Sweet Temptations

CATALOG 2018/19
Our story begins with a bicycle in 1946, in the city of Milan, Italy. Attilio Bindi, Tuscan restaurateur and founder of the company, driven by his passion for sweets, opened his original “Pasticceria” on Via Larga.

In time, Bindi was able to satisfy those who demanded and craved his creations throughout the rest of Italy.

The Bindi operation moved from a small workshop to a large plant allowing for increased production and for the first time – cold chain distribution. The new facility allows for the product range to broaden and the first Bindi tiramisu is produced. The Bindi logo and tag line debuts. “Fantasia nel Dessert,” which translates to “Creativity in Dessert,” represents the company’s expanded horizons.
1990
BINDI LANDS IN THE USA
Bindi began importing and distributing its line of products in the USA.

2001
PRODUCTION IN THE USA
Bindi opens its first production plant in the USA. The 56,000 sq. ft. plant is located in Belleville, NJ.

2018
THE HISTORY CONTINUES
Today, over half a century later, the Bindi family still runs the business. Attilio Bindi, Romano’s son, is guiding the subsidiary in the US, spreading the family heritage, the passion for pastries and guaranteeing the very same consistency that makes a Bindi dessert unique everywhere.
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PROFITEROLES WORLD

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

ITEM CODE: 2544
30 Puffs - Suggested Serving 3 Puffs
NET WT. 2 lbs 8.5 oz - 1.15 kg
NET WT./Serving 4.05 oz - 115 g

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

PROFITEROLES DARK

Cream puffs filled with vanilla cream and enrobed in chocolate.

ITEM CODE: 1544
24 Puffs - Suggested Serving 2 PUFFS
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.2 oz - 91 g

- 8 hours in the refrigerator
- 3 days in the refrigerator
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 3.2 oz - 91 g

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

PLAIN PROFITEROLES

Cream puffs filled with vanilla cream.

ITEM CODE: 3138
50 Puffs - Suggested Serving 2 Puffs
NET WT. 1 lb 12 oz - 0.8 kg
NET WT./Serving 1.12 oz - 32 g

- Ready to serve or defrost 8 hours in the refrigerator
- 3 days in the refrigerator
TIRAMISÙ BIG

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

ITEM CODE: 2501
2 Trays Whole
Suggested Servings/Tray 15
NET WT. 8 lbs 2.5 oz - 3.7 kg
NET WT./Serving 4.33 oz - 123 g

ITEM CODE: 2118
Servings Precut 6
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 5.29 oz - 150 g

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. 8 lbs 2 oz - 3.7 kg
NET WT./Serving 4.33 oz - 123 g

ITEM CODE: 8577
1 Tray Precut - 15 Servings
NET WT. 4 lbs 8.3 oz - 2.05 kg
NET WT./Serving 4.79 oz - 136 g

− Cakes −
SIGNATURE
**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: 1505**

- Suggested Servings: 11
- NET WT./case: 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

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**TIRAMISÙ ROUND**

Zabaione cream divided by three layers of espresso soaked sponge cake and dusted with 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

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**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: 15
- NET WT.: 4 lbs 6 oz - 2 kg
- NET WT./Serving: 4.69 oz - 133 g

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

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**- Cakes -**

**SIGNATURE**
RICOTTA & 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

 хрм 8 hours in the refrigerator
 хрм 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

 хрм 8 hours in the refrigerator
 хрм 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

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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** 3.81 oz - 108 g

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

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-Cakes-
S I G N A T U R E
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

MILLEFOGLIE
(NAPOLÉON)

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

ITEM CODE: 1292
Suggested Servings 11
NET WT. 2 lbs 15.6 oz - 1.35 kg
NET WT./Serving 4.3 oz - 122 g

≥ 8 hours in the refrigerator
≥ 3 days in the refrigerator
FRUTTI DI BOSCO
(MIXED BERRY CAKE)

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
NET WT. 3 lbs 3 oz - 1.45 kg
NET WT./Serving 4.23 oz - 120 g

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

ITEM CODE: 3663  Precut-12 Servings
ITEM CODE: 2078  Whole 8” Cake
Suggested Servings 8
NET WT. 1 lb 6.8 oz - 0.6 kg
NET WT./Serving 2.9 oz - 81 g

- 5 hours in the refrigerator
- 2 days in the refrigerator
MONTEROSA

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

ITEM CODE: 3666
Precut - 12 Servings
NET WT. 2 lbs 13.8 oz - 1.3 kg
NET WT./Serving 3.81 oz - 108 g

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

FRAGOLINE
(WILD STRAWBERRY CAKE)

Shortcrust pastry base filled with Chantilly 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 LIMONE
(LEMON MERINGUE)

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

ITEM CODE: 1452
Suggested Servings 14
NET WT. 2 lbs 3 oz - 1 kg
NET WT./Serving 2.5 oz - 71 g

- 8 hours in the refrigerator
- 3 days in the refrigerator
CROSTATA DI PERE
(PEAR TART)

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

ITEM CODE: 2636
Suggested Servings 14
NET WT: 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 2.79 oz - 79 g

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

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 3.81 oz - 108 g

- 10 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

-Cakes-
FRUIT
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 4.23 oz - 120 g

8 hours in the refrigerator
3 days in the refrigerator

MOUSSÉ 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 oz - 1.4 kg
NET WT./Serving 4.12 oz - 117 g

8 hours in the refrigerator
3 days in the refrigerator

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
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

CARAMEL APPLE WALNUT CAKE
Layers of apple cake studded with walnuts, filled and iced with caramel cream, decorated with brown sugar crumbs and gooey caramel.

ITEM CODE: 8528
Precut - 16 Servings
NET WT. 4 lbs 4.6 oz - 1.95 kg
NET WT./Serving 4.26 oz - 121 g

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

 palabra 8 hours in the refrigerator
 palabra 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

 palabra 12 hours in the refrigerator
 palabra 5 days in the refrigerator

-Cakes-

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

ITEM CODE: 0042P
Precut - 16 Servings
NET WT. 4 lbs 11.7 oz - 2.14 kg
NET WT./Serving 4.72 oz - 134 g

服役: 2 天在冰箱
服役: 3 天在冰箱

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

服役: 10 小时在冰箱
服役: 3 天在冰箱

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

服役: 10 小时在冰箱
服役: 3 天在冰箱
CHOCOLATE FONDANT

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate miroir.

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 CAKE

Alternating layers of rich fudgy cake and smooth chocolate cream, covered with chocolate shavings.

ITEM CODE: 8529
Precut - 14 Servings
NET WT. 4 lbs 13 oz - 2.2 kg
NET WT./Serving 5.53 oz - 157 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 15 oz - 2.25 kg
NET WT./Serving 5.64 oz - 160 g

- 18 hours in the refrigerator
- 5 days in the refrigerator
Layers of chocolate sponge cake, chocolate cream and raspberry sauce finished with whole raspberries. 

Made with cocoa nibs from the Dominican Republic.

ITEM CODE: 0914
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
NEW YORK CHEESECAKE

New York cheesecake flavored with a hint of 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

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

RICOTTA CHEESECAKE

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

**ITEM CODE: 0034P**
- Precut - 16 Servings
- NET WT. 4 lbs 15 oz - 2.25 kg
- NET WT./Serving 4.93 oz - 140 g
- 18 hours in the refrigerator
- 3 days in the refrigerator
CHEESECAKE ALLE FRAGOLE
(WILD STRAWBERRY CHEESECAKE)

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

**ITEM CODE: 0026P**
Precut - 14 Servings
NET WT. 5 lbs 8 oz - 2.5 kg
NET WT./Serving 6.27 oz - 178 g

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

RASPBERRY CHEESECAKE

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

**ITEM CODE: 0037P**
Precut - 16 Servings
NET WT. 5 lbs 2 oz - 2.34 kg
NET WT./Serving 5.15 oz - 146 g

- 18 hours in the refrigerator
- 3 days in the refrigerator
KEY LIME CHEESECAKE

New York cheesecake with a splash of key lime juice, decorated with key lime glaze and cream rosettes.

ITEM CODE: 0222P
Precut - 16 Servings
NET WT. 4 lbs 11 oz - 2.13 kg
NET WT./Serving 4.69 oz - 133 g

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

LEMON BLUEBERRY CRUMB CHEESECAKE

A creamy lemon cheesecake topped with blueberries and sugar crumbs, sits on a cookie crumb base.

ITEM CODE: 0010P
Precut - 14 Servings
NET WT. 4 lbs 2.8 oz - 1.9 kg
NET WT./Serving 5.36 oz - 152 g

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

PUMPKIN CHEESECAKE
*SEASONAL

A cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter.

ITEM CODE: 8535
Precut - 16 Servings
NET WT. 4 lbs 11 oz - 2.13 kg
NET WT./Serving 4.16 oz - 118 g

Stores:
- 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 4.69 oz - 133 g

* 18 hours in the refrigerator
* 3 days in the refrigerator

CHOCOLATE GANACHE CHEESECAKE

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

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
PISTACHIO CHEESECAKE
A creamy pistachio cheesecake with pistachio pieces, topped with a light pistachio mousse and sprinkled with pistachios, on a cookie crumb 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

PEANUT BUTTER CHEESECAKE
A cookie crumb base, peanut butter cheesecake with peanut butter cups topped with chocolate fudge and decorated with peanut butter cream rosettes.

ITEM CODE: 0052P
Precut - 16 Servings
NET WT. 5 lbs 13 oz - 2.19 kg
NET WT./Serving 5.04 oz - 144 g

18 hours in the refrigerator
3 days in the refrigerator

DULCE DE LECHE CHEESECAKE
A cookie crumb 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 13 oz - 2.19 kg
NET WT./Serving 4.8 oz - 137 g

18 hours in the refrigerator
3 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

SIGNATURE GLASS COLLECTION
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 3.52 oz - 100 g

6 hours in the refrigerator
2 days in the refrigerator

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
COPPA CATALANA
Creamy custard topped with caramelized sugar.

ITEM CODE: 1987
9 Servings/case
NET WT: 2 lbs 12.4 oz - 1.26 kg
NET WT./Serving 4.93 oz - 140 g

7 hours in the refrigerator
2 days in the refrigerator

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

ITEM CODE: 0881
9 Servings/case
NET WT: 2 lbs 6 oz - 1.08 kg
NET WT./Serving 4.23 oz - 120 g

7 hours in the refrigerator
2 days in the refrigerator

ESPRESSO CRÈME BRÛLÉE
Creamy custard flavored with espresso, topped with caramelized sugar.

ITEM CODE: 0758
9 Servings/case
NET WT: 2 lbs 12 oz - 1.26 kg
NET WT./Serving 4.93 oz - 140 g

7 hours in the refrigerator
2 days in the refrigerator
COPPA
MASCARPONE
A chocolate cream followed by a smooth mascarpone cream, topped with Amaretto cookie crumbs and chocolate curls.

ITEM CODE: 0830
9 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 3.52 oz - 100 g

① 7 hours in the refrigerator
② 2 days in the refrigerator

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

ITEM CODE: 0232
9 Servings/case
NET WT. 1 lb 12.5 oz - 0.81 kg
NET WT./Serving 3.17 oz - 90 g

① 7 hours in the refrigerator
② 2 days in the refrigerator

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

ITEM CODE: 0193
9 Servings/case
NET WT. 2 lbs 2.9 oz - 0.99 kg
NET WT./Serving 3.9 oz - 110 g

① 7 hours in the refrigerator
② 2 days in the refrigerator
COPPA CREMA AMARENA
(CREAM AND AMARENA CHERRIES)

A chocolate sponge cake base topped with vanilla cream studded with chocolate chips, decorated with Amarena cherries and Amarena cherry sauce.

ITEM CODE: 0134
9 Servings/case
NET WT. 2 lbs 2.9 oz - 0.99 kg
NET WT./Serving 3.88 oz - 110 g

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

COPPA MASCARPONE & FRAGOLE
(MASCARPONE AND STRAWBERRIES)

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

ITEM CODE: 0135
9 Servings/case
NET WT. 2 lbs 2.9 oz - 0.99 kg
NET WT./Serving 3.88 oz - 110 g

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

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

ITEM CODE: 3144
8 Servings/case
NET WT. 1 lb 12.2 oz - 0.8 kg
NET WT./Serving 3.52 oz - 100 g

Ready to serve
To be kept in the freezer (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
To be kept in the freezer (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
To be kept in the freezer (0°F/-18°C)

- Single Servings -

SIGNATURE GELATO GLASS COLLECTION
**COPPA CAFFÉ**

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

**ITEM CODE: 3148**
- 6 Servings/case
- NET WT. 1 lb 4 oz - 0.57 kg
- NET WT./Serving 3.35 oz - 95 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)

**COPPA PISTACHIO**

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

**ITEM CODE: 2137**
- 6 Servings/case
- NET WT. 1 lb 5.1 oz - 0.6 kg
- NET WT./Serving 3.52 oz - 100 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)

**COPPA STRACCIATELLA**

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

**ITEM CODE: 3146**
- 6 Servings/case
- NET WT. 1 lb 5 oz - 0.6 kg
- NET WT./Serving 3.52 oz - 100 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)
COPPA SPAGNOLA
Vanilla gelato and Amarena cherry sauce swirled together, topped with Amarena cherries.

ITEM CODE: 3147
6 Servings/case
NET WT. 1 lb 5 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)

COPPA YOGURT & BERRIES
Yogurt gelato swirled together with mixed berry sauce, topped with blueberries and currants.

ITEM CODE: 3870
6 Servings/case
NET WT. 1 lb 5.1 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)

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

ITEM CODE: 3958
6 Servings/case
NET WT. 1 lb 5 oz - 0.6 kg
NET WT./Serving 3.52 oz - 100 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)
PROFITEROLES 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

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

TIRAMISÙ CUP

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

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

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
TIRAMISÙ INDIVIDUAL

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

ITEM CODE: 0577
10 Servings/case
NET WT. 2 lbs 6.8 oz - 1.1 kg
NET WT./Serving 3.9 oz - 110 g
- 7 hours in the refrigerator
- 3 days in the refrigerator

GREEN TEA TIRAMISÙ

Sponge cake soaked in green tea topped with mascarpone cream and dusted with Matcha.

ITEM CODE: 8550
16 Servings/case
NET WT. 2 lbs 13 oz - 1.28 kg
NET WT./Serving 2.82 oz - 80 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

 хр 6 hours in the refrigerator
 хр 2 days in the refrigerator

BABÀ

A traditional Neapolitan rum soaked cake.

ITEM CODE: 0158
8 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 3.96 oz - 112 g
 хр 5 hours in the refrigerator
 хр 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.

Gluten Free

ITEM CODE: 8505
16 Servings/case
NET WT. 4 lbs 8 oz - 2.05 kg
NET WT./Serving 4.51 oz - 128 g

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

CHOCOLATE DUO MOUSSE

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

ITEM CODE: 101515
16 Servings/case
NET WT. 3 lbs 1.5 oz - 1.4 kg
NET WT./Serving 3.08 oz - 87 g

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

- Single Servings -
PASTRIES & MOUSSES
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: 2016
12 Servings/case
NET WT. 3 lbs 2 oz - 1.4 kg
NET WT./Serving 4.2 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
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
- Oven 4 minutes at 350°F/180°C
- Remove from aluminum cup/Microwave 35-45 sec.

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
- Oven 4 minutes at 350° F/180°C
- Remove from aluminum cup/Microwave 35-45 sec.
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

 Oasis: 10 hours in the refrigerator
  Sun: 3 days in the refrigerator

MINI CHOCOLATE GANACHE CHEESECAKE

Mini New York cheesecake topped with a layer of chocolate ganache and decorated with chocolate cake crumbs.

ITEM CODE: 0140
16 Servings/case
NET WT. 4 lbs 14.84 oz - 2.24 kg
NET WT./Serving 4.93 oz - 140 g

 Oasis: 10 hours in the refrigerator
  Sun: 3 days in the refrigerator

MINI KEY LIME CHEESECAKE

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

ITEM CODE: 0122
16 Servings/case
NET WT. 4 lbs 14.84 oz - 2.24 kg
NET WT./Serving 4.93 oz - 140 g

 Oasis: 10 hours in the refrigerator
  Sun: 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

APPLE TARTLET

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

ITEM CODE: 2800
6 Servings/case
NET WT. 1 lb 10.4 oz - 0.75 kg
NET WT./Serving 4.41 oz - 125 g

° 8 hours in the refrigerator
° 3 days in the refrigerator

MINI MIXED BERRY

An individual serving of our Mixed Berry Cake. A shortcrust pastry shell filled with Chantilly cream, topped with an assortment of berries and finished with powdered sugar.

ITEM CODE: 8533
9 Servings/case
NET WT. 2 lbs 12 oz - 1.25 kg
NET WT./Serving 4.86 oz - 138 g

° 7 hours in the refrigerator
° 2 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

AGRUMI DI SICILIA
(CITRUS OF SICILY)

Sponge cake, a delicate cream made with the juices of late mandarins of Ciaculli, lemon cream made with lemons from Sicily and a heart of citrus sauce.

ITEM CODE: 0814
9 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 3.52 oz - 100 g

4 hours in the refrigerator
2 days in the refrigerator

MINI BERRY CRUMBLE

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

ITEM CODE: 0141
16 Servings/case
NET WT. 4 lbs 10 oz - 2.1 kg
NET WT./Serving 4.62 oz - 131 g

10 hours in the refrigerator
4 days in the refrigerator
MIGNON

An assortment of mini pastries.
1. Chocolate layer cake
2. Chocolate cup filled with pastry cream and topped with assorted berries
3. Mini Tiramisu
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 Serving 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. German Chocolate Cake
3. Strawberry
4. Vanilla Creme
5. Royal Chocolate
6. Blueberry Pomegranate
7. Orange Creme
8. Peach Bellini

ITEM CODE: 8031
144 Servings/case
Suggested Serving 2 Pieces
NET WT. 4 lbs 0.75 oz - 1.8 kg
NET WT./Serving 0.92 oz - 26 g
- 6 hours in the refrigerator
- 7 days in the refrigerator
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 also 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.

6 Pastry Bags/case
NET WT. 7 lbs 4.5 oz - 3.3 kg
NET WT./Serving 1.9 oz - 55 g

- 8 hours in the refrigerator
- 4 days in the refrigerator

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 SICILIAN FILLING
Ricotta blended with chocolate, chocolate chips and candied orange cubes.
ITEM CODE: 1050

CHOCOLATE CHIP FILLING
Ricotta cheese and chocolate chips.
ITEM CODE: 1051
TARTUFO CLASSICO
(Chocolate Truffle)

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

ITEM CODE: 3520
12 Servings/case
NET WT. 2 lbs 3.9 oz - 1.02 kg
NET WT./Serving 3 oz - 85 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)

TARTUFO CAFFÉ
(Cappuccino Truffle)

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

ITEM CODE: 3521
12 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 2.64 oz - 75 g

- Ready to serve
- To be kept in the freezer (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: 2248
12 Servings/case
NET WT. 1 lb 15.7 oz - 0.9 kg
NET WT./Serving 2.64 oz - 75 g

Ready to serve
To be kept in the freezer (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: 3522
12 Servings/case
NET WT. 2 lbs 3.9 oz - 1.02 kg
NET WT./Serving 3 oz - 85 g

Ready to serve
To be kept in the freezer (0°F/-18°C)
CASSATA

Traditional Sicilian semifreddo: zabaione with a heart of chocolate gelato and semifreddo with candied fruit.

**ITEM CODE: 2551**

- 16 Servings/case
- NET WT. 3 lbs 8.4 oz - 1.6 kg
- NET WT./Serving 3.52 oz - 100 g

- Ready to serve
- To be kept in the freezer (0°F/-18°C)

BOMBA

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a 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
- To be kept in the freezer (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
To be kept in the freezer (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
To be kept in the freezer (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
To be kept in the freezer (0°F/-18°C)
VANILLA BEAN
GELATO DOME

A vanilla bean gelato dome.

ITEM CODE: 5128
30 Servings/case
NET WT. 3 lbs 12.3 oz - 1.71 kg
NET WT./Serving 2 oz - 57 g

Ready to serve
To be kept in the freezer (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 12 oz - 1.27 kg
NET WT./Serving 2.78 oz - 79 g

Ready to serve
To be kept in the freezer (0°F/-18°C)
LEMON RIIPIENO

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
To be kept in the freezer (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
- To be kept in the freezer (0°F/-18°C)

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
- To be kept in the freezer (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
- To be kept in the freezer (0°F/-18°C)

- Single Servings -
RIPIENI
COCONUT RIIPIENO

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
To be kept in the freezer (0°F/-18°C)

PINEAPPLE RIIPIENO

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
To be kept in the freezer (0°F/-18°C)
CORNETTO
(PLAIN CROISSANT)
ITEM CODE: 3338
50 Servings/case
NET WT. 8 lbs 12.8 oz - 4 kg
NET WT./Serving 2.82 oz - 80 g
- Do not defrost
- Oven 350°F for 25 minutes

CORNETTO AL CIIOCQLATO
(CHOCOLATE HAZELNUT CROISSANT)
ITEM CODE: 1700
50 Servings/case
NET WT. 9 lbs 14 oz - 4.5 kg
NET WT./Serving 3.17 oz - 90 g
- Do not defrost
- Oven 350°F for 25 minutes
CORNETTO ALL’ALBICOCCA
(APRICOT CROISSANT)

ITEM CODE: 1701
50 Servings/case
NET WT. 9 lbs 14 oz - 4.5 kg
NET WT./Serving 3.17 oz - 90 g
Do not defrost
Oven 350°F for 25 minutes

CORNETTO ALLA CREMA
(CREAM CROISSANT)

ITEM CODE: 1838
50 Servings/case
NET WT. 9 lbs 14 oz - 4.5 kg
NET WT./Serving 3.17 oz - 90 g
Do not defrost
Oven 350°F for 25 minutes
PLAIN CROISSANT
ALL BUTTER

ITEM CODE: 0247
80 Servings/case
NET WT. 11 lbs 13 oz - 5.36 kg
NET WT./Serving 2.36 oz - 67 g

Do not defrost
Oven 350°F for 25 minutes

CHOCOLATE HAZELNUT CROISSANT
ALL BUTTER

ITEM CODE: 0240
60 Servings/case
NET WT. 11 lbs 3 oz - 5.1 kg
NET WT./Serving 3 oz - 85 g

Do not defrost
Oven 350°F for 25 minutes

PAIN AU CHOCOLATE
ALL BUTTER

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 25 minutes
BOMBOLONI PLAIN

A soft, fluffy fried dough rolled in sugar.

ITEM CODE: 1809
24 Servings/case
NET WT. 2 lbs 10.2 oz - 1.2 kg
NET WT./Serving 1.76 oz - 50 g

- 1.5-2 hours at room temperature
- 3 days in the refrigerator

BOMBOLONI CREAM

A soft, fluffy fried dough filled with pastry cream and rolled in sugar.

ITEM CODE: 1763
24 Servings/case
NET WT. 3 lbs 11 oz - 1.68 kg
NET WT./Serving 2.47 oz - 70 g

- 1.5-2 hours at room temperature
- 3 days 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
- 3 days in the refrigerator

− Breakfast −

BOMBOLONI
WAFFLE

A thick, fluffy Belgian waffle studded with sugar crystals.

ITEM CODE: 2357
40 Servings/case
NET WT. 7 lbs 15 oz - 3.6 kg
NET WT./Serving 3.17 oz - 90 g

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

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)

Breakfast WAFFLES
TRADITIONAL ITALIAN BISCOTTI (COOKIES)

A. ESSE MIGNON
“S” shaped hazelnut cookie with 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 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

POKER DI FROLLE

An assortment of bite size cakes.
An assortment of four 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
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

CAPPUCINO
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
*Pail* ITEM CODE: 7623

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

FRENCH VANILLA
Honest flavors come from honest ingredients, real vanilla is the secret ingredient in this gelato.
*Pan* ITEM CODE: 7991

GIANDUIA
Gianduia is a fusion of 2 flavors that are made for each other. Our rendition infuses hazelnut and chocolate into the cream and blends generous bits of hazelnut for texture.
*Pan* ITEM CODE: 7164

GINGER
Spicy, tangy ginger gelato studded with pieces of sugar coated ginger from Fiji.
*Pan* ITEM CODE: 7011

GREEN TEA
Filled with antioxidants, green tea gelato puts a healthy spin into your dessert course.
*Pan* ITEM CODE: 7021
*Pail* ITEM CODE: 7622

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

LEMON
Everybody's favorite Sorbetto flavor is now a gelato. Made with lemons from Sicily!
*Pail* ITEM CODE: 7618

PEANUT BUTTER CUP
Once you've got peanut butter gelato, it's only natural to add peanut butter cups.
*Pan* ITEM CODE: 5178

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

PUMPKIN PIE
An autumn classic that can be enjoyed anytime, our pumpkin pie gelato is enhanced by notes of cinnamon, ginger and clove.
*Pan* ITEM CODE: 7006

RICOTTA & HONEY
Smooth, creamy ricotta gelato swirled with sweet golden honey.
*Pan* ITEM CODE: 7012

SEA SALT CARAMEL
Sweet caramel is balanced by savory sea salt to produce a wonderful harmony of flavor.
*Pan* ITEM CODE: 7010
*Pail* ITEM CODE: 7619

STRAWBERRY
Classics never go out of style, our strawberry gelato is infused with generous amounts of sliced strawberries.
*Pan* ITEM CODE: 7008
*Pail* ITEM CODE: 7620

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
- Gelato & Sorbetto -

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*

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*
ACCESSORIES

SIGARETTE
Approx. 350 Cookies/case
ITEM CODE: 0409

VENTAGLIO
Approx. 240 Cookies/case
ITEM CODE: 0410

BIO DEGRADABLE GELATO CUP/LID
3.5 oz - 100g
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: SPOON6700

DESSERT SAUCES

RASPBERRY
ITEM CODE: 3647

MANGO
ITEM CODE: 3648

CHOCOLATE
ITEM CODE: 3649

4 Bottles/case
NET WT. 2 lbs 13.7 oz - 1.3 kg
NET WT./Bottle 11.46 oz - 325 g

8 hours in the refrigerator
5 days in the refrigerator
The Bindi
STORY CONTINUES...