4 minutes



PINSA ROUND

VEGAN

ITEM CODE: 30012
Dimensions: 12.5"
4 Packs of 3 pieces
NET WT. 6 lbs 10 oz – 3.0 kg
NET WT./pack 1 lb. 10 oz. - 750 g.
NET WT./Pinsa 8.8 oz - 250 g

- Defrost at room temperature for 10-20 min. before cooking
- Convection Oven: Cook with minimum ventilation at about 464°F (240°C) for 5-7 min.
- Stone Oven: Bake at 554°F (290°C) - 572°F (300°C) [30% bottom, 70% top] for about 4 minutes



PINSA SINGLE SERVING

VEGAN

ITEM CODE: 30011
Dimensions: 8" x 6"
8 Packs of 4 pieces
NET WT. 9 lbs 1 oz – 4.1 kg
NET WT./pack 1 lb 2 oz - 520g
NET WT./Pinsa 4.6 oz. - 130 g.

- Defrost at room temperature for 10-20 min. before cooking Convection
- Oven: Cook with minimum ventilation at about 464°F (240°C) for 5-7 min.
- Stone Oven: Bake at 554°F (290°C) - 572°F (300°C) [30% bottom, 70% top] for about 4 minutes



PINSA XL

VEGAN

ITEM CODE: 30013
Dimensions: 12" x 14"
3 Packs of 3 pieces
NET WT. 8 lbs 5 oz – 3.7 kg
NET WT./pack 2 lbs. 12 oz. - 12.6 kg
NET WT./Pinsa 15 oz - 420 g

- Defrost at room temperature for 10-20 min. before cooking
- Convection Oven: Cook with minimum ventilation at about 464°F (240°C) for 5-7 min.
- Stone Oven: Bake at 554°F (290°C) - 572°F (300°C) [30% bottom, 70% top] for about 4 minutes



PINSA MARGHERITA

A Roman flatbread that is crunchy on the outside, soft on the inside. Made with a blend of wheat flour, rice flour, soy flour, and dried mother yeast. Topped with Italian tomatoes and mozzarella.

ITEM CODE: 30014

Dimensions: 12" x 8"
10 individually wrapped pcs
NET WT. 8 lbs 5 oz – 3.7 kg
3 servings per Pinsa - 1/3 Pinsa - 4.3 oz (123g)

- Defrost at room temperature for 10-20 min. before cooking
- Bar Oven: Bake at about 428°F for 8 min.
- Stone Oven: Bake on stone at 572-390°F [20% bottom, 50% top] for about 4 minutes





BUONI & PRONTI

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



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 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



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



MACCHERONI AL TORCHIO

Made with durum wheat semolina, eggs and water.

ITEM CODE: BP209
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



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



GARGANELLI

Made with durum wheat semolina, eggs and water.

ITEM CODE: BP208
20 Suggested servings
NET WT. 6 lbs 9.6 oz – 3 kg
NET WT./Serving 5.28 oz - 150 g

Keep frozen
Boil in water for 5-6 minutes



SWEET POTATO GNOCCHI

Gnocchi made with sweet potatoes.

ITEM CODE: BP213
40 servings per container
NET WT. 13 lbs 3.6 oz – 6 kg
NET WT./Serving 1 cup - 150 g

- Keep frozen
- Boil in water for 1-2 minutes or cook in pan for 2 min.



GNOCCHI

Made with wheat flour and potatoes.

ITEM CODE: BP210
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



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



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



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



RISIDORO CARNAROLI RICE

100% Italian Carnaroli rice grains from certified local cultivators. Ensures perfect cooking and is characterized for absorbing aromas and sauces to a better degree than other grains.

ITEM CODE: BP400
13 Suggested servings
NET WT. 6 lbs 9.8 oz – 3 kg
NET WT./Serving 1 cup - 140 g

Keep frozen
Cook for 2 minutes

Pasta

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



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



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

BON BON TRICOLORI RICOTTA E SPINACI

Tri-color pasta filled with Spinach, Pecorino Romano PDO, Grana Padano PDO and Parmigiano Reggiano PDO.

ITEM CODE: BP118
20 Suggested servings
NET WT. 6 lbs 9.6 oz – 3 kg
NET WT./Serving 5.29 oz - 150 g

Keep frozen
Boil in water for 4-5 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



FAGOTTI FORMAGGIO E PERE

Filled with candied pears, ricotta, Taleggio DOP, Grana Padano PDO and Parmigiano Reggiano PDO.

ITEM CODE: BP117
20 Suggested servings
NET WT. 6 lbs 9.6 oz – 3 kg
NET WT./Serving 5.29 oz - 150 g

Keep frozen
Boil in water for 4-5 minutes



TORTELLONI GIGANTI NERI AL SALMONE E TIMO

Filled with Smoked Salmon, Atlantic Salmon, ricotta, Grana Padano PDO and thyme.

ITEM CODE: BP120
20 Suggested servings
NET WT. 6 lbs 9.6 oz – 3 kg
NET WT./Serving 5.29 oz - 150 g

Keep frozen
Boil in water for 5-6 minutes



TORTELLONI GIGANTI ASTICE E GRANCHIO

Filled with ricotta, Lobster, Argentine Hake, Northern Prawn, and Crab.

ITEM CODE: BP121
20 Suggested servings
NET WT. 6 lbs 9.6 oz – 3 kg
NET WT./Serving 5.29 oz - 150 g

Keep frozen
Boil in water for 5-6 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



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



VEGAN

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



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



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



QUADRONI AI CARFIOCI

Filled with Artichokes, ricotta, Grana Padano PDO and Parmigiano Reggiano PDO.

ITEM CODE: BP123
20 Suggested servings
NET WT. 6.6 lbs – 3 kg
NET WT./Serving 150 g

Keep frozen
Boil in water for 6-7 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 Parmigiano Reggiano PDO.

ITEM CODE: BP126
26 Suggested servings
NET WT. 8 lbs 13 oz. – 4 kg
NET WT./Serving - 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: BP125
26 Suggested servings
NET WT. 8 lbs 13 oz. – 4 kg
NET WT./Serving - 150 g

Keep frozen
Boil in water for 2-3 minutes



HEART-SHAPED CHEESE RAVIOLI

Heart shaped ravioli colored with paprika filled with Ricotta cheese, Emmental, Gorgonzola PDO, and Piquant Provolone.

ITEM CODE: BP124
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

Pasta

READY-MADE MEALS



FETTUCCINE ALFREDO

Frozen meal of pre-cooked egg fettuccine with a cream, butter, and Parmigiano Reggiano PDO sauce.

ITEM CODE: BP001
10 bags/case
NET WT. 7 lbs 11.2 oz – 3.5 kg
NET WT./Serving 1 bag - 12.3 oz - 350 g

Frozen: 5 minutes (1000 watts)

1 day in the refrigerator



MUSHROOM RISOTTO

Frozen meal of pre-cooked risotto with a mushroom sauce and pieces of Champignon and Porcini mushrooms.

ITEM CODE: BP004
12 bags/case
NET WT. 9 lbs 4 oz – 4.2 kg
NET WT./Serving 1 bag - 12.3 oz - 350 g

Frozen: 5 minutes (1000 watts)

1 day in the refrigerator



GNOCCHI PESTO & CHERRY TOMATOES

Frozen meal of pre-cooked potato gnocchi with pesto and extra virgin olive oil.

ITEM CODE: BP031
4 bags/case
NET WT. 14 lbs – 6.35 kg
NET WT./bag - 3 lbs. 8 oz.
Approx. 4.5 servings per bag
NET WT./Serving 2.5 cups - 350 g

Cook entire contents in pan together with 1 cup of water over high heat for 12-13 min.



ASPARAGUS RISOTTO

Frozen meal of pre-cooked risotto with asparagus sauce and pieces of asparagus.

ITEM CODE: BP014
12 bags/case
NET WT. 9 lbs 4.15 oz – 4.2 kg
NET WT./Serving 1 bag - 12.3 oz - 350 g

Frozen: 5 minutes (1000 watts)

1 day in the refrigerator



ZITI ALFREDO

Frozen meal of pre-cooked durum wheat semolina pasta with cream and cheese sauce.

ITEM CODE: BP030
4 bags/case
NET WT. 14 lbs – 6.35 kg
NET WT./bag - 3 lbs. 8 oz.
Approx. 4.5 servings per bag
NET WT./Serving 2.5 cups - 350 g

Cook entire contents in pan together with 1 cup of water over high heat for 12-13 min.



MEZZE MANICHE ALL'ARRABBIATA

Frozen meal of pre-cooked durum wheat semolina pasta with spicy tomato sauce.

ITEM CODE: BP032
4 bags/case
NET WT. 14 lbs – 6.35 kg
NET WT./bag - 3 lbs. 8 oz.
Approx. 4.5 servings per bag
NET WT./Serving 2.5 cups - 350 g

Cook entire contents in pan together with 1 cup of water over high heat for 12-13 min.



SPAGHETTI WITH TOMATO SAUCE

Frozen meal of pre-cooked durum wheat semolina spaghetti with tomato and basil sauce.

ITEM CODE: BP006
10 bags/case
NET WT. 7 lbs 11.2 oz – 3.5 kg
NET WT./Serving 1 bag - 12.3 oz - 350 g

Frozen: 5 minutes (1000 watts)

1 day in the refrigerator



RICOTTA & SPINACH RAVIOLI WITH TOMATO SAUCE

Frozen meal of pre-cooked egg ravioli stuffed with ricotta and spinach, topped with a tomato and basil sauce.

ITEM CODE: BP005
10 bags/case
NET WT. 7 lbs 11.2 oz – 3.5 kg
NET WT./Serving 1 bag - 12.3 oz - 350 g

Frozen: 5 minutes (1000 watts)

1 day in the refrigerator



TONNARELLI CACIO E PEPE

Tonnarelli, a traditional type of pasta from Rome, in a creamy cheese sauce made with pecorino romano cheese and black pepper.

ITEM CODE: BP007
10 bags/case
NET WT. 7 lbs 11.2 oz – 3.5 kg
NET WT./Serving 1 bag - 12.3 oz - 350 g

Frozen: 5 minutes (1000 watts)

1 day in the refrigerator

Savory

BREAD



MINI BOCCONCINI MIX

Mix consisting of three small rolls: triangular roll with turmeric and flax seeds, roll with wheat germ and roll with olives & wheat germ.

ITEM CODE: 1216
75 Servings/case
25 Servings/type
NET WT. 6 lbs 9.8 oz – 3 kg
WT./Serving 1.4 oz - 40 g

- Keep frozen
- Preheat oven to 180-190°C (356-374°F) and bake for 10-15 min.



CIABATTINA RUSTICA

Ciabattina made with stone ground wheat flour type 2 and mother yeast.

ITEM CODE: 1173
34 Servings/container
NET WT. 8 lbs 13.1 oz – 4 kg
NET WT./Serving 4.2 oz - 120 g

- Keep frozen
- Bake in a preheated ventilated oven at 180-190°C (356-374°F) for 10 min.



FOCACCINA WITH OLIVES

Round focaccina stuffed with pitted giant green olives.

ITEM CODE: 1140
50 Portions/case
NET WT. 8 lbs 12.96 oz – 4 kg
NET WT./Sheet 1 lb 12.21 oz - 800 g

Do not defrost
Oven 375°F for approx. 5-7 minutes



FOCACCINA WITH TOMATO

Focaccia with a roasted tomato.

ITEM CODE: 1217
50 Portions/case
NET WT. 5 lbs 8.2 oz - kg
NET WT./Sheet 1 lb 12.21 oz - 800 g

Do not defrost
Oven 375°F for approx. 5-7 minutes



FOCACCINA OLIO

Round focaccina topped with olive oil

ITEM CODE: 1178
50 Portions/case
NET WT. 5 lbs 8.2 oz. – 2.5 kg
NET WT./serving 1.8 oz - 50 g

Do not defrost
Oven 375°F for approx. 5-7 minutes



MULTIGRAIN FOCACCINA

A soft multigrain focaccina.

ITEM CODE: 1297
89 Portions/case
NET WT. 8 lbs 13.1 oz. – 4 kg
NET WT./portion 1.58 oz. - 45 g

Do not refreeze after thawing
Oven 240°C/464°F for approx. 4 minutes



PAESANA

Crispy on the outside and soft and airy on the inside. Made with Biga.

ITEM CODE: 1176

31 pieces/case
NET WT. 19 lbs 13.5 oz – 9 kg
NET WT./portion 8.1 oz - 230 g

Keep frozen.

Heat the oven at 180C/356F and cook the still frozen product for 20-22 minutes.

Savory

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

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 480°F for 3-5 minutes. If frozen, oven 480°F for 5-7 minutes



PEPPERONI PIZZA

A golden crust with a soft, airy interior, topped with tomato sauce, mozzarella cheese and savory pepperoni

ITEM CODE: 3001

16 Pizzas/case
Diameter: 9.8
NET WT. 9 lbs 4.1 oz – 4.2 kg
NET WT./Serving 1/3 pizza - 133 g

Remove pizza from packaging and place directly on the middle oven rack. Bake at 450°F for 12-14 minutes or until cheese is melted and edges are golden brown. Let stand for two minutes before cutting.



MINI CRISPY CALZONE WITH TOMATO & MOZZARELLA CHEESE

Frozen pre-cooked mini calzone filled with tomato & mozzarella cheese.

ITEM CODE: BP021

8 bags/case of 16 oz.
About 15 servings/bag
NET WT. 8 lbs – 3.63 kg
NET WT./Serving 1 piece - 30 g

1 day in the refrigerator
Oven 392°F for 9-10 minutes
Air Fryer: 392°F for 7 minutes

SAMMONTANA ITALIA

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bindidessertusa
bindidessert_usa



LA ROCCA™
CREATIVE CAKES

6" CAKES



RED VELVET CAKE

Moist velvet cake, with a touch of cocoa, is layered with La Rocca's own cream cheese icing made with Canadian cream cheese.

ITEM CODE: 300927

6 cakes per case

8 suggested servings per cake

6" diameter

NET WT./Case 7 lbs 15 oz - 3.6 kg

NET WT./Cake 1 lb 5.2 oz.

NET WT./Serving 2.64 oz.

- 24 hours in the refrigerator
- 4 days in the refrigerator



LEMON MOUSSE CAKE

Zesty lemon mousse and tangy house-made lemon curd made with Nellie & Joe's™ lemon juice. All surrounded by layers of light vanilla cake and finished with white chocolate curls.

ITEM CODE: 300929

6 cakes per case

8 suggested servings per cake

6" diameter

NET WT./Case 7 lbs 15 oz - 3.6 kg

NET WT./Cake 1 lb 5.2 oz.

NET WT./Serving 2.64 oz.

- 24 hours in the refrigerator
- 4 days in the refrigerator

BROWNIE CHOCOLATE CHEESECAKE

A rich brownie base baked with a creamy vanilla cheesecake. Adorned with dark chocolate ganache, our homemade brownies and a scrumptious pool of buttery caramel.

ITEM CODE: 300928

6 cakes per case

8 suggested servings per cake

6" diameter

NET WT./Case 7 lbs 15 oz - 3.6 kg

NET WT./Cake 1 lb 5.2 oz.

NET WT./Serving 2.64 oz.

- 24 hours in the refrigerator
- 4 days in the refrigerator





CHOCOLATE TRUFFLE CAKE

Creamy, hand-folded chocolate truffle, made with real cream, and chocolate sponge cake are generously covered with a chocolate glaze.

ITEM CODE: 300930

6 cakes per case
8 suggested servings per case
6" diameter
NET WT./Case 7 lbs 15 oz - 3.6 kg
NET WT./Cake 1 lb 5.2 oz.
NET WT./Serving 2.64 oz.

- 24 hours in the refrigerator
- 4 days in the refrigerator

TRUFFLE ROYALE CAKE

A layer of dark chocolate truffle and a layer of white chocolate truffle sit atop a layer of rich devil's food cake. Decorated with a dark chocolate coating and waves of white chocolate swirls.

ITEM CODE: 300931

6 cakes per case
8 suggested servings per case
6" diameter
NET WT./Case 7 lbs 15 oz - 3.6 kg
NET WT./Cake 1 lb 5.2 oz.
NET WT./Serving 2.64 oz.

- 24 hours in the refrigerator
- 4 days in the refrigerator




GELPAT
PÂTISSERIES DE TRADITION
CATALOG
2025/26



WE NOW SPEAK FRENCH!

Gelpat, masters of traditional French choux pastries, has recently joined our family of brands.

Now you can embrace the best that France has to offer, iconic artisan creations made with attention to detail, taste, texture and look!



GELPAT
PÂTISSERIES DE TRADITION

ABOUT GELPAT

GELPAT is anchored in the French village of Saint-Auvent, in the heart of the Natural Park of Périgord-Limousin where, in 1976, a baker created the very first factory dedicated to supporting French pastry chefs and small businesses throughout the region and then the country with amazing frozen products. Since then, under a new leadership team, GELPAT has mastered producing high-end frozen pastries and has built a talented workforce dedicated to supplying the finest choux creations throughout France to a variety of customers; from local artisan bakers and pastry chefs to retailers.

Today, Gelpat creations are available throughout Europe and now in the US.

THE ÉCLAIR

The éclair, undoubtedly a favorite pastry in France, where consumers indulge in the pleasure of this delicacy daily.

Prepared in the GELPAT laboratory according to the traditional recipe with carefully selected local ingredients, the signature GELPAT éclair has established itself as the benchmark in France for choux-based pastries. It is composed of choux dough, filled with a pastry cream and finished with a shiny glaze.

Chocolate ÉCLAIR



Item code 9001

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

Vanilla ÉCLAIR



Item code 9002

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

Coffee ÉCLAIR



Item code 9003

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

Mango & Passion Fruit ÉCLAIR



Item code 9004

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

Blueberry ÉCLAIR



Item code 9007

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

Pistachio ÉCLAIR



Item code 9008

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

Raspberry ÉCLAIR



Item code 9005

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 2.6 oz. - 75 g
NET WT. / Case 2 lbs. 5 oz. - 1.05 kg

THE PARIS-BREST

Named after the 1891 bicycle race that went from Paris to Brest, France. This iconic French pastry is made of choux dough and is filled with a luscious hazelnut cream, decorated with almonds, and powdered sugar.

Éclair PARIS-BREST



Item code 9010

14 pieces / case
4 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 3.2 oz. - 90 g
NET WT. / Case 2 lbs. 12.44 oz - 1.26 kg

THE MINI CHOUX

The bite-size version of our Eclair.
Choux dough filled with a pastry cream
and finished with a shiny glaze.

Chocolate MINI CHOUX



Item code 9040

49 pieces / case
2 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 0.71 oz. - 20 g
NET WT. / Case 2 lbs. 2.5 oz. - 0.98 kg

Vanilla MINI CHOUX



Item code 9041

49 pieces / case
2 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 0.71 oz. - 20 g
NET WT. / Case 2 lbs. 2.5 oz. - 0.98 kg

Coffee MINI CHOUX



Item code 9042

49 pieces / case
2 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 0.71 oz. - 20 g
NET WT. / Case 2 lbs. 2.5 oz. - 0.98 kg

Raspberry MINI CHOUX

Item code 9045



49 pieces / case
2 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 0.71 oz. - 20 g
NET WT. / Case 2 lbs. 2.5 oz. - 0.98 kg

Praline MINI CHOUX



Item code 9044

49 pieces / case
2 hours in the refrigerator
2 days in the refrigerator

NET WT. / Item 0.71 oz. - 20 g
NET WT. / Case 2 lbs. 2.5 oz. - 0.98 kg

THE RELIGIEUSE

Although the religieuse is one of the most famous French pastries, it was created in an Italian café in Paris 200 years ago.

The religieuse, a sister of the éclair, has a similar composition with two round choux pastries placed one on top of the other, filled with a pastry cream and covered with glaze. Its shape was made to resemble a nun.

Chocolate RELIGIEUSE



Item code 9020

13 pieces / case

4 hours in the refrigerator

2 days in the refrigerator

NET WT. / Item 3.5 oz. – 100 g

NET WT. / Case 2 lbs. 14 oz. – 1.3 kg

Ruby Chocolate RELIGIEUSE



Item code 9021

13 pieces / case

4 hours in the refrigerator

2 days in the refrigerator

NET WT. / Item 3.5 oz. – 100 g

NET WT. / Case 2 lbs. 14 oz. – 1.3 kg

THE MACARON

Delicate, elegant, and irresistibly refined—the French macaron is a timeless pastry classic. Made with finely ground almond flour, whipped egg whites, and a hint of sugar, each cookie boasts a crisp shell, a soft, chewy center, and a smooth, flavorful filling.

Our French Collection features six classic flavors: Chocolate, Vanilla, Pistachio, Coffee, Lemon, and Raspberry



French COLLECTION

Item code 9100

144 pieces / case

3 trays of 48 Macarons

Keep frozen

Defrost in refrigerator for 1 hour

5 days in the refrigerator

NET WT. / Macaron 15 g

NET WT. / Case 4 lbs. 12 oz. - 2.16 kg



SAMMONTANA
ITALIA

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DOLCI GESTI GENTILI



TRE MARIE

ANTICA MARCA

CROISSANTERIE 2026



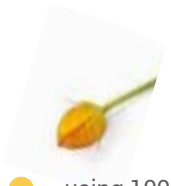
Tre Marie's Commitment to Excellence

WE ARE CONTINUOUSLY DEDICATED TO IMPROVING OUR PRODUCTS

carefully curating ingredient composition while remaining true to the unmistaable quality and taste that define us.

WE AIM TO MEET A WIDE RANGE OF NUTRITIONAL NEEDS

by offering a wide range of products that are a source of fiber, as well as vegan





ALL OF OUR PRODUCTS ARE MADE :

- using 100% cage-free eggs
- using 100% RSPO-Certified Palm Oil MB and SG (Mass Balance and Segregated)

LICENSE NUMBER: 4-0779-16-100-00



3Chic

The excellence of fine butter

A refined range crafted with **butter-laminated dough**, born from a **rich and generous recipe** designed to deliver exceptional lightness and layers of irresistible flakiness.

At first bite, a sweet, **vanilla-scented aroma gently unfolds**, enhancing the roundness of the butter and creating a perfect balance of flavor – smooth, harmonious, and never overpowering.

Authentic, fragrant, and thoughtfully made –a recipe created to offer a **full, balanced, and deeply satisfying moment of pleasure**.



PLAIN

cod. PC00008

Egg wash topping

2.65 oz. (75 g.) | 50 pcs. | 350° F | 20/25 min.



HAZELNUT COCOA



cod. PC00006

Filled with cocoa hazelnut cream. Decorated with chocolate flakes

3.17 oz. (90 g) | 50 pcs. | 350° F | 20/25 min.



PAIN 3CHIC



cod. PC10003

Filled with rich dark chocolate

1.76 oz. (50 g) | 80 pcs. | 350° F | 20/25 min.

Croissant Mignon

Mignon croissants crafted in elegant, bite-sized formats and enriched with butter in the dough, delivering rich flavor and delicate softness.

Perfectly balanced to transform a break into a moment of pure pleasure, they combine refined taste, premium quality and irresistible appeal in every bite.



PLAIN

cod. PC30004

Glazed on the surface

0.8 oz. (25 g.) | 100 pcs. | 350° F | 20/25 min.





HAZELNUT COCOA

cod. PC30005

Filled with cocoa hazelnut cream. Decorated with chocolate flakes

0.95 oz. (27 g) | 90 pcs. | 350° F | 20/25 min.

Vegan Croissant

Crafted with a 100% plant-based dough, this croissant delivers the signature character of a traditional croissant, with a beautifully flaky exterior and a delicate, airy interior webbing.

Finished with a delectable fruity filling, it offers the perfect balance of crisp, delicate layers and luscious fruit flavor. Italian craftsmanship and contemporary tastes come together to create irresistible appeal in every bite.



ELIXIR GUAVA CROISSANT

cod. PC00017

Made with guava and filled with guava and passion fruit.

2.82 oz. (80 g.) 45 pcs. 350° F 20/25 min.



Rodrigo

Super filled from the first bite to the last!

An iconic product of the Tre Marie range, this first double-dough pastry was launched at the beginning of the 2000s and is still inimitable today.





RODRIGO MORO

cod. PC00012

Glazed on the surface, hazelnut cocoa filling

3.35 oz. (95 g.) 50 pcs. 350° F 20/25 min.





RODRIGO PISTACHIO

cod. PC00016

Glazed on the surface, pistachio filling

3.35 oz. (95 g.) 50 pcs. 350° F 20/25 min.





RODRIGO BOSCO

cod. PC00011

Glazed on the surface, mixed berry filling

3.35 oz. (95 g.) 50 pcs. 350° F 20/25 min.


ITALIA
DOLCE VITA

Buongiorno

The elegance of Italian baking expressed through fresh sourdough and a delicate balance of citrus and sweet notes, delivering lightness, softness and refined flavor.

Crafted with a natural sourdough starter, carefully preserved in our plant for over 30 years and refreshed daily, these products are built on a slow leavening process inspired by the finest traditions of Italian patisserie.

The result is a fine, regular alveolation typical of brioche dough, combined with an exceptional melt-in-the-mouth softness reminiscent of laminated pastry.



BUONGIORNO PLAIN

cod. PC00014

No filling. Decorated with sugar crystals.

2.65 oz. (75 g.) | 50 pcs. | 350° F | 20/25 min.



BUONGIORNO HAZELNUT COCOA



cod. PC00013

Hazelnut cocoa filling. Decorated with chocolate shavings.

3 oz. (85 g.) | 50 pcs. | 350° F | 20/25 min.



BUONGIORNO APRICOT



cod. PC00009

Apricot filling. Decorated with sugar granules.

3 oz. (85 g.) | 50 pcs. | 350° F | 20/25 min.



BUONGIORNO CREAM



cod. PC00010

Cream filling. Decorated with sugar crystals.

3.17 oz. (90 g.) | 50 pcs. | 350° F | 20/25 min.


l'Ideale
TRE MARIE

L'Ideale

Made with a few simple ingredients.

Made with wheat flour, butter, water, sugar, baker's yeast, salt, natural vanilla flavor and acerola extract; just like those used at home, it delivers authentic quality and exceptional softness.

Its distinctive cone-shaped design enhances visual appeal while elevating the overall tasting experience.

Paper not included



L'IDEALE

cod. PC00007

Glaze on top.

2.47 oz. (70 g.) 50 pcs. 350° F 20/25 min.

The croissant defined by its iconic cone shape, designed to enhance post-baking fillings.


TIRAMISÙ

Prezioso al Tiramisu'

A new puff pastry concept created in collaboration with ALMA, that combines the fragrance of puff pastry with the softness of yeasted dough, revisiting a classic of Italian pastry: Tiramisu.

- Leavened dough with laminated pastry technique, featuring an innovative shape inspired by the taste and form of the classic savoiardo cookie
- Rich double filling: mascarpone and coffee creams
- To be enhanced after baking with a dusting of cocoa powder, or with a dedicated "Tiramisù" stencil decoration



PREZIOSO AL TIRAMISU

cod. PC10004

Glaze on top. Filled with mascarpone and coffee creams.

2.82 oz. (80 g.) | 50 pcs. | 350° F | 20/25 min.

ALMA

ALMA is widely considered the most prestigious culinary and pastry school in Italy, and one of the most respected globally for Italian gastronomy.

DOLCI GESTI GENTILI



TRE MARIE

ANTICA MARCA

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