

CATALOG 2023/24

*Just the
right
amount of*



*sweet
and savory*



MILANO - 1946

Excellence, Innovation, Quality



MILANO - 1946

06

Cakes



Signature - 06
Crostate - 17
Mousses - 21
Layer Cake - 23
Cheesecakes - 30

36

Single Servings



Signature Glass Collection - 36
Signature Gelato
Glass Collection - 42
Plastic Cup Collection - 47
Pastries & Mousses - 50
Cannoli Collection - 64
Gelati & Semifreddi - 67
Ripieni - 77
Bars - 81

86

Breakfast



Cornetti - 86
Croissants &
Mini Croissants - 88
Sfoglie - 92
Bomboloni - 94
Waffles - 99
Cookies - 101
Ciambellone - 104

106

Gelato & Sorbetto



Gelato & Accessories - 106
Sorbetto - 110

114

Breakfast



Cornetti - 114
Sfoglie - 118

121

Savory



Focaccia - 121
Pinsa - 125

130

Pasta



Short & Long Cuts - 130
Filled - 137
Ready-made Meals - 146

149

Bread



Bread - 149
Pizza & more - 152





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



TORTA DELLA NONNA 4.0

Layers of sponge cake filled with vanilla cream, lemon pastry cream on a buttery crumble base. Decorated with toasted pine nuts.

ITEM CODE: 1522

14 Servings

NET WT. 3 lbs 3.8 oz - 1.47 kg

NET WT./Serving 3.7 oz - 105 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

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator

ITEM CODE: 2472 Retail Box

Precut - 12 servings

NET WT. 2 lbs 13.8 oz - 1.3 kg

NET WT./Serving 3.8 oz - 108 g





RASPBERRY PASSION FRUIT CAKE

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

ITEM CODE: 0713

Suggested Servings 12 Pre-cut

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 crumbs 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



CROSTATA SAMBUCCO LAMPONI

(ELDERBERRY & RASPBERRY TART)

A multigrain tart shell filled with elderberry and raspberry marmalade.

ITEM CODE: 1127

Suggested Servings 12

NET WT. 1 lb 15.7 oz - 0.9 kg

NET WT./Serving 2.64 oz - 75 g

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



Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



MANGO MOUSSE

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

ITEM CODE: 0053P

Precut - 12 Servings

NET WT. 2 lbs 12 oz - 1.25 kg

NET WT./Serving 3.66 oz - 104 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



MOUSSE AL CIOCCOLATO (CHOCOLATE MOUSSE)

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

ITEM CODE: 3040

Precut - 12 Servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.12 oz - 117 g

ITEM CODE: 2709 Whole 6" Cake

Suggested Servings 6

NET WT. 1 lb 5.1 oz - 0.6 kg

NET WT./Serving 3.52 oz - 100 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator

3 CHOCOLATE MOUSSE

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

ITEM CODE: 2502

Precut - 12 Servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.1 oz - 117 g

ITEM CODE: 2510 Retail Box

Precut - 12 servings

NET WT. 3 lbs 1.3 oz - 1.4 kg

NET WT./Serving 4.1 oz - 117 g

🕒 8 hours in the refrigerator

🌿 3 days in the refrigerator



Cakes

SIGNATURE

CROSTATE

MOUSSES

LAYER CAKE

CHEESECAKES



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 hours in the refrigerator
-  3 days in the refrigerator

Single Servings

**SIGNATURE GLASS
COLLECTION**

**SIGNATURE GELATO
GLASS COLLECTION**

**PLASTIC CUP
COLLECTION**

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



CHOCOLATE MOUSSE GLASS

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

ITEM CODE: 3149

12 Servings/case

NET WT. 2 lbs 1.8 oz - 0.96 kg

NET WT./Serving 2.82 oz - 80 g

🕒 6 hours in the refrigerator

❄️ 2 days in the refrigerator



TIRAMISÙ GLASS

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

ITEM CODE: 3466

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.52 oz - 100 g

🕒 6 hours in the refrigerator

🌿 2 days in the refrigerator



PROFITEROLES GLASS

Cream puffs surrounded by
vanilla and chocolate cream.

ITEM CODE: 3150

12 Servings/case

NET WT. 2 lbs 10.3 oz - 1.2 kg

NET WT./Serving 3.53 oz - 100 g

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



COPPA CATALANA

Creamy custard topped
with caramelized sugar.

ITEM CODE: 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 gianduia center, dusted with cocoa powder and decorated with white chocolate drops.

ITEM CODE: 0474

6 Servings/case

NET WT. 13.7 oz - 0.39 kg

NET WT./Serving 2.29 oz - 65 g

🕒 7 hours in the refrigerator

🌿 2 days in the refrigerator



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

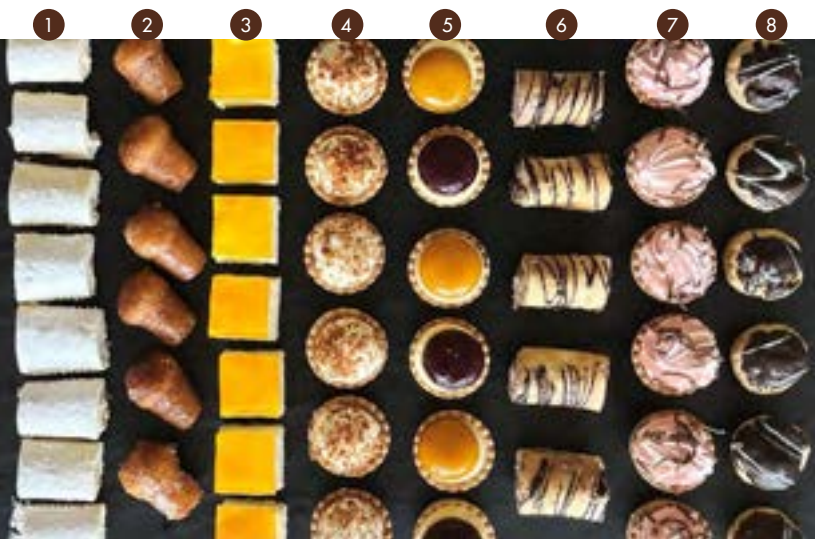
12 Servings/case

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

ITEM CODE: 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

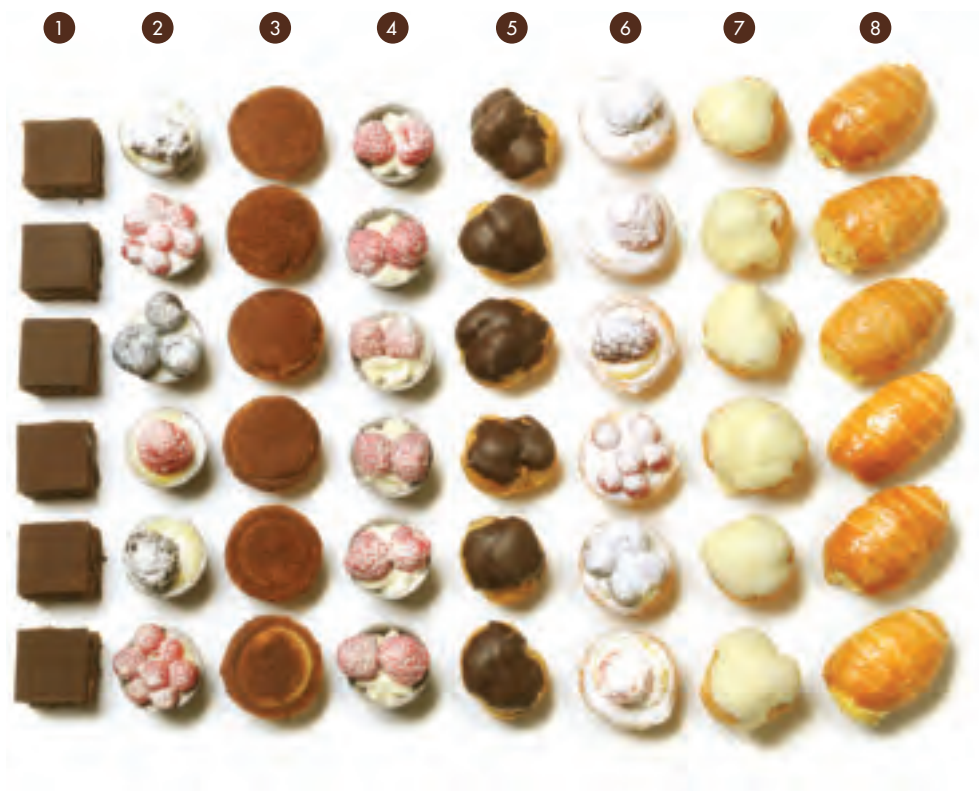
Suggested Servings 2 Pieces

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

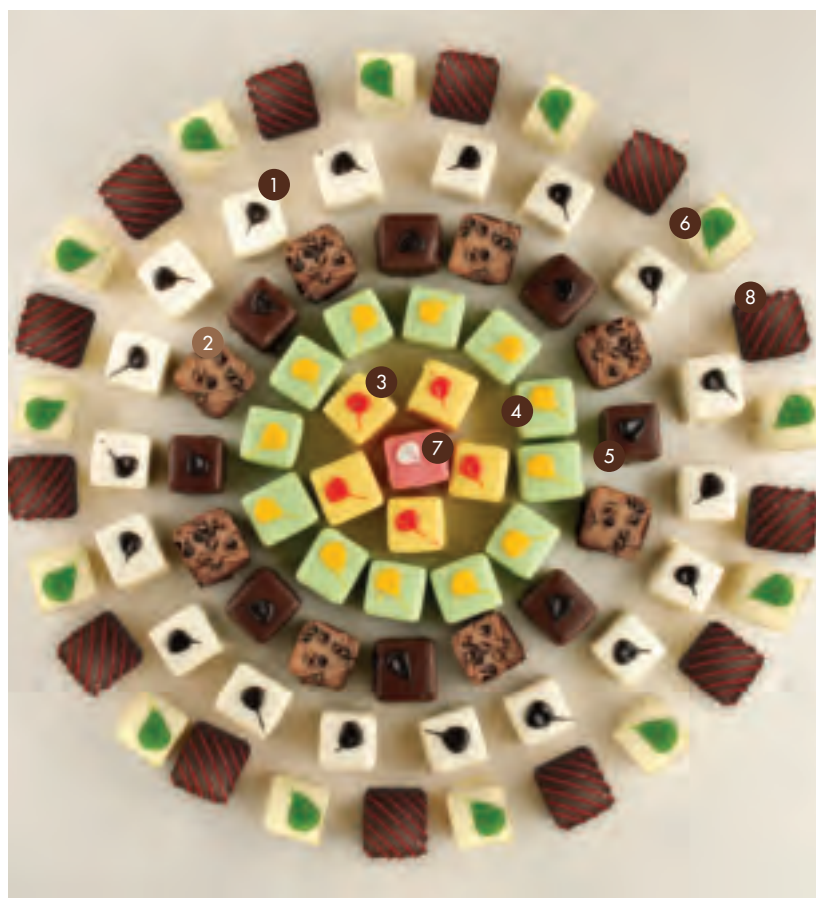
Suggested Serving 2 Pieces

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

SICILIAN FILLING

Ricotta cheese, candied orange cubes and chocolate chips.

ITEM CODE: 1031

CHOCOLATE CHIP FILLING

Ricotta cheese and chocolate chips.

ITEM CODE: 1051

CHOCOLATE SICILIAN FILLING

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

ITEM CODE: 1050

6 Pastry Bags/case

NET WT. 7 lbs 4.5 oz - 3.3 kg

🕒 6-8 hours in the refrigerator

❄️ 4 days in the refrigerator



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)



STRAWBERRY & MASCARPONE GELATO

GRAB & GO

Strawberry & mascarpone gelato
topped with white chocolate curls.

ITEM CODE: 2464

12 Servings/case

NET WT. 2 lbs 10 oz - 1.2 kg

NET WT./Serving 3.5 oz - 100 g

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



TRIPLE CHOCOLATE GELATO

GRAB & GO

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

ITEM CODE: 2461

12 Servings/case

NET WT. 2 lbs 10 oz – 1.2 kg

NET WT./Serving 3.5 oz – 100 g

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



PISTACHIO & ALMOND GELATO

GRAB & GO

Pistachio & almond gelato topped with pistachio pieces.

ITEM CODE: 2463

12 Servings/case

NET WT. 2 lbs 10 oz – 1.2 kg

NET WT./Serving 3.5 oz – 100 g

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



CAPPUCCINO SWIRL GELATO CUP

Coffee gelato swirled with coffee.

ITEM CODE: 0628

16 Servings/case

NET WT. 3 lbs 3.2 oz – 1.45 kg

NET WT./Serving 3.2 oz – 90 g

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



CHOCOLATE & CREAM SWIRL GELATO CUP

Cream gelato swirled with chocolate.

ITEM CODE: 0629

16 Servings/case

NET WT. 3 lbs 3.2 oz – 1.45 kg

NET WT./Serving 3.2 oz – 90 g

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



WILD BERRIES SWIRL GELATO CUP

Wild berry gelato swirled
with raspberry.

ITEM CODE: 0649

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

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



LIMONCELLO SWIRL GELATO CUP

Lemon gelato swirled with
Limoncello.

ITEM CODE: 0627

16 Servings/case

NET WT. 3 lbs 3.2 oz - 1.45 kg

NET WT./Serving 3.2 oz - 90 g

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

Single Servings

SIGNATURE GLASS COLLECTION

SIGNATURE GELATO GLASS COLLECTION

PLASTIC CUP COLLECTION

PASTRIES & MOUSSES

CANNOLI COLLECTION

GELATI & SEMIFREDDI

RIPIENI

BARS



GLUTEN FREE



VEGAN



KOSHER

PEACH RIPIENO

Peach sorbetto served in the natural fruit shell.

ITEM CODE: 2124

12 Servings/case

NET WT. 1 lb 13.6 oz - 0.84 kg

NET WT./Serving 2.5 oz - 70 g



Ready to serve



Keep frozen (0°F/-18°C)



LEMON RIPIENO

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

ITEM CODE: 3062

12 Servings/case

NET WT. 3 lbs 9.6 oz - 1.63 kg

NET WT./Serving 4.8 oz - 136 g

 Ready to serve

 Keep frozen (0°F/-18°C)



ORANGE RIPIENO

Orange sorbetto served in the natural fruit shell.

ITEM CODE: 3060

12 Servings/case

NET WT. 3 lbs 11.9 oz - 1.7 kg

NET WT./Serving 5 oz - 142 g

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



MANGO RIPIENO

Mango sorbetto served in the natural fruit shell.

ITEM CODE: 5004

12 Servings/case

NET WT. 2 lbs 4 oz - 1.02 kg

NET WT./Serving 3 oz - 85 g

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



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)





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



MARITONZO

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



MARITONZO 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

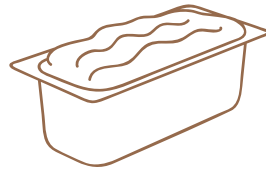
NET WT./Serving 1.76 oz - 50g

- 🕒 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 CARAMEL

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

PAN ITEM CODE: 7010



STRAWBERRY

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

PAN ITEM CODE: 7008



TIRAMISÙ

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

PAN ITEM CODE: 7028

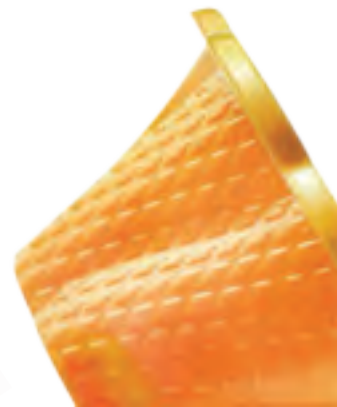


VANILLA BEAN

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

PAN ITEM CODE: 7385

PAIL ITEM CODE: 7613



ACCESSORIES

BIO DEGRADABLE GELATO CUP/LID

3.5 oz - 100 g

ITEM CODE CUP: CUP100G

ITEM CODE LID: LID100G

BIO DEGRADABLE GELATO CUP/LID

7.4 oz - 210 g

ITEM CODE CUP: CUP210G

ITEM CODE LID: LID210G

BIO DEGRADABLE GELATO SPOONS

6700 Pieces/case

ITEM CODE CUP: SPOON6700

Gelato & Sorbetto

GELATO & ACCESSORIES

SORBETTO



PAN

1.24 Gallon Pan

2 oz Scoop Servings/pan approx. 80

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



PAIL

Qty. 2 - 1.25 Gallon Pails

2 oz Scoop Servings/case approx. 160

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



BLOOD ORANGE

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

PAN ITEM CODE: 7002

PAIL ITEM CODE: 7626



COCONUT

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

PAN ITEM CODE: 7982

PAIL ITEM CODE: 7628



LEMON

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

PAN ITEM CODE: 7980

PAIL ITEM CODE: 7627



MANGO

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

PAN ITEM CODE: 7383

PAIL ITEM CODE: 7624



MIXED BERRY

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

PAN ITEM CODE: 7754



PASSION FRUIT

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

PAN ITEM CODE: 7927



PEACH

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

PAN ITEM CODE: 7981



RASPBERRY

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

PAN ITEM CODE: 7001

PAIL ITEM CODE: 7625



STRAWBERRY

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

PAN ITEM CODE: 7979







A History Made of Goodness

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

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

Breakfast

CORNETTI

SFOGLIE



CORNETTO RE B. PISTACCHIO (PISTACHIO CROISSANT)

A flaky croissant filled with rich pistachio flavored custard.

ITEM CODE: 3012959

40 Servings/case

NET WT. 7 lbs 7.8 oz - 3.4 kg

NET WT./Serving 3 oz - 85 g

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



CORNETTO MANDORLA
(ALMOND CROISSANT)

Almond paste filling glazed and decorated with sliced almonds.

ITEM CODE: 3012351

50 Servings/case

NET WT. 8 lbs 4.16 oz - 3.75 kg

NET WT./Serving 2.65 oz - 75 g

 Do not defrost

 Oven 350°F for 25 minutes



CORNETTO RE B. GLASSATO ALBICOCCA

(GLAZED APRICOT CROISSANT)

A buttery, flaky croissant filled with apricot marmalade.

ITEM CODE: 3012689

50 Servings/case

NET WT. 11 lbs 9.1 oz – 5.25 kg

NET WT./Serving 3.7 oz - 105 g

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



CORNETTO RE B. GLASSATO CIOCCOLATO

(GLAZED CHOCOLATE CROISSANT)

A buttery, flaky croissant filled with chocolate.

ITEM CODE: 3012691

50 Servings/case

NET WT. 11 lbs 9.1 oz – 5.25 kg

NET WT./Serving 3.7 oz - 105 g

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



**CORNETTO RE B.
GLASSATO 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

Breakfast

CORNETTI

SFOGLIE



LOBSTER TAIL

A choux pastry wrapped in a crisp puff pastry shell.

ITEM CODE: 3012083

75 Servings/case

NET WT. 16 lbs 7.9 oz – 7.48 kg

NET WT./Serving 3.52 oz – 99.75 g



Do not defrost



Oven 350°F for 35 minutes



MINI SFOGLIATELLA

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

ITEM CODE: 3012200

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

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



SFOGLIATELLA

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

ITEM CODE: 3012201

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

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



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



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: 30002

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.



BINDI NORTH AMERICA

630 Belleville Turnpike
Kearny, NJ 07032 - USA
Tel. +1 973 812 8118
www.bindiusa.com

f bindidessertusa

@ bindidessert_usa