

catalogue

FOOD EXCELLENCE SUPPLIERS



Breakfast &
Bakery

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Please note that our catalog shows only a selection of the types of food available as it wouldn't be possible to show everything. If there is something you require that is not shown we will endeavor to fulfill your request.

about us

F R O M F A R M T O D I S H

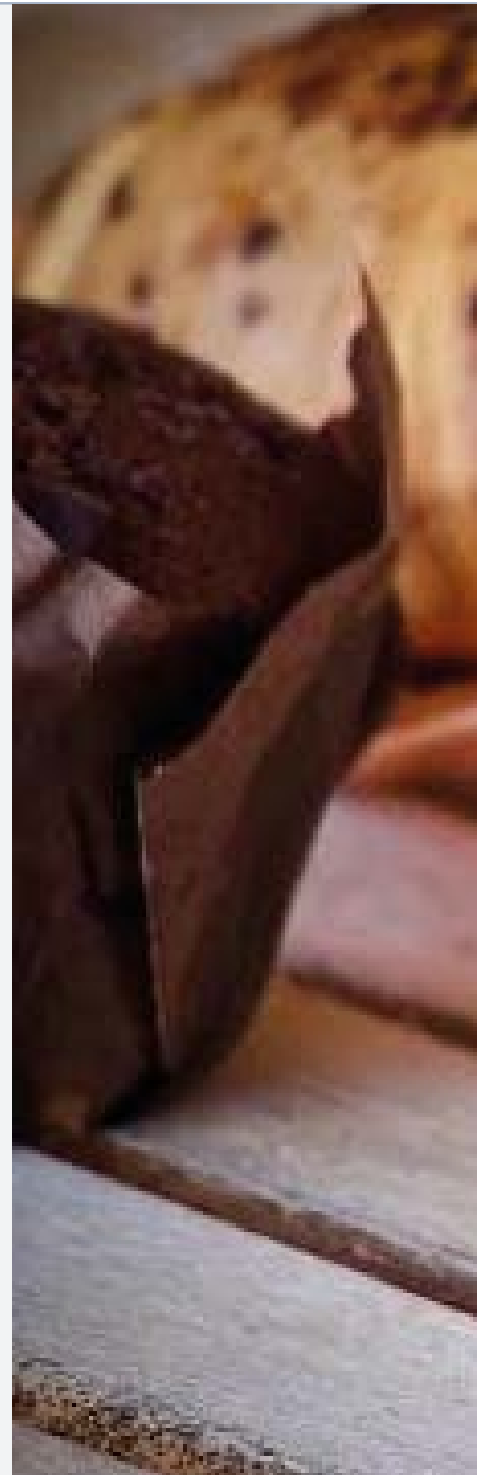
Our passion for delivering top-notch provisions is fueled by our firsthand knowledge and expertise. We have personally witnessed the transformative power of exceptional ingredients in creating unforgettable dining experiences. At ES, we take great pride in sourcing the finest, freshest, and most exclusive ingredients from trusted suppliers around the globe. Our meticulous selection process ensures that every item meets the

highest standards of quality, allowing us to exceed the expectations of even the most discerning clients. With an unwavering commitment to excellence, we understand that precision, reliability, and efficiency are paramount. Our streamlined logistics and meticulous attention to detail guarantee smooth and punctual deliveries, providing our clients with peace of mind and uninterrupted culinary perfection.



Breakfast & Bakery

G O O D M O R N I N G





the “Brioche”

FROM FARM TO DISH

A unique and characteristic product of Sicilian pastry is the Brioche “co’ tuppù”, an essential item in Sicilian breakfasts, so named because it resembles the ancient hairstyle of the women of the island. With its semi-spherical shape, it is ideal to accompany granita or to be served filled with ice cream. GranSicily, also in this case and in the best Sicilian tradition, pays great attention to the selection of strictly natural raw materials and

to the preparation technique to ensure this product’s necessary softness and unique fragrance. It is provided frozen at -30°C and stored at -20°C for a period of up to 12 months. Its regeneration time at room temperature is about 2/3 hours, and its shelf life after thawing is up to 3 days. Alternatively, it can be supplied packaged and kept at room temperature for up to 3 months.



“Ciambelle”



“Graffe”



100 pz



25 gr



3 hours

CODE	NAME
1016	Maxi Graffa
1016	Mini Graffa
1016	Intreccio Graffa
1017	Croissaphen



26/30/36 pz



100 gr



3 hours

“Ciambelle”



100 pz



25 gr



3 hours

CODE	NAME
10615	Maxi Ciambella
10618	Mini Ciambella
10619	Maxi Kraphen
10530	DF Mini Ciambella



30/36 pz



100 gr



3 hours

Bonfrì SG



30/36 pz

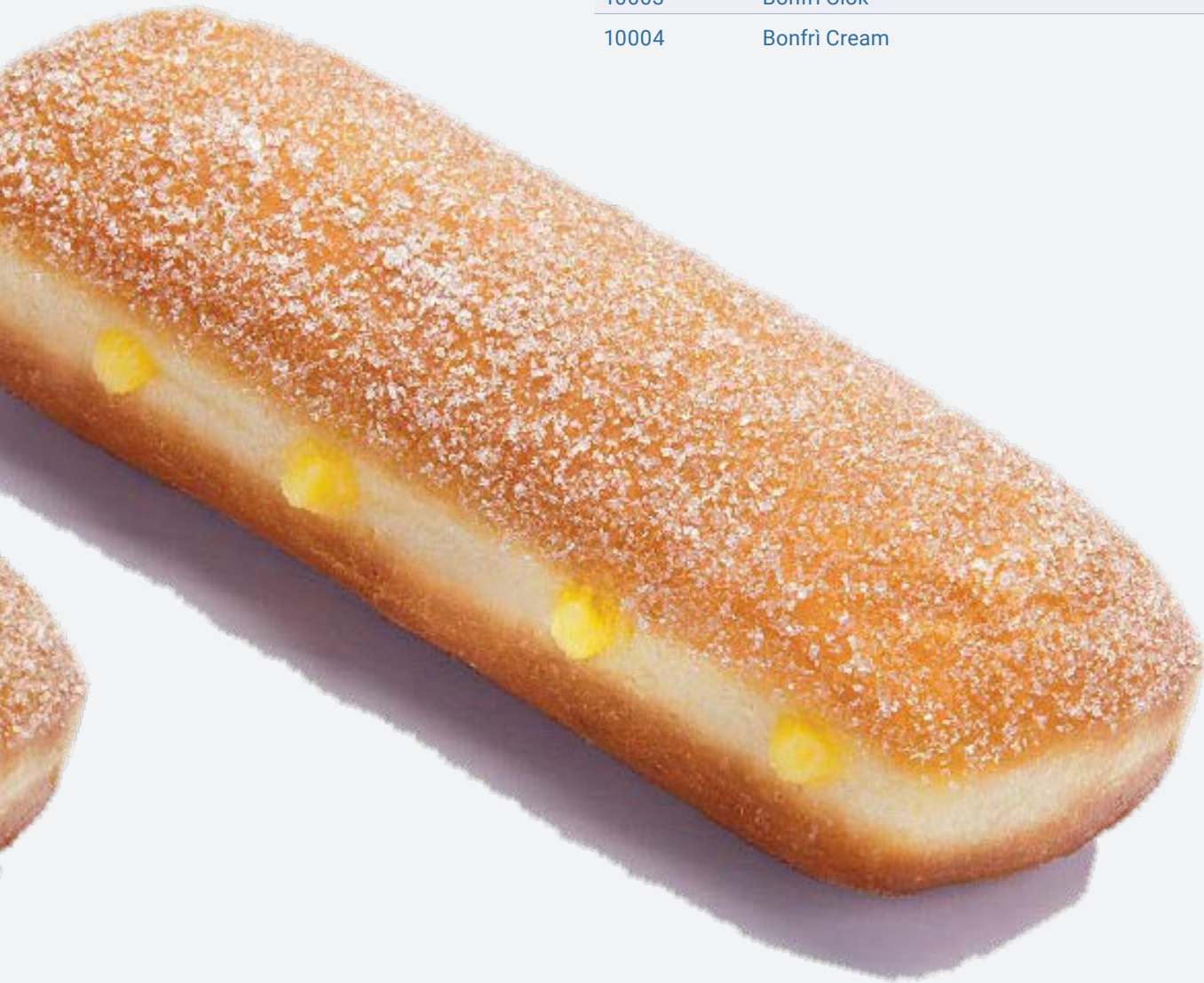


100 gr



3 hours

CODE	NAME
10003	Bonfri Ciok
10004	Bonfri Cream



Bonfrì SG



30/36 pz



100 gr



3 hours

CODE	NAME
09990	Maxi Ciambella
09989	Maxi Graffè



Pasticciotto



50 pz



120 gr



30 min



Mini Pasticciotto



50 pz



60 gr



30 min



Pasticciotto

MARTINUCCI



30 pz



120 gr



30 min



Mini Pasticciotto

MARTINUCCI



50 pz



60 gr



30 min





Muffin



20 pz



90 gr



2 hours

Il Tulipano

CLASSICS



Il Tulipano

SPECIALS



20 pz



90 gr



2 hours



Mini Tulipano



42 pz



26 gr



3 hours



Tulipe

EUROPASTRY



20 pz



90 gr



2 hours





Donuts



100 pz



16 gr



3 hours

Pop Dots

EUROPASTRY



Dots

EUROPASTRY



36 pz



66 gr



2 hours





24 pz



75 gr



3 hours

Donuts

Cosmos

APPLE AND
CINNAMON TOPPING

Moon

CACAO

Venus

RED FRUITS WITH
PINK SUGAR
CRUMBLE

Sun

YUZU LEMON WITH
WHITE GLAZE AND
YELLOW GRAIN



48 pz



72 gr



2 hours



Donuts

COOKIES



36 pz



75 gr



2 hours

Cookies Chips Ciok



40 pz



w80 gr



2 hours

Pancake



80 pz

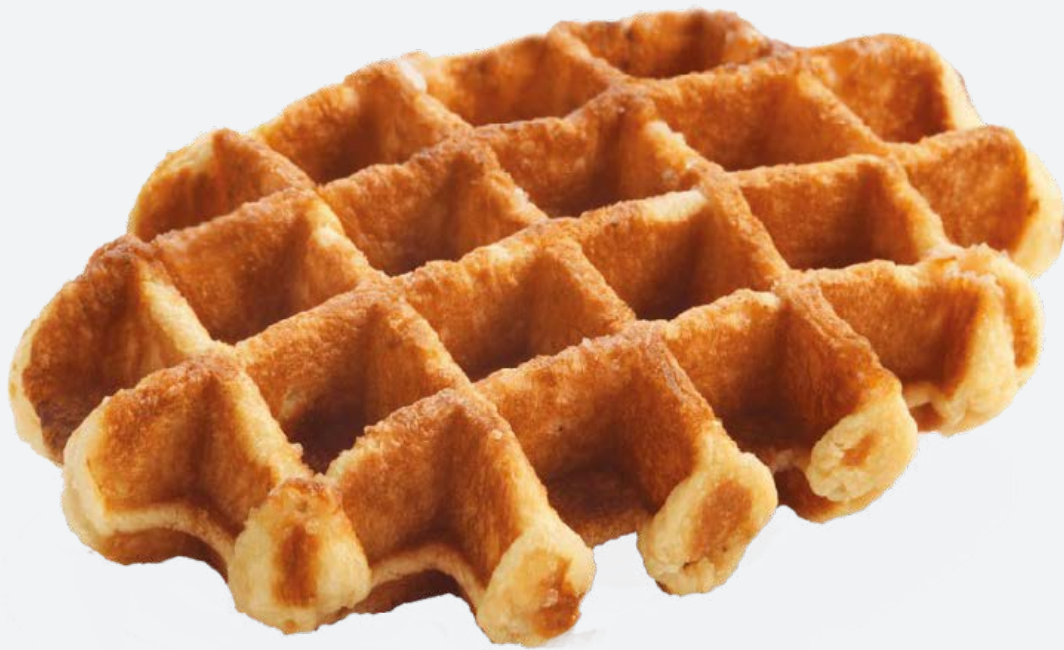


40 gr



2 hours

Sweetened Waffles



50 pz



115 gr



2 hours





Breakfast

H A P P Y A W A K E N I N G

Cleopatra



Cream Cherry
120gr - 30pz



Mini Cream Cherry
65gr - 60pz



Empty
90gr - 30pz



Apricot
120gr - 30pz



Cream Hazelnut
120gr - 30pz

Ingredients

Dough: Manitoba type flour, 00 flour, margarine, water, vegetable fats, eggs, sugar, salt, yeast, natural flavouring, honey.

Filling: whole milk, sugar, 00 flour, egg yolk, natural flavouring, salt, black cherry puree 2.6%

Il Magnifico

with natural yeast



Pastry Cream
105gr - 45pz



Empty
70gr - 55pz or 85gr - 45pz



Italian Hazelnut Cream
105gr - 45pz



Cream Cherry
110gr - 45pz



Vesuvius Apricot
90gr - 55pz



22 min



165°

Il Magnifico

Multigrain



Empty Multigrain
70gr - 52pz



Empty
Multigrain Red Fruits
80gr - 52pz



Honey Multigrain
80gr - 56pz



22 min



165°

Il Magnifico

Duo



Magnifico Duo *green*
Double Dough Stuffed with Pistachio
98gr - 52pz



Magnifico Duo *brown*
Double Dough Stuffed with Hazelnut
98gr - 52pz



Magnifico Duo *red*
Double Dough Stuffed with Berries
98gr - 52pz



22 min



165°

Il Magnifico

Veggy



Cornetto Vegan
Finished with Cane Sugar Grains
70gr - 52pz



22 min



165°

Charlotte

Melange



Cornetto Melange
With Butter and Natural Yeast
80gr - 54pz



22 min



165°

Elenoire

Butter



Butter Croissant
With Butter and Natural Yeast
70gr - 60pz



Stuffed
Cream, Hazelnut, Apricot
85gr - 60pz



25 min



170°

Lancillotto

Fagottino



Lancillotto Double *black&white*
 Double Filling, White Chocolate and Giandua
90gr - 60pz



Lancillotto Cream
 Custard Cream Filling
 Finished with Granulated Sugar
85gr - 60pz



Lancillotto Cream
 Mini Double
40gr

Intreccio Duo

Butter



Intreccio Duo *brown*
Hazelnut Cream



60 pz



95 gr



25 min



170°



Intreccio Duo *yellow*
Pastry Cream



Intreccio Duo *pear*
Chocolate & Pear



Intreccio Duo *white*
Milk Cream and Hazelnut



Intreccio Duo *red*
Red Fruits

The Tradition





Sfogliata Frolla



Sfogliata Frolla Soufflé
Hazelnut Cream
130gr - 45pz



Sfogliata Frolla Lemon
Ricotta Cream, Candied and Lemon
130gr - 45pz



Sfogliata Frolla
Ricotta Cream and Candied
130gr - 45pz



Sfogliata Mini-Frolla
Ricotta Cream and Candied
40gr



130 gr



30 min



200°

Sfogliata Riccia



Sfogliata Riccia Santarosa
Ricotta Cream and Candied
130gr - 45pz



Sfogliata Mini-Riccia
Ricotta Cream and Candied
40gr



130 gr



30 min



200°

Sfogliata



Sfogliata Riccia
Ricotta Cream and Candied
130gr - 45pz



Sfogliata Frolla
Ricotta Cream and Candied
130gr - 45pz



Sfogliata Mini-Riccia
35gr - 6kg



Sfogliata Mini-Frolla
35gr - 6kg



45 pz



130 gr



30 min



200°

Specialty



Monachina
Layered Puff Pastry
Rich in Custard and
Black Cherry
130gr - 45pz



Sfogliata Riccia
Layered Puff Pastry
Filled with Custard and Lemons
130gr - 45pz





Croissant

H A P P Y A W A K E N I N G

Croissant with Almonds

SuperCROISSANT,
unique for its extra Chantilly cream filling
and covered with a cascade of flaked al-
monds and granulated sugar



50 pz



75 gr



22 min



170°



Croissant 1980

Blank - Apricot - Cream - Chocolate



56 pz



105 gr



25 min



170°



Eggnog
&
Coffee



Croissant Mamita

- Sourdough -
Blank - Apricot - Cream - Chocolate



56 pz



80 gr



25 min



170°



Gran Croissant

Blank - Apricot - Cream - Chocolate
and Black Cherry Cream



56 pz



90 gr



25 min



170°



SG Croissant Duetto

Berries - Chocolate and Aazelnut



56 pz



80 gr



25 min



170°

Gran Croissant

to be leavened



80 pz



120 gr



20 min



170°

BR Croissant Salentino

Cream - Black Cherry Cream
Chocolate and Pistachio - Limoncello



40 pz



100 gr



20 min



170°

DF SuperFarcito

Lemon Cream - Hazelnut - Apricot
Almond - Pistachio



60 pz



90 gr



25 min



160°

VM Croissant

Five Cereals Rose Flowers and Elderflowers



72 pz



80 gr



23 min



170°

EP Croissant

Empty



110 pz



80 gr



23 min



170°

PG Croissant

Empty - Cherry Cream - Nero



40 pz



100 gr



20 min



170°



Well Being



Wholemeal and Five Grains

Mamita Five Grain Empty



Wholegrain Empty



Whole Grain honey



23 min



165°

Morgano

Vegan Empty - Vegan Chocolate



56 pz



80 gr



25 min



170°

DF Cereals

five cereals and honey - 5 cereals and chocolate
 five grains & blueberry - 5 grains & berries

30pz



48 pz



90 gr



28 min



160°

DF Vegan

Oats - Aloe Peach Turmeric - Wholegrain



48 pz



100 gr



15 min



170°



56 pz



80 gr



25 min



165°

EP Fagotto Vegan Gianduja



42 pz



104 gr



27 min



175°

Puff Pastry



Elenoire



Hazelnut
95gr - 60pz



Milk Cream
110gr - 60pz



Caramel
95gr - 60pz



Milk Cream and Chocolate
110gr - 60pz



Milk Cream and Pistachio
110gr - 60pz



Milk Cream and Black Cherry
110gr - 60pz



30 min



180°

Croissant Splendid Duo

Puff Pastry



Splendid Duo **white**
95gr - 60pz



Splendid Duo **brown**
95gr - 60pz



Splendid Duo **red**
95gr - 60pz

Cooking Tips:

For best results, brush with water and sugar at the end of cooking

Delizie

Puff Pastry



Delizia bigusto
(double taste)
Milk Cream & Cocoa Hazelnut



Delizia Pistachio



Delizia Almonds



30 pz



100 gr



25 min



170°

Sfoglie



Griglioso
Hazelnut

Conchiglia
Empty or Gianduia



Conchiglia
Milk Cream Cherry Cream
or
Milk Cream Chocolate



Griglioso
Cherry Cream



45 pz



90 gr



27 min



175°



Treccia
Double Ciok



Treccia
Cream and Chocolate



Treccia
Cream Cherry Cream



Melizia
Apple Cream



56 pz



80 gr



25 min



170°

DF Escargot

Chocolate Noisette



48 pz



100 gr



25 min



165°

DF Treccina

Cream and Chocolate Chips



48 pz



100 gr



25 min



165°

...Other





Fagottino

Cheesecake - 3 Chocolates - Cappuccino



Fagottino Peach and Apricot
85gr



48 pz



100 gr



25 min



165°

Lemoncino



Flauto Ciok



56 pz



80 gr



25 min



165°



Coccio Cio



Noccio Cream



56 pz



80 gr



25 min



170°



SG Pasticcino
Cream & Cherry



SG Mono Pastiera



56 pz



80 gr



25 min



165°



SG Gran Cornetto

Gluten Free



Empty



Apricot



Chocolat



56 pz



80 gr



45 sec.

Mini-Croissant





Artisanal



Mini Sfogliata
"Riccia"
35gr - 6kg



Mini Sfogliata
"Riccia"
30gr - 5kg



Mini Cleopatra
Cherry Cream
65gr - 60pz

Mini Sfogliata
"Frolla"
35gr - 6kg



Mini Sfogliata
"Frolla"
30gr - 5kg





Mini Croissant
Empty
40gr - 100pz



Mini Duetto
hazelnut
45gr - 100pz



Mini Croissant
Cream / Chocolate
45gr - 100pz



Mini Croissant
Five Cereals - Empty
40gr - 100pz



Mini Croissant
Empty
25gr - 160pz



MixMini Croissant
Apricot / Chocolate
30gr - 100pz



MixMini Chapeau
Butter Apricot / Chocolate
30gr - 100pz

Mini Wholegrain
Butter Empty
30gr - 100pz



Mini Superfarciti
Cream / Chocolate
40gr - 120pz



Mini Croissant
Butter Empty
25gr - 160pz



Mini Superfarciti
Mix Cream and Chocolat
40gr - 120pz



Mix Mini 5 Cereals
Honey and Berries
40gr - 120pz

Mini Caprice 4 Croissant
2 Croissant - Girella - Fagotto
35gr - 120pz



Mini Duo
Croissant - Girella - Fagotto
35gr - 120pz



Mini Fagotto
Vegan Red Fruits
40gr - 4kg



Mini Stellotto
Double Chocolat
40gr - 4kg



Mini Conchiglia
Cream Milk Hazelnut
40gr - 60pz



MixMini Delizie
Cream Ciocopan
30gr - 133pz



Sorsini
Chocolat - Cream - Red Fruits
25gr - 4kg



Mini Bombolino
Chocolat
20gr - 120pz



Pop Dots
Cream / Chocolat
20gr - 120pz



Mini Ciambella
Empty
30gr - 2.5kg



Mini Graffa
Empty
30gr - 2.5kg



Mini Pasticciotto
"GranLeccese" Black Cherry Cream
"GranLeccese" Chocolate
"GranLeccese" Spelled Red Fruits
60gr - 50pz



Mini Ciambella
Butter
60gr - 48pz

Mini Tulipano



Chocolat
26gr - 42pz



White Chocolat
26gr - 42pz



Red Fruits
26gr - 42pz



MixMini Tulipe
Fashion Mix
35gr



Mini Donuts
Fashion Mix
35gr



Mini Zeppolina
Empty
30gr - 1.5kg



Bigné
Empty
4gr - 1.2kg



Mini Zeppolina
Baked Cream
30gr - 1.5kg



Mini Coda Aragosta
Baked Cream
38gr - 6kg

Bread

FROM THE BEST OVENS





Mini Bread



DF Mix Spaccatelli



135 pz



55 gr



3 hours



DF Mix Petit Pain



105 pz



40 gr



3 hours



DF Navette



60 pz



10 gr



3 hours



DF Mix Navette



120 pz



10 gr



3 hours



EP Mix Panini 4 gusti



100 pz



42 gr



3 hours



EP Mix Panini 3 gusti



75 pz



44 gr



3 hours



EP Pulga Cristallina



96 pz



20 gr



1 hours



EP Mini Burger Sesamo



120 pz



22 gr



1 hours



DF Pepita



85 pz



40 gr



3 hours



DF Giotto Burger



DF Giotto Aurea



26 pz



120 gr



3 hours

Panino



EP Cerveza



24 pz



85 gr



3 hours



EP Sesamo



24 pz



85 gr



3 hours

Panino

P A N G O G



2/3 min



180°



32 pz



90 gr



30 min

VM Pangog
MACHA TEA

VM Pangog
COCOA



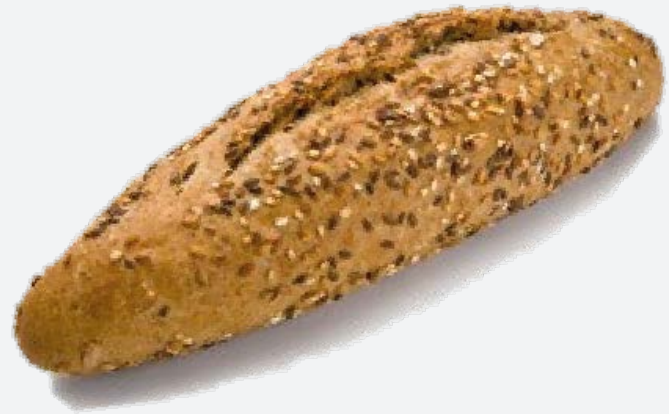
VM Pangog
TURMERIC

VM Pangog
BEET

Panino



DF Galleguino



EP Bocata
SIX CEREALS



30 pz



100 gr



3 hours



SG Panino
HOTDOG

Ciabatta



SG Ciabattina

EP Ciabatta
SIX CEREALS



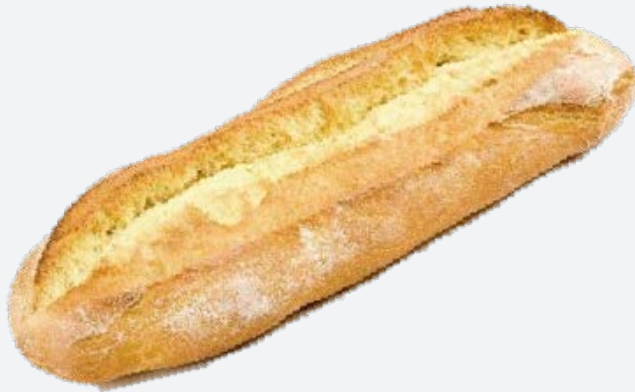
30 pz



110 gr



1 hour



DF Ciabattina



DF Ciabatta Cappelli



36 pz



120 gr



3 hours

Demi baguette



DemiBaguette
CHICKPEA QUINOA AND TOMATO

DemiBaguette
BEETS AND SEEDS



48 pz



100 gr



3 hours

DemiBaguette
CHIA AND CRANBERRIES



Baguette



DF Baguette demi 130gr



DF Baguette demi 150gr



70 pz



130 gr



3 hours



25 pz



150 gr



3 hours



DF Baguette White



DF Baguette Whole Grain



30 pz



110 gr



3 hours



32 pz



290 gr



3 hours



VM Baguette



VM Baguette
FIVE GRAIN



40 pz



250 gr



3 hours

EP Demi-Baguette



VM Baguettino

EP Mini-Baguette
GOURMET



Come una volta



DF Classic 280gr



12 pz



220 gr



3 hours

DF Whole Grain 250gr



Focaccia

Focaccia
MARGHERITA



Focaccia
VM TOAST PRTG



16 pz



140 gr



3 hours

Focaccia
VM WITH FIVE CEREALS



Focaccia
VM ORIGINAL



5 pz



2.5 Kg



3 hours



Gran Focaccia
DF SALT&OIL



Gran Focaccia
DF CLASSIC



12 pz



265 gr



3 hours

Gran Focaccia
DF WHOLE GRAIN



Mono



Big Focaccia



9 pz



415 gr



3 hours

All'Ortica (Nettle)



Romana



5 pz



550 gr



3 hours

Pagnotta

DF Bianca
HERITAGE



20 pz



270 gr



3 hours

DF Big
CRUNCH



32 pz



90 gr



3 hours

Sfilatino

DF Sfilatino
MINI VENEZIANO



DF Sfilatino 450gr
MULTIGRAIN



20 pz



450 gr



3 hours



DF Sfilatino 110gr



36 pz



110 gr



3 hours

Dessert





Sweet Temptations

in Glass

Cappuccino, Cheesecake, Tiramisu, Three Chocolates



6 pz



70 gr

Cheesecake

in Glass

Salted Caramel, Chocolate, Red Fruits, Profiteroles



Delicious cream cheese resting on a crunchy biscuit enriched with chocolate curls

Delicious cheese cream resting on a crunchy biscuit enriched with salted caramel

Delicious cheese cream resting on a crunchy biscuit enriched with a forest fruit puree

Delicious puffs filled with cream wrapped in a melting chocolate cream



6 pz



120 gr

Calice

in Glass

Chocolate, Cheesecake, Pistachio & Almond



Creamy chocolate ice cream, with curls and heart of chocolate.

Creamy Pistachio Ice Cream, chopped Pistachios and Almonds

Creamy vanilla ice cream, fresh cream cheese and berries.



12 pz



120 gr

Tartufo

Classic, Heart of Coffee and Hazelnut



Creamy vanilla ice cream, covered in cocoa with a soft heart of chocolate.

Creamy Hazelnut Gelato with Chocolate heart, covered with Chocolate and Hazelnuts.

Creamy Vanilla Icecream and Coffee heart, covered with White Chocolate grains.



12 pz



120 gr

Tiramisù

With Mascarpone



Mascarpone cream, ladyfinger biscuit soaked in coffee



9 pz



120 gr



3 h

Tartufo

Classic, Heart of Coffee and Hazelnut



Ricotta mousse, orange peel and cinnamon
with a soft heart of black cherry.



Babà soaked with a rum bath.



9 pz



120 gr



3 h

Delizia



Lemon

Sponge cake filled with a delicate lemon cream and covered with a lemon sauce.



Orange

Sponge cake filled with a delicate orange cream and covered with an orange sauce



9 pz



120 gr



3 h

Ricotta and Pear



Hazelnut flour biscuits enclosing a sweet Ricotta cream with small pieces of Pear.

Tiramisù



Mascarpone cream, ladyfinger biscuit soaked in coffee



9 pz



120 gr



3 h

Cheesecake

Penelope



Berries

Biscuit dough, fresh cream cheese and wild berry icing.



Lemon

Dark chocolate praline, hazelnut Bavarian cream and blueberry compote



9 pz



120 gr



3 h

Trionfo



Pralined gianduia mousse, hazelnut and creamy milk mou, covered with praline hazelnut icing

Piña Colada



Creamy coconut, pineapple compote on crunchy coconut



9 pz



120 gr



3 h

Roscer



Cocoa sponge cake, filled with hazelnut cream and glazed with milk chocolate ganache



9 pz



120 gr



3 h

Cuore



Dark gianduja mousse, almond praline and hazelnut toffee on crunchy biscuit

Mimosa



Bavarian with white chocolate,
pineapple and raspberry compote on
almond marquise

Asia



Caramel mousse, peanut mou on crunchy
vanilla biscuit



9 pz



120 gr



3 h

Delizia Babà



Babà soaked in rum, vanilla cream and dark chocolate icing

Trinacria



Pistachio mousse, red fruit compote on soft cocoa biscuit



9 pz



120 gr



3 h

Babamisù Pastiera



Babà soaked in rum in a soft mascarpone cream



Ricotta cream with orange peel and candied fruit garnished with shortcrust pastry



9 pz



120 gr



3 h

s'Oreo



Creamy vanilla between two crunchy Oreo chocolate chip cookies

Pan Stellato



Cocoa shortbread, creamy milk coated with cocoa icing on crunchy biscuit



9 pz



120 gr



3 h

Mandorlato

Amarena, Kinder, "Nocciutella", Pistachio



Gelato alla vaniglia con un morbido e gustoso cuore al cioccolato, ricoperti di mandorle croccanti



6 pz



150 gr



3 h

DV Dessert il Moro

Cocoa sponge cake, filled with hazelnut cream and glazed with milk chocolate ganache



Soufflé

White Chocolate



Babà soaked in rum, vanilla cream and dark chocolate icing

Soufflé

White Pistachio



Pistachio mousse, red fruit compote on soft cocoa biscuit



9 pz



120 gr



3 h

Follia Cioccolato

Fabulous Cake



Soft cocoa sponge cake, filled with mousse and hazelnut ganache covered with flakes of dark chocolate.

16 slices 2,2kg



3 h

Carrot



Babà soaked in rum, vanilla cream and dark chocolate icing

Red Velvet



Pistachio mousse, red fruit compote on soft cocoa biscuit

Oreo



Babà soaked in rum, vanilla cream and dark chocolate icing

Chocolate



Pistachio mousse, red fruit compote on soft cocoa biscuit

Profiteroles



White Chocolate
24pcs 1.1 kg



Dark Chocolate
24pcs 1.3 kg



Milk Chocolate
24pcs 1.3 kg



Cheesecake Hazelnut

Delicious cream cheese resting on a crunchy biscuit with a rich hazelnut filling

12 slices 1.2 kg



Dolce Nera

Delicious cream cheese resting on a crunchy biscuit with a rich hazelnut filling

12 slices 1.0 kg



Sacher

Delicious cream cheese resting on a crunchy biscuit with a rich hazelnut filling

12 slices 1.0 kg



Coconut

Delicious hazelnut cream enclosed in a soft coconut sponge cake covered with coconut flakes

12 slices 1.2 kg



Apple Pie

Soft cake with pieces of pre-cut apple

12 slices 1.0 kg



Grandmother's cake

Delicious shortcrust pastry and lemon scented custard covered with icing sugar and toasted pine nuts

12 slices 1.0 kg

Bauletto

Amarena Variegate, Chocolate Variegate



A bed of Babà with Vanilla Ice Cream, variegated with Black Cherry and Chocolate, covered with Caramelized Crunchy Almonds



0.750 gr



1/2 h

Tronchetto

Amarena, "Nocciutella", Pistachio



Vanilla Gelato, variegated with Black Cherry, Pistachio and Hazelnut, covered with Caramelized Crunchy Almonds



6 pz

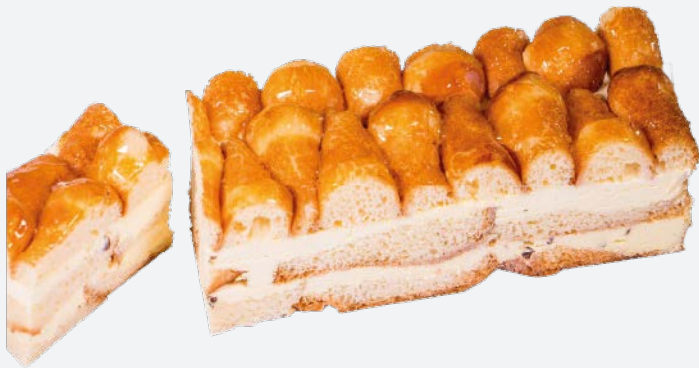


150 gr



3 h

Babaronata



Babà soaked in rum in a soft trifle cream with chocolate chips

Fetta al Latte



Velvety milk cream enclosed between two Brownieal Cocoa biscuit pastes

Caprese Pearl

Fabulous Cake



Cocoa sponge cake filled with creamy chocolate covered with tasty hazelnut icing



1.2 gr



3 h

Ciocolotto PanStellato



Cocoa sponge cake filled with creamy chocolate covered with tasty hazelnut icing



Creamy milk on cocoa shortbread covered with a fantastic cocoa glaze decorated with sugar stars



1.2 gr



3 h

Brownie



Brownieal cacao e nocciole guarnito con spolverata di cacao

Coconut



Dacquoiseal cacao, cremoso al cocco e crema alle nocciole guarnito con spolverata di cocco



1.2 gr



3 h

Smeraldo



Pistachio mousse, white chocolate, raspberry compote on cocoa marquise, covered with pistachio icing

Chocopassion



Selection of three chocolates, white milk and dark on crunchy biscuit covered with chocolate icing



1.2 gr



3 h

Sospiro d'Angelo



Sponge cake soaked in liqueur filled with custard and chocolate nuggets, Chantilly cream and hazelnuts covered with bitter cocoa powder



1.2 gr



3 h

s'Oreo



Creamy vanilla between two crunchy Oreo chocolate chip cookies

Caprese



Typical Campania dessert with toasted almonds and dark chocolate



1.2 gr



3 h

Costiera



Sponge cake soaked in Limoncello and filled with lemon cream

Fruit Pie



Shortbread tart, filled with custard and decorated with fresh fruit



1.2 gr



3 h

Cheesecake



Pasta di biscotto, crema di formaggio fresco e
glassa ai frutti di bosco

Strawberry Cake



Crema pasticcera su pasta frolla croccante
ricoperta di fragole glassate



1.2 gr



3 h

Cheesecake

With Black Fruits



Pasta di biscotto, crema di formaggio fresco e
glassa ai frutti neri di sottobosco

Cheesecake

New York from Stuffing



Pasta di biscotto, crema di formaggio fresco da
guarnire a piacimento



1.2 gr



3 h

Ricotta & Pear



Pasta di biscotto, crema di formaggio fresco e
glassa ai frutti di bosco

Sorrentina



Crema pasticcera su pasta frolla croccante
ricoperta di fragole glassate



1.2 gr



3 h

Grandmother's cake



Pasta di biscotto, crema di formaggio fresco e
glassa ai frutti neri di sottobosco

Grandmother's cake With Pistachio



Pasta di biscotto, crema di formaggio fresco da
guarnire a piacimento



1.2 gr



3 h

Crostate

Apricot, Cherry, Hazelnut



Crunchy shortcrust pastry with hazelnut cream,
or cherry or apricot fruit puree



1 kg



3 h

Grandmother's cake



Pasta di biscotto, crema di formaggio fresco e
glassa ai frutti neri di sottobosco

Grandmother's cake With Pistachio



Pasta di biscotto, crema di formaggio fresco da
guarnire a piacimento



1.2 gr



3 h

Plum Cake

Vanilla, Chocolate, Variegated Chocolate



0.750 kg



2 h

Tradition



Pastiera

Crunchy shortcrust pastry with honey, Sheep's ricotta mousse stuffed with cooked wheat and diced candied fruit, Cinnamon-flavoured smoothies, Shortcrust pastry net garnished with a sprinkling of sugar



16 pz



1 kg



3 h



8 pz



500 g



3 h

Zeppola di San Giuseppe





Wine

Our wine list is legendary. We work with the most famous wine brands and we also hand-pick small, independent, astounding producers from all over the world.

Ask us which wine you prefer, and we'll get it for you!





Cakes

We realize that particular kind of cake you or your client are craving for.

Just specify your taste and a famous pastry chef will realize a masterpiece for you.





Flowers

Our team is eager to help you with your specific ideas for a party or a special date.

Let us know your theme and we'll take care of everything.



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keep in touch

Excellence Suppliers
Monaco

(+39) 338 606 94 12

www.excellencesuppliers.com
info@excellencesuppliers.com

