

CATALOG 2023/24

*Just the  
right  
amount of*



*sweet  
and savory*



MILANO - 1946

*Excellence, Innovation, Quality*



MILANO - 1946

06

## *Cakes*



Signature - 06  
Crostate - 16  
Mousses - 20  
Layer Cake - 22  
Cheesecakes - 29

35

## *Single Servings*



Signature Glass Collection - 35  
Signature Gelato  
Glass Collection - 41  
Plastic Cup Collection - 46  
Pastries & Mousses - 49  
Cannoli Collection - 63  
Gelati & Semifreddi - 66  
Ripieni - 74  
Bars - 78

84

## *Breakfast*



Cornetti - 84  
Croissants & Mini - 86  
Sfoglie - 90  
Bomboloni - 92  
Waffles - 97  
Cookies - 99  
Ciambellone - 102

103

## *Gelato & Sorbetto*



Gelato & Accessories - 103  
Sorbetto - 107

110

*Breakfast*



Cornetti - 111  
Sfoglie - 116  
Ciambelle - 120  
Muffins - 123

125

*Savory*



Focaccia - 125  
Pinsa - 129

133

*Pasta*



Short & Long Cuts - 134  
Filled - 141  
Ready-made Meals - 150

153

*Bread*



Bread - 153  
Pizza & more - 157



PASTICCERIA  
GELATERIA





MILANO - 1946

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

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

Come see for yourself...



# Cakes

**SIGNATURE**

**CROSTATE**

**MOUSSES**

**LAYER CAKE**

**CHEESECAKES**



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

**ITEM CODE: 2708 Small**

6 Servings  
 NET WT. 15.9 oz - 0.45 kg  
 NET WT./Serving 2.64 oz - 75 g

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



### PROFITEROLES DARK

Cream puffs filled with vanilla cream and enrobed in chocolate.

**ITEM CODE: 1544**

24 Puffs - Suggested Serving 2 Puffs  
 NET WT. 2 lbs 6.8 oz - 1.1 kg  
 NET WT./Serving 3.2 oz - 91 g

**ITEM CODE: 2693 Small**

6 Servings  
 NET WT. 15.9 oz - 0.45 kg  
 NET WT./Serving 2.64 oz - 75 g

- 🕒 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: 2501

2 Trays Whole  
Suggested Servings/Tray 15  
NET WT. 8 lbs 2.5 oz - 3.7 kg  
NET WT./Serving 4.33 oz - 123 g

### ITEM CODE: 2118

Servings Precut 6  
NET WT. 1 lb 15.7 oz - 0.9 kg  
NET WT./Serving 5.29 oz - 150 g

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



## TIRAMISÙ BIG LADYFINGER

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

### ITEM CODE: 2486

2 Trays Whole  
Suggested Servings/Tray 15  
NET WT. 9 lbs 0.6 oz - 4.1 kg  
NET WT./Serving 4.79 oz - 136 g

### ITEM CODE: 2817

1 Tray Precut - 15 Servings  
NET WT. 4 lbs 8.3 oz - 2.05 kg  
NET WT./Serving 4.79 oz - 136 g

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

### ITEM CODE: 2487 Retail Box

1 Tray Precut - 15 servings  
NET WT. 4 lbs 8.3 oz - 2.05 kg  
NET WT./Serving 4.8 oz - 137 g



## TIRAMISÙ (1 lb. 1.6 oz.)

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

### ITEM CODE: 1554

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: 0952**

Suggested Servings 11  
 NET WT. 2 lbs 5 oz - 1.05 kg  
 NET WT./Serving 3.38 oz - 96 g

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





### TIRAMISÙ ROUND

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

**ITEM CODE: 3364**

Precut - 12 Servings  
 NET WT. 2 lbs 12.4 oz - 1.26 kg  
 NET WT./Serving 3.7 oz - 105 g

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





### TIRAMISÙ TOASTED ALMOND

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

**ITEM CODE: 2237**

1 Tray Whole  
 Suggested Servings/Tray 20  
 NET WT. 4 lbs 6.5 oz - 2 kg  
 NET WT./Serving 3.52 oz - 100 g

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





**TORTA NOCCIOLA**  
(HAZELNUT CAKE)

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

**ITEM CODE: 2179**

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

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



**RICOTTA AND PISTACHIO CAKE**

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

**ITEM CODE: 0146**

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

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

**ITEM CODE: 1167 Retail Box**

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



**BLANCA**

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

**ITEM CODE: 0298**

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

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



## PASTIERA

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

**ITEM CODE: 0152**

Suggested Servings 14  
 NET WT. 3 lbs 4.9 oz - 1.5 kg  
 NET WT./Serving 3.81 oz - 108 g

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



## TORTA DELLA NONNA (GRANDMOTHER CAKE)

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

**ITEM CODE: 1290 Whole**

**ITEM CODE: 1532**  
**Precut-12 Servings**  
 NET WT. 2 lbs 13.7 oz - 1.3 kg  
 NET WT./Serving 3.8 oz - 108 g

**ITEM CODE: 1165 Retail Box**

Precut - 12 servings  
 NET WT. 2 lbs 13.7 oz - 1.3 kg  
 NET WT./Serving 3.8 oz - 108 g

**ITEM CODE: 2701 Whole 8" Cake**

Suggested Servings 6  
 NET WT. 1 lb 1.6 oz - 0.5 kg  
 NET WT./Serving 2.92 oz - 83 g

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



## CHOCOLATE TEMPTATION

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

**ITEM CODE: 0103**

Precut - 12 Servings  
 NET WT. 2 lbs 13.8 oz - 1.3 kg  
 NET WT./Serving 3.8 oz - 108 g

**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: 2078 Whole 8" Cake

Suggested Servings 8

NET WT. 1 lb 6.9 oz - 0.65 kg

NET WT./Serving 2.9 oz - 81 g

🕒 8 hours in the refrigerator

🌿 2 days in the refrigerator

### 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





## **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



## **MILLEFOGLIE KIT**

Kit includes:

45 puff pastry squares & 3 pastry cream bags.

### **ITEM CODE: 1527**

15 Servings

NET WT. 3 lbs. 2.7 oz. - 1.14 kg

NET WT./Serving 3.38 oz. - 96 g

🕒 3-4 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: 0172**

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

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



## TORTA DI NOCI (WALNUT CAKE)

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

**ITEM CODE: 2646**

Suggested servings 12  
NET WT. 2 lbs 10.3 oz - 1.2 kg  
NET WT./Serving 3.52 oz - 100 g

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



### 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: 2740**

Suggested Servings 14  
NET WT. 3 lbs 8.4 oz - 1.6 kg  
NET WT./Serving 4.02 oz - 114 g

- 🕒 8 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



# Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



## TORTA LIMONE

(LEMON MERINGUE)

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

**ITEM CODE: 1452**

Suggested Servings 14

NET WT. 2 lbs 3 oz - 1 kg

NET WT./Serving 2.5 oz - 71 g

**ITEM CODE: 2691 Whole 8" Cake**

Suggested Servings 6

NET WT. 1 lb 0.9 oz - 0.48 kg

NET WT./Serving 2.82 oz - 80 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



**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: 1533**

Precut - 12 Servings  
NET WT. 2 lbs 13.7 oz - 1.3 kg  
NET WT./Serving 3.8 oz - 108 g

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

**ITEM CODE: 1166 Retail Box**

Precut - 12 servings  
NET WT. 2 lbs 13.7 oz - 1.3 kg  
NET WT./Serving 3.8 oz - 108 g







## 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



## CROSTATA LIMONE ZENZERO

(LEMON & GINGER TART)

A multigrain tart shell filled with lemon and ginger marmalade.

**ITEM CODE: 1125**

Suggested Servings 12

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

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



VEGAN



## CROSTATA SAMBUCCO LAMPONI

(ELDERBERRY & RASPBERRY TART)

A multigrain tart shell filled with elderberry and raspberry marmalade.

**ITEM CODE: 1127**

Suggested Servings 12

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

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



VEGAN



# Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



## MANGO MOUSSE

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

**ITEM CODE: 0053P**

Precut - 12 Servings

NET WT. 2 lbs 12 oz - 1.25 kg

NET WT./Serving 3.66 oz - 104 g

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



### **MOUSSE AL CIOCCOLATO (CHOCOLATE MOUSSE)**



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

**ITEM CODE: 3040**

Precut - 12 Servings  
NET WT. 3 lbs 1.3 oz - 1.4 kg  
NET WT./Serving 4.12 oz - 117 g

**ITEM CODE: 2709 Whole 6" Cake**

Suggested Servings 6  
NET WT. 1 lb 5.1 oz - 0.6 kg  
NET WT./Serving 3.52 oz - 100 g

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



### **3 CHOCOLATE MOUSSE**



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

**ITEM CODE: 2502**

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

**ITEM CODE: 2510 Retail Box**

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

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



# Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



## **SELVA NERA** **(BLACK FOREST)**

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

### **ITEM CODE: 3365**

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.38 oz - 96 g

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





## CAPPUCCINO CAKE

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

### ITEM CODE: 3371

Precut - 12 Servings

NET WT. 2 lbs 8.5 oz - 1.15 kg

NET WT./Serving 3.38 oz - 96 g

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



## LIMONCELLO MASCARPONE CAKE

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

### ITEM CODE: 2900

Precut - 12 Servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.81 oz - 108 g

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



## TRES LECHES

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

### ITEM CODE: 8569

Precut - 15 Servings

NET WT. 4 lbs 2.8 oz - 1.9 kg

NET WT./Serving 4.44 oz - 126 g

- 🕒 12-16 hours in the refrigerator
- 🗓️ 5 days in the refrigerator



## RED VELVET

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

### ITEM CODE: 8586

Precut - 14 Servings

NET WT. 4 lbs 1 oz - 1.85 kg

NET WT./Serving 4.65 oz - 132 g

 10 hours in the refrigerator

 3 days in the refrigerator



## LIMONCELLO RASPBERRY CAKE

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

### ITEM CODE: 8502

Precut - 16 Servings

NET WT. 3 lbs 4.8 oz - 1.5 kg

NET WT./Serving 3.28 oz - 93 g

 10 hours in the refrigerator

 3 days in the refrigerator



## CARROT CAKE

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

### ITEM CODE: 0042P

Precut - 16 Servings

NET WT. 4 lbs 11.7 oz - 2.15 kg

NET WT./Serving 4.72 oz - 134 g

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



## CHOCOLATE FONDANT

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

### ITEM CODE: 0040P

Precut - 16 Servings

NET WT. 5 lbs 3 oz - 2.35 kg

NET WT./Serving 5.15 oz - 146 g

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







## OLD FASHIONED CHOCOLATE FUDGE CAKE

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

**ITEM CODE: 8529**

Precut - 14 Servings  
NET WT. 4 lbs 8 oz - 2.05 kg  
NET WT./Serving 5.15 oz - 146 g

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





## CHOCOLATE CAKE

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

**ITEM CODE: 8567**

Precut - 14 Servings  
NET WT. 4 lbs 8 oz - 2.05 kg  
NET WT./Serving 5.15 oz - 146 g

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





## PUMPKIN LAYER CAKE

Alternating layers of spiced sponge cake and cream, decorated with white chocolate curls.

### ITEM CODE: 2808

Precut - 12 Servings

NET WT. 3 lbs 15.5 oz - 1.8 kg

NET WT./Serving 3.9 oz - 113 g

- 🕒 8-10 hours in the refrigerator
- ❄️ Keep frozen for 15 months or 3 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



## TRADITIONAL NEW YORK CHEESECAKE

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

**ITEM CODE: 0029P**

Precut - 14 Servings

NET WT. 4 lbs 0.7 oz - 1.84 kg

NET WT./Serving 4.62 oz - 131 g

🕒 18 hours in the refrigerator

❄️ 3 days in the refrigerator



## NEW YORK CHEESECAKE

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

**ITEM CODE: 0033P**

Precut - 16 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 4.69 oz - 133 g

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



## RICOTTA CHEESECAKE

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

**ITEM CODE: 0034P**

Precut - 16 Servings

NET WT. 4 lbs 15 oz - 2.25 kg

NET WT./Serving 4.93 oz - 140 g

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





## **CHEESECAKE ALLE FRAGOLE (WILD STRAWBERRY CHEESECAKE)**

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

### **ITEM CODE: 0026P**

Precut - 14 Servings

NET WT. 5 lbs 8 oz - 2.5 kg

NET WT./Serving 6.27 oz - 178 g

 18 hours in the refrigerator

 3 days in the refrigerator



## **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)**



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

### **ITEM CODE: 0010P**

Precut - 14 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 5.36 oz - 152 g

🕒 18 hours in the refrigerator

🌿 5 days in the refrigerator





## CHOCOLATE GANACHE CHEESECAKE

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

### ITEM CODE: 0043P

Precut - 16 Servings

NET WT. 5 lbs 2.7 oz - 2.35 kg

NET WT./Serving 5.15 oz - 146 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



## CHOCOLATE CHIP CHEESECAKE

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

### ITEM CODE: 0039P

Precut - 16 Servings

NET WT. 4 lbs 11 oz - 2.13 kg

NET WT./Serving 4.7 oz - 133 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator





## PISTACHIO CHEESECAKE

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

**ITEM CODE: 8581**

Precut - 16 Servings  
NET WT. 4 lbs 5 oz - 1.98 kg  
NET WT./Serving 4.33 oz - 123 g

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





## DULCE DE LECHE CHEESECAKE

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

**ITEM CODE: 8561**

Precut - 16 Servings  
NET WT. 4 lbs 8 oz - 2.05 kg  
NET WT./Serving 4.51 oz - 128 g

-  18 hour in the refrigerator
-  3 days in the refrigerator

# Single Servings

**SIGNATURE GLASS COLLECTION**

**SIGNATURE GELATO GLASS COLLECTION**

**PLASTIC CUP COLLECTION**

**PASTRIES & MOUSSES**

**CANNOLI COLLECTION**

**GELATI & SEMIFREDDI**

**RIPIENI**

**BARS**



## **CHOCOLATE MOUSSE GLASS**

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

**ITEM CODE: 3149**

12 Servings/case

NET WT. 2 lbs 1.8 oz - 0.96 kg

NET WT./Serving 2.82 oz - 80 g

- 🕒 6 hours in the refrigerator
- 🌡️ 2 days in the refrigerator





## TIRAMISÙ GLASS

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

**ITEM CODE: 3466**

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



## PROFITEROLES GLASS

Cream puffs surrounded by  
vanilla and chocolate cream.

### ITEM CODE: 3150

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.53 oz - 100 g

- ⏱ 6 hours in the refrigerator
- 🌿 2 days in the refrigerator



## COPPA CATALANA

Creamy custard topped  
with caramelized sugar.

### ITEM CODE: 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



### 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: 1482**

6 Servings/case  
NET WT. 1 lb 5 oz - 0.6 kg  
NET WT./Serving 3.52 oz - 100 g

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



## COPPA CAFFÈ

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

**ITEM CODE: 1397**

6 Servings/case  
NET WT. 1 lb 4 oz - 0.57 kg  
NET WT./Serving 3.35 oz - 95 g

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



## COPPA PISTACHIO

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

**ITEM CODE: 0821**

6 Servings/case  
NET WT. 1 lb 5.1 oz - 0.6 kg  
NET WT./Serving 3.52 oz - 100 g

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



## **COPPA YOGURT AND BERRIES**

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

**ITEM CODE: 1571**

6 Servings/case

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

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



## **COPPA STRAWBERRIES AND CARAMEL**

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

**ITEM CODE: 0738**

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

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





## **COPPA SPAGNOLA**

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

### **ITEM CODE: 1520**

6 Servings/case

NET WT. 1 lb 5 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

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



## **COPPA ISABEL**

Gelato made with Ciaculli mandarins swirled with limoncello sauce made with lemons from Sorrento.

### **ITEM CODE: 1305**

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)

# Single Servings

SIGNATURE GLASS COLLECTION

SIGNATURE GELATO GLASS COLLECTION

PLASTIC CUP COLLECTION

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



## TIRAMISÙ CUP

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

### ITEM CODE: 2596

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



## PROFITEROLES CUP

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

### ITEM CODE: 2597

12 Servings/case

NET WT. 2 lbs 6.1 oz - 1.08 kg

NET WT./Serving 3.17 oz - 90 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



**COPPA FRUTTI DI BOSCO**  
(MIXED BERRY CUP)

A rich, creamy mousse topped with mixed berry marmalade.

**ITEM CODE: 1124**

12 Servings/case  
NET WT. 2 lbs 10.3 oz - 1.2 kg  
NET WT./Serving 3.52 oz - 100 g

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



**COPPA TIRAMISÙ**  
(TIRAMISÙ CUP)

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

**ITEM CODE: 1123**

12 Servings/case  
NET WT. 2 lbs 10.3 oz - 1.2 kg  
NET WT./Serving 3.52 oz - 100 g

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



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

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

**ITEM CODE: 2776**

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

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





## TIRAMISÙ CAKE CUP

### GRAB & GO

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

#### ITEM CODE: 2775

12 Servings/case  
 NET WT. 2 lbs 14.5 oz - 1.32 kg  
 NET WT./Serving 3.9 oz - 110 g

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



## STRAWBERRY & CREAM CAKE CUP

### GRAB & GO

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

#### ITEM CODE: 2777

12 Servings/case  
 NET WT. 3 lbs 2.8 oz - 1.44 kg  
 NET WT./Serving 4.2 oz - 120 g

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



## TOASTED ALMOND CAKE CUP

### GRAB & GO

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

#### ITEM CODE: 2778

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

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

# Single Servings

SIGNATURE GLASS COLLECTION

SIGNATURE GELATO GLASS COLLECTION

PLASTIC CUP COLLECTION

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



## 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: 1577**

10 Servings/case  
NET WT. 2 lb 6.8 oz - 1.1 kg  
NET WT./Serving 3.8 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: 1281**

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

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

**ITEM CODE: 8519**

16 Servings/case  
NET WT. 4 lbs 15 oz - 2.25 kg  
NET WT./Serving 4.93 oz - 140 g

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





### MINI RED VELVET

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

**ITEM CODE: 8520**

16 Servings/case  
NET WT. 3 lbs 13.6 oz - 1.75 kg  
NET WT./Serving 3.84 oz - 109 g

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





### CHOCOLATE CARAMEL CRUNCH

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

**ITEM CODE: 8505**

16 Servings/case  
NET WT. 4 lbs 8 oz - 2.05 kg  
NET WT./Serving 4.51 oz - 128 g

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





### CHOCOLATE TRUFFLE MOUSSE

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



**ITEM CODE: 101516**

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

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





### 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 giandua center, dusted with cocoa powder and decorated with white chocolate drops.

**ITEM CODE: 0474**

6 Servings/case  
NET WT. 13.7 oz - 0.39 kg  
NET WT./Serving 2.29 oz - 65 g

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



### **CUBO AI DUE CIOCCOLATI** (DOUBLE CHOCOLATE CUBE)

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

**ITEM CODE: 0565**

6 Servings/case

NET WT. 1 lb 3 oz - 0.54 kg

NET WT./Serving 3.17 oz - 90 g

🕒 4 hours in the refrigerator

❄️ 2 days in the refrigerator



### **GIROTONDO ALLE MANDORLE** (ALMOND TWIRL)

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

**ITEM CODE: 0084**

6 Servings/case

NET WT. 1 lb 3 oz - 0.54 kg

NET WT./Serving 3.17 oz - 90 g

🕒 4 hours in the refrigerator

❄️ 2 days in the refrigerator



### **GEOMETRIA DI CIOCCOLATO E PERE** (GEOMETRIC CHOCOLATE & PEAR)

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

**ITEM CODE: 1164**

6 Servings/case

NET WT. 1 lb 3 oz - 0.54 kg

NET WT./Serving 3.17 oz - 90 g

🕒 4 hours in the refrigerator

❄️ 2 days in the refrigerator





## NONNA 4.0

A buttery cookie base topped with lemon mousse with a heart of lemon pastry cream, finished with white chocolate glaze.

### ITEM CODE: 1348

6 Servings/case  
 NET WT. 1 lb 0.9 oz – 0.48 kg  
 NET WT./Serving 2.8 oz - 80 g

- 🕒 4-5 hours in the refrigerator
- 🌿 2 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: 1346

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



## RUBINO CHEESECAKE

A buttery cookie base topped with mousse made of fresh cream with a heart of raspberry and strawberry sauce all finished with a white chocolate glaze.

### ITEM CODE: 1345

6 Servings/case  
 NET WT. 1 lb 0.9 oz – 0.48 kg  
 NET WT./Serving 2.8 oz - 80 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

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

### ITEM CODE: 0122

16 Servings/case  
NET WT. 4 lbs 14.84 oz - 2.24 kg  
NET WT./Serving 4.93 oz - 140 g

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





## MINI PUMPKIN CHEESECAKE (SEASONAL)

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

### ITEM CODE: 8548

16 Servings/case  
NET WT. 4 lbs 14.84 oz - 2.24 kg  
NET WT./Serving 4.93 oz - 140 g

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





## MINI NY CHEESECAKE

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

### ITEM CODE: 0133

16 Servings/case  
NET WT. 4 lbs 6.4 oz - 2 kg  
NET WT./Serving 4.4 oz - 125 g

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





### PEAR TARTLET

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



**ITEM CODE: 8583**

12 Servings/case  
 NET WT. 3 lbs 15 oz - 1.8 kg  
 NET WT./Serving 5.29 oz - 150 g

- 7 hours in the refrigerator
- 3 days in the refrigerator



### 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



### PASTIERA MONOPORZIONE

An individual portion of our Pastiera. Shortcrust pastry base filled with a blend of ricotta cheese, wheat and candied fruit

**ITEM CODE: 1457**

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

- 4 hours in the refrigerator
- 3 days in the refrigerator
- Frozen: 30-35 sec. (800W)



## MINI FLOURLESS CHOCOLATE CAKE

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

### ITEM CODE: 8501

16 Servings/case

Net wt. 3 lbs 4.8 oz - 1.5 kg

Net wt./Serving 3.28 oz - 93 g

🕒 18 hours in the refrigerator

🌿 3 days in the refrigerator



## ALMOND & DATE TARTLET

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



## 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



**CASSATINA**

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

**ITEM CODE: 1035**

12 Servings/case  
NET WT. 2 lbs 10.3 oz - 1.2 kg  
NET WT./Serving 3.52 oz - 100 g

- 🕒 10 hours in the refrigerator
- ❄️ 2 days in the refrigerator



**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





### 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



### 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



### HAZELNUT CREPE

Crepe filled with hazelnut cream.

**ITEM CODE: 8600**

4 boxes with 8 individually wrapped crepes/case  
 NET WT. 3 lb 14.1 oz - 1760 g  
 NET WT./Serving 1 piece - 1.94 oz - 55 g

- 🕒 Frozen: 3 min. 30 sec.
- 🕒 Frozen: 40 sec. (750 watts)
- 🌿 1 day in the refrigerator



### MINI CAPRESE CAKE

A small version of the popular Caprese cake. A moist almond and chocolate cake dusted with powdered sugar.



**ITEM CODE: 8513**

16 Servings/case  
 NET WT. 3 lb 11.8 oz - 1.70 kg  
 NET WT./Serving 3.7 oz - 106 g

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



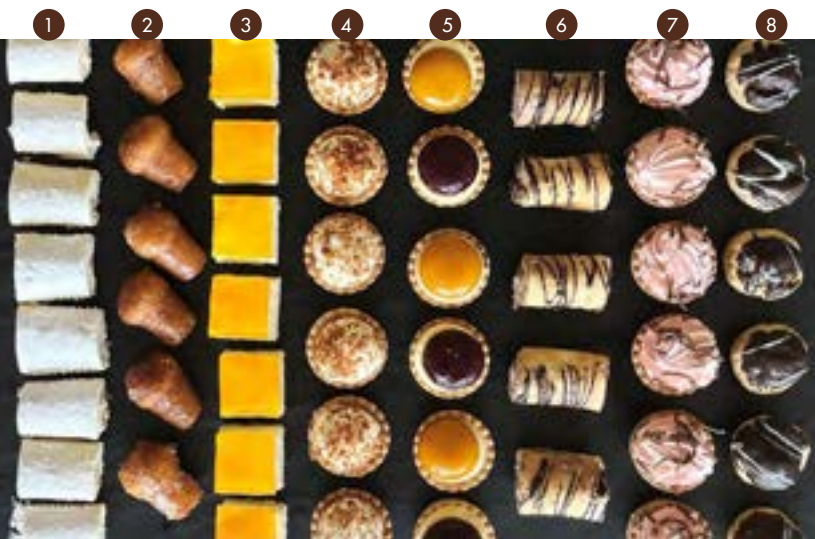
### TORTINA DELLA NONNA (GRANDMOTHER TARTLET)

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

**ITEM CODE: 0451**

12 Servings/case  
 NET WT. 2 lbs 3.9 oz - 1.02 kg  
 NET WT./Serving 3 oz - 85 g

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



### MIGNON ASSORTED MINIATURE PASTRIES

An assortment of mini pastries.

1. Roule' (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: 1561**

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

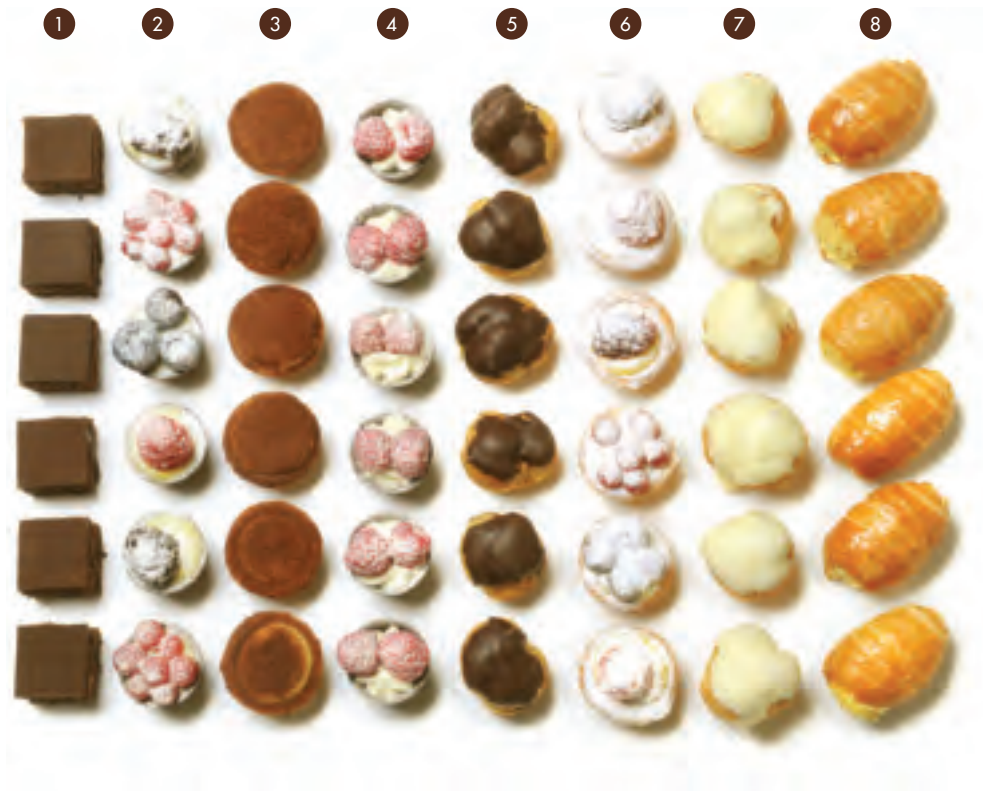
An assortment of mini pastries.

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

### ITEM CODE: 2626

Approx. 57 Pieces/case  
Suggested Servings 2 Pieces  
NET WT. 2 lbs 3.2 oz - 1 kg  
NET WT./Serving 1.2 oz - 34 g

- 🕒 6 hours in the refrigerator
- ❄️ 2 days in the refrigerator



## BABY CAKES

An assortment of bite size cakes.

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

### ITEM CODE: 8031

144 Servings/case  
Suggested Serving 2 Pieces  
NET WT. 4 lbs 1.5 oz - 1.86 kg  
NET WT./Serving 0.89 oz - 25 g

- 🕒 6 hours in the refrigerator
- ❄️ 7 days in the refrigerator





# Single Servings

**SIGNATURE GLASS COLLECTION**

**SIGNATURE GELATO GLASS COLLECTION**

**PLASTIC CUP COLLECTION**

**PASTRIES & MOUSSES**

**CANNOLI COLLECTION**

**GELATI & SEMIFREDDI**

**RIPIENI**

**BARS**



## **SICILIAN CANNOLI**

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





### **ITEM CODE: 1032**

10 Servings/case

NET WT. 2 lbs 4.9 oz - 1.05 kg

NET WT./Serving 3.7 oz - 105 g

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



## CANNOLI SHELL

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

**ITEM CODE: 1030** - Plain 5 inches

**ITEM CODE: 1048** - Plain 4 inches

**ITEM CODE: 1046** - Plain 3 inches

**ITEM CODE: 1049** - Chocolate 4 inches

**ITEM CODE: 1047** - Chocolate 3 inches

36 Servings/case



## CANNOLI CREAM

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

### PLAIN FILLING

Ricotta cheese with a hint of vanilla.

**ITEM CODE: 8549**

### CHOCOLATE CHIP FILLING

Ricotta cheese and chocolate chips.

**ITEM CODE: 1051**

### SICILIAN FILLING

Ricotta cheese, candied orange cubes and chocolate chips.

**ITEM CODE: 1031**

### 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



## 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 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: 1670

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

🔥 Ready to serve

❄️ Keep frozen (0°F/-18°C)



## TARTUFO CLASSICO (CHOCOLATE TRUFFLE)

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

### ITEM CODE: 0533

12 Servings/case

NET WT. 2 lbs 3.9 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

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



## TARTUFO 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 NOCCIOLA**  
(HAZELNUT TRUFFLE)

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

**ITEM CODE: 0179**

12 Servings/case  
NET WT. 1 lb 15.7 oz - 0.9 kg  
NET WT./Serving 2.64 oz - 75 g

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



**TARTUFO AL LIMONCELLO**  
(LIMONCELLO TRUFFLE)

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

**ITEM CODE: 1251**

12 Servings/case  
NET WT. 2 lbs 3.9 oz - 1.02 kg  
NET WT./Serving 3 oz - 85 g

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



**TARTUFO AL PISTACCHIO**  
(PISTACHIO TRUFFLE)

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

**ITEM CODE: 0988**

12 Servings/case  
NET WT. 1 lb 15.7 oz - 0.9 kg  
NET WT./Serving 2.64 oz - 75 g

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





## SPUMONI BOMBA

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

**ITEM CODE: 5158**

20 Servings/case  
NET WT. 7 lbs 7 oz - 3.4 kg  
NET WT./Serving 6 oz - 170 g

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

## BOMBA

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

**ITEM CODE: 5010**

20 Servings/case  
NET WT. 7 lbs 7 oz - 3.4 kg  
NET WT./Serving 6 oz - 170 g

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



## DREAM BOMBA

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

### ITEM CODE: 5060

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

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



## EXOTIC BOMBA

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

### ITEM CODE: 5058

20 Servings/case

NET WT. 7 lbs 7 oz - 3.4 kg

NET WT./Serving 6 oz - 170 g

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



## VANILLA BEAN GELATO DOME

A vanilla bean gelato dome.

**ITEM CODE: 5128**

30 Servings/case  
NET WT. 3 lbs 12.2 oz - 1.71 kg  
NET WT./Serving 2 oz - 57 g

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

## KID'S BEAR

Chocolate gelato decorated with chocolate ears and face.

**ITEM CODE: 5076**

16 Servings/case  
NET WT. 2 lbs 4.9 oz - 1.05 kg  
NET WT./Serving 2.29 oz - 65 g

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





## SEMIFREDDO TORRONCINO

Nougat semifreddo topped with caramelized hazelnuts.

### ITEM CODE: 0514

12 Servings/case

NET WT. 1 lb 15.7 oz - 0.90 kg

NET WT./Serving 2.60 oz - 75 g

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



## TRIPLE CHOCOLATE GELATO

### GRAB & GO

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

### ITEM CODE: 2461

12 Servings/case

NET WT. 2 lbs 10 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

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



## PISTACHIO & ALMOND GELATO

### GRAB & GO

Pistachio & almond gelato topped with pistachio pieces.

### ITEM CODE: 2463

12 Servings/case

NET WT. 2 lbs 10 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

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



### CAPPUCCINO SWIRL GELATO CUP

Coffee gelato swirled with coffee.

**ITEM CODE: 0628**

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

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



### CHOCOLATE & CREAM SWIRL GELATO CUP

Cream gelato swirled with chocolate.

**ITEM CODE: 0629**

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

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



### WILD BERRIES SWIRL GELATO CUP

Wild berry gelato swirled with raspberry.

**ITEM CODE: 0649**

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

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



### LIMONCELLO SWIRL GELATO CUP

Lemon gelato swirled with Limoncello.

**ITEM CODE: 0627**

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

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

# Single Servings

SIGNATURE GLASS COLLECTION

SIGNATURE GELATO GLASS COLLECTION

PLASTIC CUP COLLECTION

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



GLUTEN FREE



VEGAN



KOSHER

## PEACH RIPIENO

Peach sorbetto served in the natural fruit shell.

### ITEM CODE: 2124

12 Servings/case

NET WT. 1 lb 13.6 oz - 0.84 kg

NET WT./Serving 2.5 oz - 70 g



Ready to serve



Keep frozen (0°F/-18°C)





## LEMON RIPIENO

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

**ITEM CODE: 3062**

12 Servings/case

NET WT. 3 lbs 9.6 oz - 1.63 kg

NET WT./Serving 4.8 oz - 136 g

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



## ORANGE RIPIENO

Orange sorbetto served in the natural fruit shell.

**ITEM CODE: 3060**

12 Servings/case

NET WT. 3 lbs 11.9 oz - 1.7 kg

NET WT./Serving 5 oz - 142 g

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



## MANGO RIPIENO

Mango sorbetto served in the natural fruit shell.

**ITEM CODE: 5004**

12 Servings/case

NET WT. 2 lbs 4 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

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



**PINEAPPLE RIPIENO**

Pineapple sorbetto served in the natural fruit shell.

**ITEM CODE: 2012**  
12 Servings/case  
NET WT. 2 lbs 10.2 oz - 1.2 kg  
NET WT./Serving 3.5 oz - 100 g

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

**COCONUT RIPIENO**

Creamy coconut sorbetto served in the natural fruit shell.

**ITEM CODE: 2013**  
12 Servings/case  
NET WT. 3 lbs 4.8 oz - 1.5 kg  
NET WT./Serving 4.4 oz - 125 g

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



# Single Servings

**SIGNATURE GLASS COLLECTION**

**SIGNATURE GELATO GLASS COLLECTION**

**PLASTIC CUP COLLECTION**

**PASTRIES & MOUSSES**

**CANNOLI COLLECTION**

**GELATI & SEMIFREDDI**

**RIPIENI**

**BARS**



## **TRUFFLE BROWNIE BAR**

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

**ITEM CODE: 8100**

42 Servings/case

NET WT. 11 lbs 3 oz - 5.09 kg

NET WT./Serving 4.26 oz - 121 g

## **TRUFFLE BROWNIE BITES**

**ITEM CODE: 8101**

156 Servings/case

NET WT. 11 lbs 3 oz - 5.09 kg

NET WT./Serving 1.12 oz - 32 g

- 🕒 2 hours at room temperature (60°F - 70°F)
- ❄️ Ambient (60°F - 70°F) 30 days sealed, 8-10 days unwrapped but covered



### LEMON BAR

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

**ITEM CODE: 8102**

42 Servings/case  
NET WT. 11 lbs 12 oz - 5.37 kg  
NET WT./Serving 4.46 oz - 126 g

### LEMON BITES

**ITEM CODE: 8103**

156 Servings/case  
NET WT. 11 lbs 12 oz - 5.37 kg  
NET WT./Serving 1.19 oz - 34 g

- 2 hours at room temperature (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

### CARAMEL PECAN BITES

**ITEM CODE: 8105**

156 Servings/case  
NET WT. 10 lbs 8 oz - 4.78 kg  
NET WT./Serving 1.08 oz - 31 g

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



### CLASSIC FUDGE BAR

Dark Chocolate curls on a rich dense fudge bar.

**ITEM CODE: 8117**

21 Servings/container - Cut  
NET WT. 5 lbs 4 oz - 2.38 kg  
NET WT./Serving 4 oz - 113 g

### CLASSIC FUDGE BITES

**ITEM CODE: 8118**

78 Servings/container - Cut  
NET WT. 5 lbs 4 oz - 2.38 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

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

### CARROT CAKE BITES

**ITEM CODE: 8116**

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



### CLASSIC CHEESECAKE BAR

Our original smooth creamy cheesecake on a light buttery shortbread crust.

**ITEM CODE: 8119**

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

### 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





## CHEESECAKE BROWNIE BAR

Dense truffle brownie swirled with sweet cream cheese.



### ITEM CODE: 8113

21 Servings/case

NET WT. 4 lbs 9.6 oz – 2.08 kg

NET WT./Serving 3.5 oz - 99 g

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



## LEMON BLONDIE BARS

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



### ITEM CODE: 8111

21 Servings/case

NET WT. 5 lbs 4 oz – 2.38 kg

NET WT./Serving 4 oz - 113 g

## LEMON BLONDIE BITES

### ITEM CODE: 8112

78 Servings/case

NET WT. 4 lbs 14.1 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)



## 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

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)



## LEMON BLONDIE SQUARE

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

### ITEM CODE: 8110

24 Servings/case – Individually Wrapped

NET WT. 4 lbs 8 oz – 2.04 kg

NET WT./Serving 3 oz - 85 g

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



## 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)



### **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)

### **KEY LIME BITES**

A buttery base topped with creamy cheesecake and finished with a key lime glaze.

**ITEM CODE: 8121**

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*

**CORNETTI**



**CORNETTO VUOTO  
(PLAIN CROISSANT)**

**ITEM CODE: 1113**

50 Servings/case

NET WT. 8 lbs 13.1 oz - 4 kg

NET WT./Serving 2.82 oz - 80 g

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



**CORNETTO AL CIOCCOLATO**  
**(CHOCOLATE CROISSANT)**

Filled with chocolate hazelnut cream.

**ITEM CODE: 1116**

50 Servings/case

NET WT. 10 lbs 7.5 oz - 4.75 kg

NET WT./Serving 3.35 oz - 95 g

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



**CORNETTO ALLA CREMA**  
**(CREAM CROISSANT)**

Filled with pastry cream.

**ITEM CODE: 1111**

50 Servings/case

NET WT. 10 lbs 7.5 oz - 4.75 kg

NET WT./Serving 3.35 oz - 95 g

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



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

Filled with apricot marmalade.

**ITEM CODE: 1110**

50 Servings/case

NET WT. 10 lbs 7.5 oz - 4.75 kg

NET WT./Serving 3.35 oz - 95 g

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



# Breakfast

## 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 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: 2098**

60 Servings/case

NET WT. 10 lbs 9.3 oz - 4.8 kg

NET WT./Serving 2.82 oz - 80 g

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



## VEGAN CROISSANT 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



## CHOCOLATE CROISSANT

**ITEM CODE: 1223**

48 Servings/case

NET WT. 9 lbs 8.4 oz - 4.32 kg

NET WT./Serving 3.17 oz - 90 g

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



## PAIN AU CHOCOLAT

**ITEM CODE: 0632**

60 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 2.64 oz - 75 g

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



## MINI PAIN AU CHOCOLAT

**ITEM CODE: 0602**

150 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 1.05 oz - 30 g

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



## MINI CROISSANT

**ITEM CODE: 0600**

150 Servings/case

NET WT. 8 lbs 4.2 oz - 3.75 kg

NET WT./Serving 0.88 oz - 25 g

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



# Breakfast

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: 1081**

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g

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



## CONCHIGLIA CIOCCOLATO

A crisp puff pastry filled with chocolate hazelnut cream.

**ITEM CODE: 1082**

40 Servings/case

NET WT. 7 lbs 15 oz - 3.6 kg

NET WT./Serving 3.17 oz - 90 g

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

*Breakfast*

**BOMBOLONI**



**BOMBOLONI PLAIN**

A soft, fluffy fried dough.

**ITEM CODE: 1093**

24 Servings/case

NET WT. 2 lbs 14.6 oz - 1.32 kg

NET WT./Serving 1.94 oz - 55 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 1 day in the refrigerator





**BOMBOLONI  
CACAO NOCCIOLA  
(COCOA HAZELNUT)**

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

**ITEM CODE: 1097**

24 Servings/case

NET WT. 3 lbs 15.5 oz – 1.8 kg

NET WT./Serving 2.64 oz – 75 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 1 day in the refrigerator



**BOMBOLONI CREAM**

A soft, fluffy fried dough filled with pastry cream.

**ITEM CODE: 1095**

24 Servings/case

NET WT. 3 lbs 15.5 oz – 1.8 kg

NET WT./Serving 2.64 oz – 75 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 1 day in the refrigerator



### **MINI BOMBOLONI CACAO NOCCIOLA (COCOA HAZELNUT)**

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

**ITEM CODE: 0504**

104 Servings/case

NET WT. 5 lbs 8.2 oz - 2.5 kg

NET WT./Serving 0.84 oz - 24 g

- 🕒 1.5-2 hours at room temperature
- ❄️ 1 day in the refrigerator



### **MINI 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



## MARITZZO

A sweet and soft brioche bun filled with whipped cream.

**ITEM CODE: 1644**

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



## MARITZZO MIDI

A sweet and soft brioche bun filled with whipped cream.

**ITEM CODE: 1647**

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: 2002**

54 Servings/case

NET WT. 10 lbs 11.4 oz - 4.86 kg

NET WT./Serving 3.2 oz - 90 g

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



## WAFFLE




A thick, fluffy Belgian waffle studded with sugar crystals.

### ITEM CODE: 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)



# 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: 0737**  
NET WT. 2 lbs 3 oz - 1 kg

B. DAMA  
Shortbread cookie  
checkered with chocolate.

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

C. CANTUCCI  
Traditional Italian biscotti  
with almonds.

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

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

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

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

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

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

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

G. FRAGOLA  
A rich buttery cookie with  
strawberry marmalade.

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

🕒 6 hours in the refrigerator

🌿 10 days in the refrigerator



### **OATMEAL RAISIN COOKIE**

A chewy soft-baked oatmeal cookie made with premium raisins & whole oats, aromatic spices, sweet creamery butter and warm vanilla.

**ITEM CODE: 8152**

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



### **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: 1312**

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: 1316**

20 servings per container

NET WT. 2 lbs 3.3 oz - 1 kg

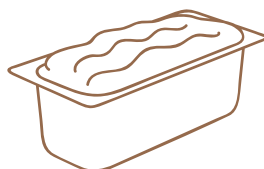
NET WT./Serving 1.76 oz - 50g

- 🕒 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**



## BANANA

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

**PAN ITEM CODE: 7014**



## CAPPUCCINO

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

**PAN ITEM CODE: 7075**

**PAIL ITEM CODE: 7617**



## CHOCOLATE

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

**PAN ITEM CODE: 7990**

**PAIL ITEM CODE: 7614**



## CHOCOLATE CHIP

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

**PAN ITEM CODE: 7999**



## CHOCOLATE CHIP MINT

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

**PAN ITEM CODE: 5130**



## CINNAMON

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

**PAN ITEM CODE: 7029**



## COCONUT

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

**PAN ITEM CODE: 7078**



## COFFEE

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

**PAN ITEM CODE: 7995**







## COOKIES & CREAM

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

**PAN ITEM CODE: 5176**



## DARK CHOCOLATE

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

**PAN ITEM CODE: 7040**



## DULCE DE LECHE

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

**PAN ITEM CODE: 7020**



## ESPRESSO

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

**PAN ITEM CODE: 7013**



## FRENCH VANILLA

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

**PAN ITEM CODE: 7991**



## GIANDUIA

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

**PAN ITEM CODE: 7164**



## HAZELNUT

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

**PAN ITEM CODE: 7992**

**PAIL ITEM CODE: 7621**



## MATCHA GREEN TEA

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

**PAN ITEM CODE: 7021**



## PISTACHIO

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

**PAN ITEM CODE: 7993**

**PAIL ITEM CODE: 7615**





## SEA SALT CARMEL

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

**PAN ITEM CODE: 7010**



## STRAWBERRY

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

**PAN ITEM CODE: 7008**



## TIRAMISÙ

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

**PAN ITEM CODE: 7028**



## VANILLA BEAN

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

**PAN ITEM CODE: 7385**

**PAIL ITEM CODE: 7613**



## ACCESSORIES

### BIO DEGRADABLE GELATO CUP/LID

3.5 oz - 100 g

**ITEM CODE CUP: CUP100G**

**ITEM CODE LID: LID100G**

### BIO DEGRADABLE GELATO CUP/LID

7.4 oz - 210 g

**ITEM CODE CUP: CUP210G**

**ITEM CODE LID: LID210G**

### BIO DEGRADABLE GELATO SPOONS

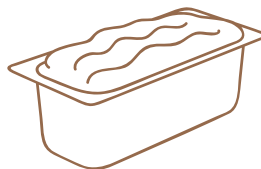
6700 Pieces/case

**ITEM CODE CUP: SPOON6700**

# Gelato & Sorbetto

GELATO & ACCESSORIES

SORBETTO



## PAN

1.24 Gallon Pan  
2 oz Scoop Servings/pan approx. 80

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



## PAIL

Qty. 2 - 1.25 Gallon Pails  
2 oz Scoop Servings/case approx. 160

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





## BLOOD ORANGE

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

**PAN ITEM CODE: 7002**

**PAIL ITEM CODE: 7626**



## COCONUT

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

**PAN ITEM CODE: 7982**

**PAIL ITEM CODE: 7628**



## LEMON

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

**PAN ITEM CODE: 7980**

**PAIL ITEM CODE: 7627**



## MANGO

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

**PAN ITEM CODE: 7383**

**PAIL ITEM CODE: 7624**



## MIXED BERRY

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

**PAN ITEM CODE: 7754**



## PASSION FRUIT

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

**PAN ITEM CODE: 7927**



## PEACH

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

**PAN ITEM CODE: 7981**



## RASPBERRY

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

**PAN ITEM CODE: 7001**

**PAIL ITEM CODE: 7625**



## STRAWBERRY

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

**PAN ITEM CODE: 7979**







## *A History Made of Goodness*

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

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



# Breakfast

**CORNETTI**

**SFOGLIE**



## **CORNETTO RE B. PISTACCHIO (PISTACHIO CROISSANT)**

A flaky croissant filled with rich pistachio flavored custard.

**ITEM CODE: 3012959**

40 Servings/case

NET WT. 7 lbs 7.8 oz - 3.4 kg

NET WT./Serving 3 oz - 85 g

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



**CORNETTO MANDORLA**  
**(ALMOND CROISSANT)**

Almond paste filling glazed and decorated with sliced almonds.

**ITEM CODE: 3012351**

50 Servings/case

NET WT. 8 lbs 4.16 oz - 3.75 kg

NET WT./Serving 2.65 oz - 75 g

 Do not defrost

 Oven 350°F for 25 minutes



## CORNETTO RE B. GLASSATO ALBICOCCA

(GLAZED APRICOT CROISSANT)

A buttery, flaky croissant filled with apricot marmalade.

**ITEM CODE: 3012689**

50 Servings/case

NET WT. 11 lbs 9.1 oz - 5.25 kg

NET WT./Serving 3.7 oz - 105 g

 Do not defrost

 Oven 350°F for 25 minutes



## CORNETTO RE B. GLASSATO CIOCCOLATO

(GLAZED CHOCOLATE CROISSANT)

A buttery, flaky croissant filled with chocolate.

**ITEM CODE: 3012691**

50 Servings/case

NET WT. 11 lbs 9.1 oz - 5.25 kg

NET WT./Serving 3.7 oz - 105 g

 Do not defrost

 Oven 350°F for 25 minutes



## VEGAN CHOCOLATE FAGOTTINO

A vegan pain au chocolat filled with bittersweet chocolate drops.

**ITEM CODE: G092U**

60 Servings/case

NET WT. 9 lbs 14.7 oz - 4.5 kg

NET WT./Serving 2.64 oz - 75 g

 Thaw in refrigerator for 20-40 minutes prior to baking

 Oven 356-374°F for 16-18 minutes





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

A buttery, flaky croissant filled with pastry cream.

**ITEM CODE: 3012690**

50 Servings/case

NET WT. 11 lbs 9.1 oz - 5.25 kg

NET WT./Serving 3.7 oz - 105 g

 Do not defrost

 Oven 350°F for 25 minutes



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


A buttery, flaky plain croissant.

**ITEM CODE: 3012688**

50 Servings/case

NET WT. 9 lbs 5.9 oz - 4.25 kg

NET WT./Serving 3 oz - 85 g

 Do not defrost

 Oven 350°F for 25 minutes



**CIOKORIGO**

Filled with almond and hazelnut cream

**ITEM CODE: 3012448**

55 Servings/case

NET WT. 11 lbs 8.3 oz - 5.23 kg

NET WT./Serving 3.35 oz - 95 g

 Do not defrost

 Oven 350°F for 25 minutes



### **VEGAN SPELT BLACKBERRY CROISSANT**

Made with spelt flour, filled with blackberry jam and decorated with buckwheat.

**ITEM CODE: G076U**

48 Servings/case

NET WT. 8 lbs 7.45 oz - 3.84 kg

NET WT./Serving 2.82 oz - 80 g

 Thaw in refrigerator for 20-40 minutes prior to baking

 Oven 356-374°F for 16-18 minutes



### **VEGAN TURMERIC CROISSANT**

A croissant dough infused with turmeric and topped with oats.

**ITEM CODE: G077U**

48 Servings/case

NET WT. 7 lbs 14.9 oz - 3.6 kg

NET WT./Serving 2.64 oz - 75 g

 Thaw in refrigerator for 20-40 minutes prior to baking

 Oven 356-374°F for 16-18 minutes



### **VEGAN CHIA SEEDS CROISSANT**

Croissant made chia seeds in the dough.

**ITEM CODE: G078U**

48 Servings/case

NET WT. 8 lbs 7.45 oz - 3.84 kg

NET WT./Serving 2.82 oz - 80 g

 Thaw in refrigerator for 20-40 minutes prior to baking

 Oven 356-374°F for 16-18 minutes

# Breakfast

CORNETTI

SFOGLIE



## LOBSTER TAIL

A choux pastry wrapped in a crisp puff pastry shell.

**ITEM CODE: 3012083**

75 Servings/case

NET WT. 16 lbs 7.9 oz - 7.48 kg

NET WT./Serving 3.52 oz - 99.75 g

 Do not defrost

 Oven 350°F for 35 minutes



## MINI 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 350°F for 20 minutes





### **MINI SFOGLIATELLA**

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

**ITEM CODE: 3012200**

Approx. 175 Servings/case  
NET WT. 15 lbs 6.4 oz - 7 kg  
NET WT./Serving 1.41 oz - 40 g

-  Do not defrost
-  Oven 400°F for 30 minutes



### **SFOGLIATELLA**

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

**ITEM CODE: 3012201**

75 Servings/case  
NET WT. 17 lbs 4.5 oz - 7.84 kg  
NET WT./Serving 3.68 oz - 104.5 g

-  Do not defrost
-  Oven 400°F for 30 minutes



### **TRECCIA CREAM AND BERRIES**

A fragrant puff pastry filled with cream and mixed berries.

**ITEM CODE: 3012188**

75 Servings/case

NET WT. 12 lbs 5.5 oz – 5.6 kg

NET WT./Serving 2.65 oz – 75 g

 Do not defrost

 Oven 350°F for 25 minutes



### **TRECCIA CIOCREAM**


A fragrant puff pastry filled with almond and hazelnut cream.

**ITEM CODE: 3012210**

80 Servings/case

NET WT. 12 lbs 5.5 oz – 5.6 kg

NET WT./Serving 2.47 oz – 70 g

 Do not defrost

 Oven 350°F for 25 minutes



## PASTICCIOTTO CREMA AMARENA


A shortcrust pastry filled with cream and Amarena Cherries

**ITEM CODE: 31005**

32 Servings/case

NET WT. 7 lbs 12.16 oz - 3.52 kg

NET WT./Serving 3.88 oz - 110 g

 Oven 365°F for 15-17 minutes (if defrosted) or 20 min. (if frozen).



## PASTEL DE NATA

A flaky crust filled with creamy custard.

**ITEM CODE: 86458**

60 Servings/case

NET WT. 8 lbs 3.2 oz - 3.72 kg

NET WT./Serving 2.18 oz - 62 g

-  20 minutes at room temperature
-  Oven 365°F for 15-16 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

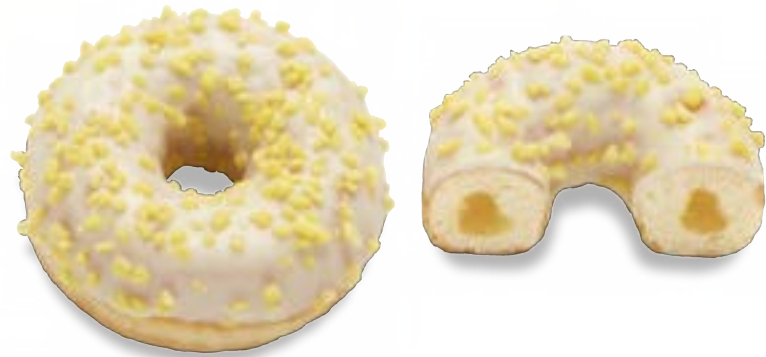
NET WT./Serving 4.58 oz - 130 g

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



# Breakfast

## CIAMBELLE



### LEMON CIAMBELLA

A soft fluffy dough filled with tangy lemon cream decorated with white icing and yellow sugar nibs.

**ITEM CODE: 86453**

36 Servings/case

NET WT. 5 lbs 12.8 oz - 2.63 kg

NET WT./Serving 2.57 oz - 73 g

🕒 1.5-2 hours at room temperature

🌿 4 days at room temperature



## **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
-  3 days at room temperature



## **SALTED CARAMEL CIAMBELLA**



A soft fluffy dough topped with white chocolate and salted caramel pearls.

**ITEM CODE: 86455**

36 Servings/case

NET WT. 5 lbs 7.5 oz - 2.48 kg

NET WT./Serving 2.43 oz - 69 g

-  1.5-2 hours at room temperature
-  3 days 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
- 🌿 3 days 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
- 🌿 3 days at room temperature



# Breakfast

## MUFFINS



### **CACAO MUFFIN**

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



### MULTIGRAIN MUFFIN

A moist multigrain muffin with a heart of blueberry jam.

**ITEM CODE: 31102**

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



### CLASSIC MUFFIN

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



### PISTACCHIO MUFFIN

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

*Savory*

**FOCACCIA**



**FOCACCIA  
POMODORINI**

Traditional focaccia topped  
with cherry tomatoes.

**ITEM CODE: 3402010**

5 Sheets/case

NET WT. 8 lbs 12.9 oz - 4 kg

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



Do not defrost



Oven 450°F for approx. 4 minutes





## FOCACCIA EVOO

Traditional focaccia topped with extra virgin olive oil.

**ITEM CODE: 3402009**

5 Sheets/case

NET WT. 6 lbs 9.7 oz - 3 kg

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

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



## FOCACCIA MULTIGRAIN



Traditional multigrain focaccia.

**ITEM CODE: 3402100**

5 Sheets/case

NET WT. 6 lbs 14 oz - 3.13 kg

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

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



## **FOCACCIA WITH CHEESE**

Two thin layers of focaccia filled  
with stracchino cheese.

**ITEM CODE: 3402063**

6 Sheets/case

NET WT. 9 lbs 4 oz - 4.2 kg

NET WT./Sheet 1 lb 8.69 oz - 700 g

- 🔥 Do not defrost
- 🕒 Oven 450°F for 5-6 minutes



## FOCACCIA WITH OLIVES & CHERRY TOMATOES


Traditional focaccia topped with olives and cherry tomatoes.

**ITEM CODE: 0340200**

5 Sheets/case

NET WT. 8 lbs 12.96 oz - 4 kg

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

 Do not defrost

 Oven 450°F for approx. 5 minutes



## FOCACCIA WITH ONIONS

Traditional focaccia topped with onions.

**ITEM CODE: 3402008**

5 Sheets/case

NET WT. 8 lbs 13.08 oz - 4 kg

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

 Do not defrost

 Oven 450°F for approx. 4 minutes



## FOCACCIA WITH VEGETABLES

Traditional focaccia topped with zucchini, peppers and onions.

**ITEM CODE: 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**

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: 30000**

Dimensions: 12" x 8"

6 Packs of 2 pieces

NET WT. 6 lbs 1.2 oz - 2.7 kg

NET WT./portion 0.1 oz - 230 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 CLASSICA WHOLE WHEAT

### ITEM CODE: 30001

Dimensions: 12" x 8"

6 Packs of 2 pieces

NET WT. 6 lbs 1.2 oz - 2.7 kg

NET WT./portion 0.1 oz - 230 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

### ITEM CODE: 30008

Dimensions: 8" x 6"

6 Packs of 4 pieces

NET WT. 6 lbs 13.3 oz - 3.1 kg

NET WT./portion 1 lb 0.5 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 ROUND

### ITEM CODE: 30003

Dimensions: 12.5"

12 Packs of 3 pieces

NET WT. 19 lbs 13.4 oz - 9 kg NET

WT./portion 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 MAXI**

### **ITEM CODE: 30004**




Dimensions: 22" x 12.5"

6 Packs of 2 pieces

NET WT. 18 lbs 8.3 oz - 8.4

kg NET WT./portion 8 oz -

700 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







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



## 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



## 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



## SPINACH GNOCCHI

Gnocchi made with spinach.

### ITEM CODE: BP211

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.



## 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.



## BEET GNOCCHI

Gnocchi made with beets.

### ITEM CODE: BP212

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.





## 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



### **CAPPELLI FRIARIELLI E SCAMORZA**

Filled with ricotta, Scamorza, and Friarielli.

**ITEM CODE: BP122**

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 6-7 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



## **MARGHERITE PESTO ALLA GENOVESE**



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

### **ITEM CODE: BP110**

20 Suggested servings

NET WT. 6 lbs 9.8 oz - 3 kg

NET WT./Serving 5.29 oz - 150 g

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



## **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 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 Grana Padano PDO.

**ITEM CODE: BP112**

33 Suggested servings

NET WT. 11 lbs - 5 kg

NET WT./Serving 5.29 oz - 150 g

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



## **GNOCCHI AI 4 FORMAGGI**



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

**ITEM CODE: BP111**

33 Suggested servings

NET WT. 11 lbs - 5 kg

NET WT./Serving 5.29 oz - 150 g

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



## **HEART-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



## FETTUCINE ALFREDO

Frozen meal of pre-cooked egg fettucine 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



### SEAFOOD TAGLIOLINI

Frozen meal of pre-cooked egg tagliolini with a seafood sauce and pieces of octopus, clams, squid, and prawns.

**ITEM CODE: BP002**

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



### GNOCCHI PESTO & CHERRY TOMATOES

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

**ITEM CODE: BP003**

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



### 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



### **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



### **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



*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.



## CIABATTA TRADIZIONALE

Classic soft wheat ciabatta with natural yeast.

**ITEM CODE: 1174**

32 Servings/container

NET WT. 17 lbs 10.2 oz - 8 kg

NET WT./Serving 8.8 oz - 250 g

- 🔥 Keep frozen
- 🕒 Preheat oven to 180-190°C (356-374°F) and bake for 13-15 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.



## CIABATTINA CON MIX SEMI - PRECUT

Multigrain ciabatta topped with sesame, oat and flax seeds.

**ITEM CODE: 1210**

40 Servings/container

NET WT. 8 lbs 13.1 oz - 4 kg

NET WT./Serving 3.5 oz - 100 g

- 🔥 Keep frozen
- 🕒 Thaw at room temperature, the product is already cooked.



### 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. 11 lbs - 5 kg

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

- 🔥 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**

39 Portions/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

**ITEM CODE: 0305 Vegan**

30 Servings/case  
NET WT. 7 lbs 14.7 oz - 3.6 kg  
NET WT./Serving 4.23 oz - 120 g



-  3 days in the refrigerator
-  Oven 475°F for 1 minute




### PIZZA MARGHERITA

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

**ITEM CODE: 2627**

12 Servings/case  
NET WT. 9 lbs 4.1 oz - 4.2 kg  
NET WT./Serving 12.3 oz - 350 g

-  3 days in the refrigerator
- If defrosted, oven 475°F for 3-5 minutes.
- If frozen, oven 475°F for 5-7 minutes



## MINI CRISPY CALZONE WITH TOMATO & MOZZARELLA CHEESE

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

### ITEM CODE: BP020

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



## MINI CRISPY CALZONE WITH MUSHROOM & MOZZARELLA CHEESE

Frozen pre-cooked mini calzone filled with mushroom & 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



## PIZZETTE

Mini pizza. A puff pastry topped with tomato and mozzarella sauce.

### ITEM CODE: 1444.

184 servings per container

NET WT. 8 lbs 13.1 oz. - 4 kg

NET WT./Serving 0.78 - 22g

- ❄️ Keep frozen
- ⚠️ Tempering: Thaw in refrigerator for 1-2 hours
- 🔥 Oven 180°C/356°F for 12-14 minutes. Without tempering, cook for 25 minutes.



**FdA**  
group



**BINDI NORTH AMERICA**

630 Belleville Turnpike  
Kearny, NJ 07032 - USA

Tel. +1 973 812 8118

**[www.bindiusa.com](http://www.bindiusa.com)**

**f** bindidessertusa

**@** bindidessert\_usa