



From the most authentic baking from original Neapolitan rustic recipes to the exquisite taste of the many flavours of the finest Italian Ices. Imported Cheeses, Wines and specially blended original flavour Italian Coffees all are just a simple click away. Quality tested and tasted by true Italian owners to ensure only the best for you and your discerning customers.



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Bakers of the finest Italian Breads, Cakes and Pastries. Manufacturers of Authentic Italian Ices and sweets,
Merchants of the finest Italian Wines and liqueurs,
Established Importers of traditional Italian Coffees. Bespoke Outside Catering Specialists

It's all a matter of taste



Don't forget the PRIORITY ORDERLINE Number 0845 688 1818

1 Italian Bread and Butter Pudding
Layers of soft fruit panettone soaked in a sweet egg custard, then baked in the oven until a rich golden brown.
2 Tiramisu
Alternate layers of coffee and liqueur soaked sponge and sweet mascarpone cream, delicately topped with sprinkles of cocoa.
4 Dark Chocolate Caprese
A classical Italian rich, moist cake made from fresh dark chocolate and ground Almonds, perfect with Italian espresso coffee.
4/A Individual Dark Chocolate Caprese
A classical Italian rich, moist cake made from fresh dark chocolate and ground Almonds, perfect with Italian espresso coffee.

8 Lemon Tart
A sweet pastry case filled with a tangy lemon cream, baked and dusted with icing sugar.
11 Black chocolate profiteroles
Choux pastry tower filled with sweetened fresh cream or Chantilly cream and coated in a chocolate flavoured cream patisserie.
14 Summer Fruit Pudding
An Italian twist on this traditional dessert, compiling Italian Panettone and juicy ripe summer fruits.

15 Crostate di frutta Mista
A sweet Pastry case with an apricot jam, topped with a smooth crème patisserie, finished with fresh fruits glazed.
16 White chocolate profiteroles (not pictured)
Choux pastry puffs filled with whipped cream and covered with white melted chocolate.
19 Carrot Cake
A moist, rich spiced carrot and walnut cake topped with a sweet cream cheese frosting and garnished with walnuts.

21 Cherry Frangipani (Bakewell Tart)
A sweet Pastry tart with a layer of strawberry jam topped with frangipane baked and dusted with icing sugar.
22/A Individual Toffee Addition
Toffee mousse topped with a sweet biscuit crumb, drizzled with a pure caramel.
28 White Chocolate Cortina
Two layers of pan di spagne sponge soaked in Macedonia syrup and filled with fresh whipped cream and strawberries, covered in chocolate shavings.