Casa di Vini

Casa Di Vini ltd

Your exclusive wines and foods supplier

Our brands

5 Stagioni

bindi
fantasia nel dessert

LUNDRA

DACASTELLO

Dal 1925 salumi
Veroni
Correggio Emilia

PAMPA
BEVERAGES

Bindi Products

- Story of Bindi begins with Attilio Bindi, a Tuscan restaurateur and founder of the company. Attilio arrives in Milan with his family in 1946 and decides to open a small pastry shop in historic via Larga, with sons Romano and Rino. Armed with just his bike, Attilio launches a speedy home delivery service that covers most of the city and, in so doing, creates a brand-new way to enjoy and consume sweet treats.

- Casa di Vini had fantastic opportunity to collaborate with one of the Bindi chefs and create a pairing of our Prosecco and Muscato d'Asti with Bindi Pistachio end ricotta and Millefoglie cakes during Vinitaly in 2023. We loved the philosophy of Bindy and asked to join Bindi family by becoming a partner and distributor of Bindi products in the UK.







MENU







bindi Collection

L'ISPIRAZIONE dello Chef

Voilà
La Pâtisserie Française



TORTE
FORNO
PASTICCERIA
SEMIFREDDE
PRETAGLIATE



MONOPORZIONI
PRONTO CONSUMO
FORNO
PASTICCERIA
GELATO SEMIFREDDO
GELATO
KIDS



GELATI E SORBETTI

MONOPORZIONI PASTICCERIA



Goccia tiramisù cod. 1346

A delicate cloud of sweetness that meets the texture Of sponge cake drenched in coffee and scented with citrus and cardamon, between a mascarpone cream and fresh cream and a delicate coffee creamer.

6 porzioni / *portions*

Scongelamento

1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero

2 giorni
Storage in refrigerator
2 days



Nonna 4.0 cod. 1348

A base of luscious butter crumble welcomes the freshness of lemon cake with lemon custard, a delicate vanilla mousse and fresh cream wrapped in an elegant golden frosting.

6 porzioni / *portions*



Rubino cheesecake cod. 1345

The crunchiness of butter crumble embraces a delicate cheesecake custard with fresh cream and a raspberry-strawberry gelee for a unique symphony of flavours.

6 porzioni / *portions*





Ispirazione al mandarino cod. 1526

Exclusive single-portion semifreddo with a rich, crunchy chocolate cookie base and a delicious Ciaculli mandarin cream that will give the chef inspiration and creativity in decorating and plating.

9 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire dopo 5 - 10 min
Serving suggestions
Ready to serve after 5 - 10 min



A



Ispirazione al cheesecake cod. 1320

Classic pastry Cheesecake recipe with cream cheese and biscuit base, which will give the chef inspiration and creativity in decorating and serving.

9 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days

bindi 1946 e PizzAut

LA DOLCEZZA DELL'INCLUSIONE

Questo speciale dessert nasce da un progetto realizzato insieme alla squadra di "PizzAut": "La dolcezza dell'inclusione". Attraverso l'acquisto del kit millefoglie, anche tu contribuirai a nutrire l'inclusione.





Kit millefoglie cod. 1527

Fragrant, caramelized butter puff pastry combined with excellence of Bindi custard, allows the chef the most intriguing patisserie creations. The package contains 45 puff pastry bases and 3 pastry cream sac a poche to make 15 single portions.

-15 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



A



Kit cannolo alla siciliana cod. 1220

Cocoa wafer, ricotta cream and candied orange peels.
The package includes: 12 individually wrapped Cocoa wafers, 4 sac a poche and 24 candied orange peels as decoration.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Éclair caffee cod. 1459
Éclair cioccolato cod. 1458
Éclair mango e passion fruit cod. 1461
Éclair vaniglia cod. 1460

Delicate puff pastry filled with reach mango and passion fruit cream/ vanilla cream/ coffee cream/ chocolate cream and decorated with deliciously bright and colourful icing.

14 porzioni / *portions*

Scongelamento
1,5 - 2 h a temperatura ambiente / 5 - 6 h in frigorifero
Defrosting
1,5 - 2 hrs at room temperature / 5 - 6 h in the refrigerator

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Religieuse al cioccolato cod. 1473

Fragrant cream puffs filled with a reach chocolate cream, decorated with a chocolate frosting and delicate buttercream.

13 porzioni / *portions*



Cheesecake alle fragole cod. 1275

Ricotta and cheese cream on a crust base topped with small strawberries and berries.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE FORNO



Cheesecake cod. 0154

Ricotta and cheese cream on a crust base.

14 porzioni / *portions*



Cheesecake limoncello cod. 0189

Ricotta and mascarpone cream with limoncello cream, decorated with lemon sauce.

14 porzioni / *portions*



Cheesecake Brulé cod. 0855

Ricotta and mascarpone cheese cream with caramel, covered with creme brulèe.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Torta di Noci (con crema di noci) cod. 2646

Soft walnuts mixture filled with walnuts cream and decorated with walnuts.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Torta della nonna cod. 1290

Pasta frolla con crema pasticcera al profumo di limone, ricoperta con pinoli e mandorle.

Short pastry filled with lemon flavoured custard cream and topped with pine nuts and almonds.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE FORNO



Macao cod. 1120

Soft chocolate and cream mix on a cocoa biscuit base.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
6 giorni
Storage in refrigerator
6 days



Cassata al forno (ricotta e cioccolato) cod. 2740

Ricotta cream with chocolate drops and orange peel on a crust base decorated with short pastry crumble and icing sugar.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Morbida di stelle cod. 1147 (precut)

Tasty chocolate cream on a crunchy base of cocoa biscuits, decorated with sugar stars.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
6 giorni
Storage in refrigerator
6 days

TORTE FORNO



Torta Pasticciotto cod. 2641

Short pastry with custard cream, sour cherry sauce and sour cherries.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Torta di mele cod. 1294

Short pasty filled with sliced apples.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Crostata di pere cod. 2636

Almond mix and pear on a short pastry base.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
6 giorni
Storage in refrigerator
6 days

TORTE FORNO



Mele e mandorle cod. 1096

Almonds mix and apples on a short pastry base.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Strudel cod. 0172

Puff pastry with apples and raisins.

10 porzioni / *portions*



Caprese cod. 1682

Tipical southern italy chocolate cake with almonds bits.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
6 giorni
Storage in refrigerator
6 days



Pastiera cod. 0152

Classic Neapolitan cake with ricotta cheese and orange peel.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Chocolate Temptation cod. 2618

Chocolate cake made from Ecuador's cocoa seeds filled with chocolate and hazelnut cream and hazelnut crunch between two layers of cocoa sponge cake, covered with chocolate glaze.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Chocolate cod. 0350

Cocoa sponge cake filled with chocolate cream and decorated with glaze and milk chocolate chips.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Selva nera cod. 1333

Layers of sponge cake filled with cream, black cherries and chocolate cream topped with chocolate.

12 porzioni / *portions*

TORTE PASTICCERIA



Sacher cod. 1766

Cocoa sponge filled with apricot and coated with chocolate.

10 porzioni / *portions*



Cioccolato e lamponi cod. 0907

Chocolate cream with Santo Domingo's cocoa seeds filled with raspberry sauce between two layers of cocoa sponge cake and decorated with raspberries.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
Sacher 6 giorni / Cioccolato e lamponi 3 giorni
Storage in refrigerator
:HJOLY 6 KH`Z I *PVJJVSH[V L SHTWVUP 3 KH`Z

TORTE PASTICCERIA



Black biscuits cod. 0270

Cocoa sponge base filled with cream cheese and chocolate covered biscuits. Decorated with black biscuit and hazelnut cream.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Hazelnut passion cod. 0017

Short chocolate pastry with hazelnut cream. Decorated with chopped caramelized hazelnuts. Product obtained exclusively from "IGP Piedmont Hazelnut".

14 porzioni / *portions*



Cocco Nocciola cod. 0775

Hazelnut biscuit filled with coconut flavoured cream and hazelnut cream, decorated with grated coconut.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Torta Nocciola cod. 0077

Soft hazelnut biscuits with chocolate and hazelnut cream. Decorated with granulated and pralinated hazelnut.

10 porzioni / *portions*

TORTE PASTICCERIA



Ricotta e pere cod. 1010

Hazelnut flavoured soft bisquits filled with Ricotta cream cheese and pears

12 porzioni / *portions*



Ricotta e Pistacchio cod. 0132

.Pistachio's and ricotta's cream between soft sponges, decorated with chopped pistachios and hazelnuts.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Delizie al limone cod. 0091

:Sponge cake domes filled and coated with lemon cream.

11 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Torta al limone cod. 1452

Sicilian Lemon cream on a short pastry topped with meringue flambe.

14 porzioni / *portions*



Millefoglie cod. 1292

Puff pastry filled with custard cream.

11 porzioni / *portions*



Tiramisù cod. 1475

Coffee cream and sabayon cream on sponge cake.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Tiramisù con doppio savoiardo cod. 0954

*Double lady fingers tiramisu *Mascarpone cream covered by a row of espresso drenched ladyfingers, topped with waves of mascarpone and dusted with cocoa powder*

12 porzioni / *portions*



Rustica cod. 0171

Layers of sponge cake with coffee and zabaione cream filling

10 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE PASTICCERIA



Profiterol al pistacchio cod. 1512

Anew profiterole that has been modernised to fulfil the high demand. Rich Sicilian pistachio cream, yummy cream puffs filled with vanilla-scented cream, decorated with pistachio grains.

8 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Profiterol scuro cod. 3456

Choux pastry filled with vanilla flavoured cream and topped with chocolate cream.

24 porzioni / *portions*



Profiterol bianco cod. 1560

Choux pastry filled with chocolate cream and topped with vanilla flavoured cream.

8 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Crostata frutti di bosco e mascarpone cod. 0342

.A short pastry base with mascarpone mousse and mixed berries, decorated with crushed pistachios.

14 porzioni / *portions*



Fragoline cod. 3208

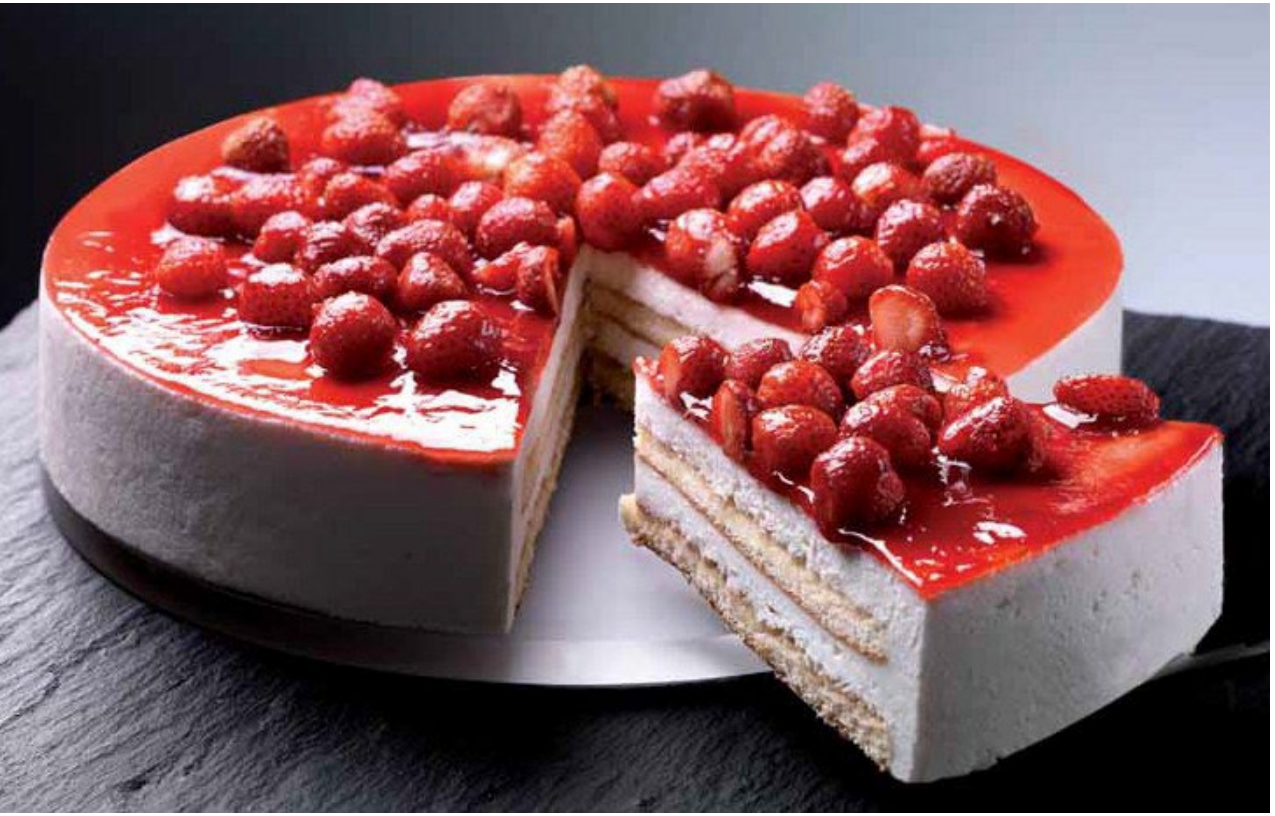
Vanilla flavoured cream and little strawberries on a short pastry base.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE PASTICCERIA



Cheesecake monterosa cod. 1291

Sponge cake layers, cheese cream with strawberry sauce and strawberries.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Mousse limone cod. 1478

Lemon mousse topped with Sicilian lemon cream.

12 porzioni / *portions*



Mousse cioccolato cod. 1476

Chocolate mousse dusted with cocoa powder.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

SEMIFREDDE



Marengo lunga cod. 1213

Meringue filled with vanilla flavoured cream.

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e consumare subito, riporre in freezer le porzioni non utilizzate
Serving suggestions
Take the cake out of the freezer and put the remaining portions in the freezer again

TORTE SEMIFREDDE



Marengo tonda cod. 0130

Meringue filled with vanilla flavoured cream.

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e consumare subito, riporre in freezer le porzioni non utilizzate
Serving suggestions
Take the cake out of the freezer and put the remaining portions in the freezer again



Pumpkin cake cod. 2808 (precut)

The typical American autumn cake made up of soft carrot sponge cakes, alternated with a delicious pumpkin cream, enriched with ginger, cinnamon and cloves. Decorated with white chocolate curls.

16 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE PRETAGLIATE



Torta della nonna 4.0 cod. 1522 (precut)

Delicate, soft sponge cakes alternate with luscious vanilla-scented cream, Sicilian lemon custard, and a crunchy butter crumble. Decorated with a brilliant glaze and toasted pine nuts.

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Torta al croccante cod. 1270 (precut)

Cocoa sponge, hazelnut cream and chocolate cream with Ecuador's cocoa seeds. Decorated with crunchy chopped caramelized almonds.

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e consumare dopo 5 - 10 minuti
Serving suggestions
Take the cake out of the freezer and consume after 5 - 10 minutes



Tiramisù della tradizione cod. 1445 (precut)

The excellence of tradition for an exclusive recipe: mascarpone cream, ladyfingers soaked in coffee and cocoa decoration.

15 porzioni / *portions*



Tiramisù tondo cod. 3364 (precut)

Zabaglione cream and sponge cake soaked in coffee

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE PRETAGLIATE



Traditional cheesecake cod. 1489 (precut)

Cheesecake with butter cookie base and cream cheese.

16 porzioni / *portions*



Carrot cake cod. 0351 (precut)

Traditional American cake with carrot sponge base filled with cream cheese and decorated with chopped walnuts.

16 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Red velvet cod. 0827 (precut)

Traditional American sweet red sponge cake filled with cream cheese and decorated with sponge cake crumbs.

16 porzioni / *portions*



Key lime cheesecake cod. 0430 (precut)

Soft cheesecake flavoured with key lime juice.

16 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE PRETAGLIATE



New York cheesecake cod. 0359

Traditional style baked cheeseake with soft cheese.

16 porzioni / *portions*



Chocolate chip cheesecake cod. 0427

Torta con formaggio cremoso con gocce di cioccolato fondente.

American cake with soft cheese and dark chocolate chips.

16 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Chocolate fondant cod. 0346

Cocoa sponge base filled with dark chocolate cream with Santo Domingo cocoa paste. Decorated with flakes

16 porzioni / *portions*



Chocolate brownies cod. 2522

.Dark chocolate brownies.

25 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

TORTE PRETAGLIATE



Torta di fragole cod. 1937

Sponge base filled with vanilla flavoured cream decorated with strawberries.

24 porzioni / *portions*



Chocolate trilogy cod. 0187

.Dark, white and milk chocolate creams, with cocoa sponge cake.

12 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z



Mele e mandorle / Crostata di pere cod. 2289

Two flavours cakes

14 porzioni / *portions*



Nonna/Macao cod. 1516

Two flavours cakes

14 porzioni / *portions*

Scongelamento
4 - 5 h
Defrosting
4 - 5 hrs

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

MONOPORZIONI FORNO



Souffle alla nocciola cod. 1446

Chocolate souffle with a creamy hazelnut core. Made with the finest selected ingredients including hazelnut paste.

12 porzioni / *portions*

Scongelamento
2 - 3 h
Defrosting
2 - 3 OYZ

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

Microonde 800W Eliminare il pirottino di alluminio - Congelato 40-45 sec - Scongelato 20 sec
Microwave 800> >P[OV\[HS\TPUP\T J\W - Frozen 40-45 sec - Defrosted 20 sec

* Prodotto ottenuto esclusivamente da “Nocciola Piemonte IGP”
** Product obtained exclusively from “Piedmont Hazelnut”*

MONOPORZIONI FORNO



Souffle al cioccolato cod. 1467

Souffle with a liquid chocolate core

12 porzioni / *portions*



Souffle al pistacchio cod. 0144

Souffle with a liquid pistachio core

12 porzioni / *portions*

Scongelamento
2 - 3 h
Defrosting
2 - 3 OYZ

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

Forno
180°C - 4 min
Oven
180°C - 4 min

Microonde
800W Eliminare il pirottino di alluminio - Congelato 50 sec - Scongelato 20 sec
Microwave
800W Without aluminium cap- Frozen- *50 sec- Defrosted 20 sec*



Souffle al cioccolato bianco cod. 0277

Souffle with a liquid white chocolate core

12 porzioni / *portions*



Souffle black and white cod. 2770

Dark chocolate souffle with a liquid white chocolate core.

12 porzioni / *portions*



Souffle al cioccolato e caramello cod. 2378

Chocolate souffle with salted caramel core.

12 porzioni / *portions*

Scongelamento
2 - 3 h
Defrosting
2 - 3 OYZ

Conservazione in frigorifero
3 giorni
Storage in refrigerator
3 KH`Z

Forno
180°C - 4 min
Oven
180°C - 4 min

Microonde
800W Eliminare il pirottino di alluminio - Congelato 50 sec - Scongelato 20 sec
Microwave
800W Without aluminium cap- Frozen- *50 sec- Defrosted 20 sec*

MONOPORZIONI PASTICCERIA



Black biscuits cod. 1258

Soft cocoa sponge cake scented with vanilla, delicious cream cheese enriched with chocolate flakes and decorated with cocoa biscuits crumble.

9 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days

MONOPORZIONI PASTICCERIA



Ricotta e cioccolato cod. 2467

Soft cocoa and hazelnuts biscuits, chocolate chips and Ricotta cheese cream.

9 porzioni / *portions*



Tentazione ricotta e cioccolato cod. 1307

Sponge cake with coffee fragrant, soft ricotta cream and chocolate sauce heart with single origin cocoa paste from Madagascar.

9 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Cremoso al cioccolato cod. 0137

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days

ISTRUZIONI PER LO SCONGELAMENTO
Eseguire le seguenti operazioni preliminari sul prodotto ancora congelato:
- estrarre dall'alveolo in plastica le monoporzioni da consumare, facendo pressione sul fondo
- togliere la striscia e procedere con lo scongelamento 1,5/2 ore (21°C/22°C - 70°F/72°F) a temperatura ambiente.

DEFROSTING INSTRUCTIONS
Carry out the following preliminary operations while the product is still frozen:
- *remove the single portion to be eaten from the plastic blister by pressing on the bottom*
- *remove the strip and proceed with the defrosting*
- 1,5/2 hours (21°C/22°C - 70°F/72°F) at room temperature.



Cremoso ai frutti rossi cod. 2579

Sponge cake with vanilla flavoured cream and filled with red berries core, decorated with white chocolate and red berries sauce.

9 porzioni / *portions*



Cremoso al pistacchio cod. 2578

Soft hazelnut biscuit base with ricotta cheese cream and pistachios cream on the top, filled with pistachios core, decorated with white chocolate curls and crushed pistachios.

9 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Sacher cod. 2466

Cocoa sponge cake filled with apricot and coated with chocolate

9 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Cupolina al cioccolato croccante cod. 0681

Cocoa sponge base filled with hazelnut cream and covered with milk chocolate and hazelnuts.

6 porzioni / *portions*



Tortina della nonna cod. 0451

Pastry cream with a hint of lemon on a short pastry base, topped with pine nuts and almonds.

12 porzioni / *portions*



Tartelletta Limone flambe cod. 2470

Sicilian Lemon cream on a short pastry topped with meringue flambee.

9 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Panna cotta con caramello cod. 1196

Cream and fresh milk decorated with caramelized sugar.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Babà al rhum con crema pasticcera cod. 2769

Classic Napolitan dessert, sponge cake in rhum and filled with custard cream.

10 porzioni / *portions*



Babà cod. 0158

Traditional Neapolitan dessert with rhum flavoured wet sponge.

8 porzioni / *portions*

Babà al rum cod. 1577

The classic traditional baba with rich and delicious rum syrup.

10 porzioni / *portions*

Mini babà al rhum cod. 0822

Typical dessert of Neapolitan tradition, soaked in rhum.

48 porzioni / *portions*

Scongelamento
1,5 - 2 h - Babà e Mini babà al rhum / 3 h - Babà al rum
Defrosting
1,5 -2 hrs- Baba and Mini Baba al rhum/3hrs Baba al rhum

Conservazione in frigorifero
2 giorni - Babà / 3 giorni - Babà al rum e Mini babà al rhum
Storage in refrigerator
2 days - Baba /3 days Mini Baba al rhum/3hrs Baba al rhum

MONOPORZIONI PASTICCERIA



Ricotta e pere cod. 0682

Soft hazelnuts biscuits with Ricotta cheese cream and pears.

6 porzioni / *portions*



Delizia al limone cod. 0576

A sponge cake dome filled and coated with lemon cream.

6 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Cannolo alla siciliana cod. 0575

Wafer filled with ricotta cream, chocolate chips and candied orange peel.

10 porzioni / *portions x 120 gr*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Carrot cake cod. 2516

Carrot soft sponge cake filled with cream cheese decorated with crashed walnuts.

6 porzioni / *portions*



Red velvet cod. 2517

Red soft sponge cake filled with cream cheese decorated with red sponge cake crumbs.

6 porzioni / *portions*



Strawberry cheesecake (no bake) cod. 2543

Cheese cream filled and decorated with strawberry sauce on a crust base.

6 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Coppa tiramisù gluten free cod. 1123

Mascarpone cream and sponge base soaked with coffee.

12 porzioni / *portions*



Coppa frutti di bosco gluten free cod. 1124

Mousse with cream and forest fruits.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Coppa mascarpone e fragole cod. 1373

Strawberry sponge base, mascarpone cream and chocolate drops, decorated with strawberries and strawberries sauce.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Coppa mandorle tostate e amaretto cod. 1377

Sponge base, mascarpone cream, decorated with chopped macaroons and toasted filange almonds.

12 porzioni / *portions*



Coppa crema amarena cod. 1371

Cocoa sponge base with vanilla flavoured cream and chocolate drops, decorated with sour cherries and sour cherry sauce.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Coppa mascarpone e lamponi cod. 1376

Sponge base and mascarpone cream, raspberries and decorated with crushed pistachios.

12 porzioni / *portions*



Coppa tiramisù cod. 1382

Mascarpone cream on a coffee-soaked sponge.

12 porzioni / *portions*



Coppa tre cioccolati cod. 1375

Creme ai tre cioccolati.

Three chocolate creams.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Coppa crema catalana cod. 1383

Vanilla perfumed cream, topped with caramelized sugar.

12 porzioni / *portions*



Coppa mascarpone cod. 1378

Mascarpone cream with chocolate and crusched macaroons. 12 porzioni / *portions*



Coppa espresso brulée cod. 1384

Coffee cream covered with caramelized sugar.

12 porzioni / *portions*

Scongelamento
1,5 - 2 h
Defrosting
1,5 - 2 hrs

Conservazione in frigorifero
2 giorni
Storage in refrigerator
2 days



Tartufo cocco nocciola cod. 1543

Coconut ice cream with a mouth-watering hazelnut-chocolate sauce, decorated with chocolate flakes, meringue crumbs and praline hazelnut crumbs.

12 porzioni / *portions*



Tartufo classico cod. 0533

Sabayon semifreddo and chocolate ice cream coated with crushed hazelnuts and cocoa.

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

MONOPORZIONI

GELATO



Tartufo al pistacchio cod. 0988

Pistachio ice cream with a liquid pistachio core, coated with caramelized hazelnuts and crushed pistachio

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve



Tartufo nocciola cod. 0179

Hazelnuts semifreddo with a liquid chocolate core, coated with praline hazelnuts and crushed meringue.

12 porzioni / *portions*



Tartufo bianco cod. 0517

A coffee semifreddo core in a Sabayon ice cream with sprinkled with crushed meringue.

12 porzioni / *portions*



;HY[\MV JHќu cod. 1670

. A coffee semifreddo with a liquid coffee core and crushed meringue coating.

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

MONOPORZIONI GELATO SEMIFREDDO



Tartufo al limoncello cod. 1251

Lemon semifreddo with a liquid limoncello core coated with crushed meringue. Only with Italian Lemons.

12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve



Tartufo alla fragola cod. 2399

Strawberry ice cream withvanilla ice cream core, covered with chopped meringue.

12 porzioni / *portions*



Coppa tiramisù (coppetta in plastica) cod. 2642

Coffee-soaked sponge cake with zabaione and coffee ice cream semifreddo,, decorated with cocoa dust.

12 porzioni / *portions*



Coppa profiterol (coppetta in plastica) cod. 2643

Choux pastry filled with vanilla flavoured cream dipped into a chocolate ice cream semifreddo.

12 porzioni / *portions*

Scongelamento
Non Scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

MONOPORZIONI GELATO



Flute piña colada cod. 1518

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Exclusive coconut and pineapple ice cream variegated with a pineapple and Jamaican rum sauce.

8 porzioni / *portions*



Flute mango e passion fruit cod. 0136

Mango ice cream with passion fruit sauce.

8 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve



Flute frutti di bosco cod. 1393

Forest fruits ice cream with lime juice and raspberry sauce.

8 porzioni / *portions*



Flute mela verde e Calvados cod. 1485

Green apple ice cream with Calvados brandy sauce.

8 porzioni / *portions*



Flute limoncello cod. 1398

Lemon ice cream with limoncello sauce. Only with Italian Lemons.

8 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

MONOPORZIONI GELATO



Coppa Isabel cod. 1305

The new summer cup made with raw materials of Italian excellence:
Ciaculli mandarin ice cream, variegated with "Limone di Sorrento PGI" juice sauce.

6 porzioni / *portions*



Coppa Yogurt e frutti di bosco cod. 1571

Yogurt ice cream cup swirled with strawberry sauce and decorated with blueberries and berry.

6 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve



Coppa caffe cod. 1397

Dairy ice cream cup with coffee sauce and coffee flavoured chocolate chips.

6 porzioni / *portions*



Coppa Spagnola cod. 1520

Dairy ice cream cup with sour cherry sauce and sour cherries.

6 porzioni / *portions*



Coppa crema e pistacchio cod. 0821

Custard ice cream cup swirled with chocolate and pistachio ice cream topped with praline pistachios.

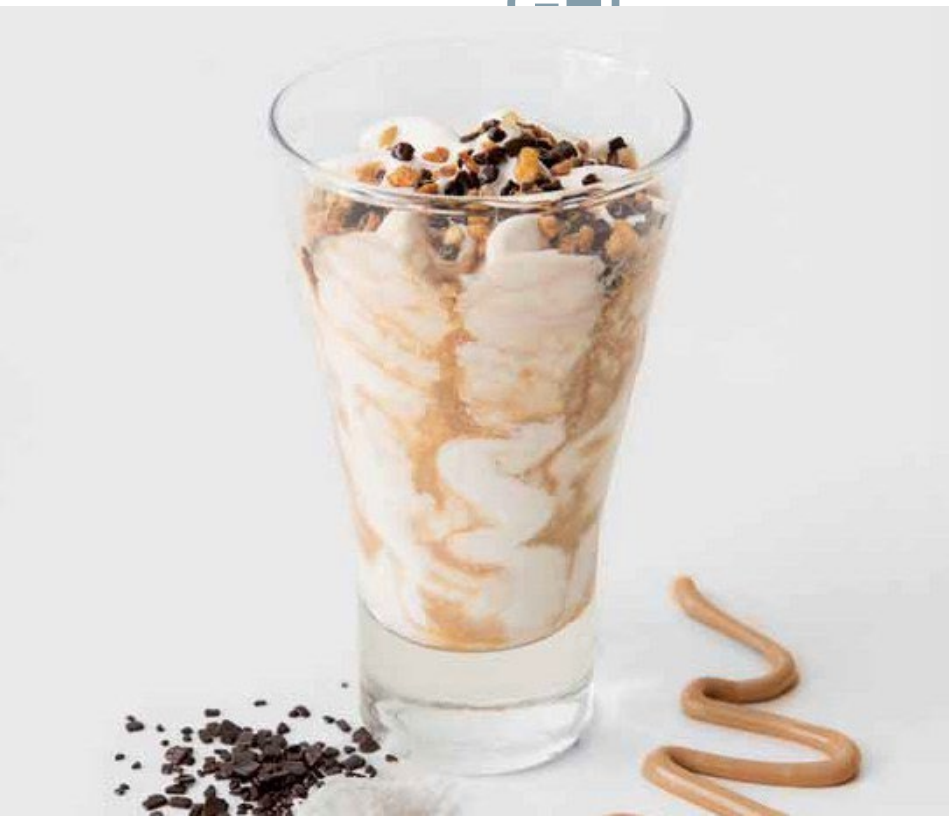
6 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

NI

GEL



Coppa cocco nocciola cod. 0140

Coconut ice cream, with hazelnut sauce, decorated with chopped caramelised hazelnuts and chocolate.

6 porzioni / *portions*



Coppa Cioccolato e nocciola cod. 0820

Hazelnut ice cream cup and chocolate ice cream swirled with chocolate sauce.

6 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve



Ananas ripieno cod. 0515

Pineapple fruit filled with pineapple sorbet.
12 porzioni / *portions*



Cocco ripieno cod. 0662

Coconut shell filled with Coconut ice cream.
12 porzioni / *portions*



Limone ripieno cod. 0567

Fruit filled with lemon sorbet.
12 porzioni / *portions*

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

KIDS



Pirata cod. 1326
Chocolate ice cream.
12 porzioni / *portions*



Principessa cod. 1327
Strawberry ice cream.
12 porzioni / *portions*



Hip Pop cod. 0686
Strawberry ice cream.
12 porzioni / *portions*

Scongelamento
Non Scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve

KIDS



Twitty cod. 0528

Dairy ice-cream.
12 porzioni / *portions*



Pan Dan cod. 0687

Vanilla flavoured ice-cream.
12 porzioni / *portions*



Cip Ciok cod. 0689

Chocolate ice cream.
12 porzioni / *portions*



Rabbit cod. 0985

Dairy ice cream.
12 porzioni / *portions*

Scongelamento
Non Scongelare
Defrosting
Do not defrost

Consigli per il servizio
Estrarre dal freezer e servire
Serving suggestions
Ready to serve



Il Gelato e il Gran Gelato

Selected ingredients, traditional manufacture: the unique Italian ice cream taste.

Scongelamento
Non scongelare
Defrosting
Do not defrost

Consigli per il servizio
Per ottenere la migliore spatolabilità del gelato impostare la vetrina o il conservatore a -18°C
Serving suggestions
For a better scoopability maintain the equipment temperature at -18°C

GELATI E SORBETTI

Gusti base latte	Gran Gelato		Gelato	
litri	2,5	4,8	4,1	4,8
Amarena				• cod. 0126
Banana				• cod. 0231
Caffe		• cod. 0033	• cod. 0289	• cod. 0116
Cannella	• cod. 0068			
Cioccolato	• cod. 0087	• cod. 0016	• cod. 0234	• cod. 0096
Cocco		• cod. 0591	• cod. 0251	• cod. 0227
Crema	• cod. 0089	• cod. 0013	• cod 0233	• cod. 0095
Fior di panna	• cod. 0280			
Fiordilatte		• cod. 0027	• cod. 0236	• cod. 0098
Fragola		• cod. 0586	• cod. 0563	• cod. 0568
Frutti di Bosco		• cod. 0589		• cod. 0228
Gianduia	• cod. 0008			
Limone		• cod. 0585	• cod. 0562	• cod. 0566
Limone mix			• cod. 0288	
Malaga				• cod. 1410
Marron Glaces	• cod. 0493			
Nocciola	• cod. 0090	• cod. 0025	• cod. 0235	• cod. 0097
Pistacchio	• cod. 0294	• cod. 0030	• cod. 0242	• cod. 0100
Sgroppin			• cod. 1018	• cod. 1112
Stracciatella		• cod. 0031	• cod. 0243	• cod. 0105
Tiramisù		• cod. 0032		• cod. 0115
Torroncino				• cod. 1596
Vaniglia			• cod. 1836	• cod. 1810
Yogurt		• cod. 1417		• cod. 1418
Zenzero	• cod. 0307			

Sorbetti	Gran Gelato		Gelato	
litri	2,5	4,8	4,1	4,8
Sorbetto Ananas	• cod. 1604			
Sorbetto Fragola	• cod. 0093		• cod. 0250	• cod. 0163
Sorbetto Lampone	• cod. 0295			
Sorbetto Limone	• cod. 0092	• cod. 0047	• cod. 0249	• cod. 0127
Sorbetto Limone e Salvia	• cod. 0210			
Sorbetto Mandarino Tardivo di Ciaculli	• cod. 1335			
Sorbetto Mango	• cod. 1488			
Sorbetto Mela Verde	• cod. 0094	• cod. 0051		• cod. 1403
Sorbetto Mirtillo	• cod. 0502	• cod. 1401		
Sorbetto Pompelmo Rosa	• cod. 0569			



Vaschette da 2,5 - 4,1 - 4,8 litri.

Casa di Vini

Casa Di Vini ltd

Your exclusive wines and foods supplier

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5 Stagioni

bindi
fantasia nel dessert

LUNDRA

DACASTELLO

Dal 1925 salumi
Veroni
Correggio Emilia

PAMPA
BEVERAGES