

INGREDIENTS LIST

2024



**CONSULT THIS LIST TO CHECK
WHICH RAW MATERIALS WE USE**

INGREDIENTS LIST

THE CONES

BABY CONE (VE'):

WHEAT flour type 0, WHEAT starch, sugar, vegetable fats (0.69% olive oil), emulsifier: SOYA lecithin, salt, vanillin, flavourings. Leavening agents: disodium diphosphate and sodium bicarbonate. Colourant: caramel.

SMALL AND MEDIUM CONE (VE'):

WHEAT flour type 0, WHEAT starch, sugar, emulsifier: SOYA lecithin, vegetable fats (0.77% olive oil), salt, flavourings, vanillin. Leavening agents: disodium diphosphate and sodium bicarbonate. Colourant: caramel.

MEDIUM WAFER CONE (VE'):

WHEAT flour type 0, sugar, WHEAT starch, vegetable fats (0.67% olive oil), emulsifier: SOYA lecithin, salt, leavening agents: disodium diphosphate and sodium bicarbonate, vanillin, flavourings.

LARGE CONE (VE'):

common WHEAT flour type 0, sugar, WHEAT starch, emulsifier: SOYA lecithin, vegetable fats (0.50% olive oil), salt, vanillin, flavourings. Colouring: caramel.

LARGE COCOA CONE (VE'):

common WHEAT flour type 0, sugar, WHEAT starch, cacao, emulsifier: SOYA lecithin, vegetable fats (0.50% olive oil), salt, vanillin, flavourings. Colourant: caramel, vegetable carbon.

MAXI CONE (VE'):

common WHEAT flour type 0, sugar, WHEAT starch, emulsifier: SOYA lecithin, vegetable fats (0.50% olive oil), salt, vanillin, flavourings. Colouring: caramel.

GLUTEN-FREE CONE (VE'):

rice flour, sugar, corn starch, high oleic sunflower seed oil, vegetable fibre (bamboo), SOYA flour, emulsifier: SOYA lecithin, salt, caramelised sugar, fat-reduced cocoa powder, natural flavouring.

GELATO – CREAMS

BASE AL LATTE/FIORDILATTE:

fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings.

BASE ALLA CREMA:

liquid fresh or UHT CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, stabilisers: carob seed flour, guar flour.

BASE CREMINO:

fresh whole MILK** (66.7%), sucrose, skimmed MILK powder, MILK protein, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, vegetable fibres, stabilisers: cellulose fibre, carob seed flour, guar flour, salt, flavourings.

150 ANNI DELL'UNITÀ D'ITALIA:

CREAM base (liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, vegetable fibres, guar flour, tara gum), "HAZELNUT Piemonte IGP" paste (100% HAZELNUTS), frozen chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, Cocoa BUTTER))), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings.

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Cacao: 60% min), vegetable fats (coconut)).

ARACHIDE PRALINATA AL CIOCCOLATO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, PEANUT paste (100% salted PEANUTS, roasted and refined)), peeled praline PEANUTS (PEANUTS (60%), sugar (40%)), MILK chocolate (sugar, sunflower oil, skimmed MILK powder 12%, CREAM powder, fat-reduced cocoa powder 4%, Cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings).

BACIO DI DAMA CON MANDORLE TOSTATE:

cremino base (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour) with the addition of: "HAZELNUT Piemonte IGP" paste (100% HAZELNUTS), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder (7.05%), HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, Cocoa BUTTER, flavourings) and Bacio di Dama variegate (sugar, roasted ALMONDS (30%), vegetable oils (sunflower), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings).

BISCOTTO DELLA NONNA:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, biscuit paste (glucose syrup, sweetened condensed MILK, pasteurised EGG yolk, sugar, water, flavourings, thickener: modified starch, salt, food colourant: paprika extract, natural flavourings), cioccobiscotto variegation (sugar, vegetable oils (rapeseed, sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), fat-reduced cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, fat-reduced cocoa powder, cocoa powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings) and cocoa shortbreads (common WHEAT flour, sugar, vegetable oils and fats (refined coconut, refined SOYA, sunflower, rapeseed), UHT whole MILK, BUTTER, cocoa powder, flavourings. Natural olive extract).

BISCOTTO DELLA NONNA AL LATTE:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), HAZELNUT paste (8.8%), cocoa powder (7.2%), skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings), cioccobiscotto variegation (sugar, vegetable oils (rapeseed, sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), fat-reduced cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, fat-reduced cocoa powder, cocoa powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings) and cocoa shortbreads (common WHEAT flour, sugar, vegetable oils and fats (coconut, SOYA, sunflower, rapeseed), UHT whole MILK, BUTTER, fat-reduced cocoa powder, flavourings. Natural olive extract).

BLACK COFFEE (VE):

rice mix (rice drink (71.4%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, salt, emulsifiers (sucrose esters of fatty acids), thickeners (xanthan gum, guar gum); natural CREAM flavour), with the addition of coffee (100% organic soluble coffee (3%)).

CACAO PURO CON FAVE DI CACAO:

fresh organic whole MILK** (67.6%) with the addition of pure cocoa base (sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings) and cocoa bean crumbs (Ghana cocoa nibs).

CARAMEL MACCHIATO

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of coffee (100% organic soluble coffee (1%)), variegated with caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring) and variegated with MILK CREAM (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose,

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modified starch, skimmed MILK powder, MILK protein), condensed MILK (whole MILK, sucrose).

CARAMELLO SALATO CON NOCI PECAN:

fresh organic whole MILK** (54%) with the addition of sugar, vegetable fats (coconut), dextrose, glucose syrup powder, MILK protein, caramelised sugar, CREAM powder, skimmed MILK powder, BUTTER powder, vegetable fibres, salt. Thickeners: tara gum, guar gum. Natural flavourings) and pecan NUT variegation (vegetable oil (sunflower), sugar, biscuits (WHEAT flour, sugar, BUTTER, salt), roasted pecan NUTS 10.0%, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, cocoa BUTTER, LACTOSE, CREAM powder, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), MILK protein, natural flavouring, flavourings.

CIOCCOLATINO DI LUISA:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, Cioccolatino di Luisa CREAM (HAZELNUTS 60%, fat-reduced cocoa powder 20%, sunflower oil. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)) and HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm).

CIOCCOLATO AL LATTE:

fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrin, sodium caseinate, vegetable fibres, flavourings, guar flour, flavourings.

CIOCCOLATO FONDENTE:

microfiltered water, chocolate powder, sucrose, dextrose, fat-reduced cocoa powder, skimmed MILK powder, CREAM powder, MILK protein, cocoa mass, natural vanilla flavouring, stabilisers: guar flour, tara gum, vegetable fibres.

CIOCCOLATO FONDENTE CON MONORIGINE ECUADOR (VE'):

microfiltered water, dextrose, fructose, cocoa powder, cocoa mass, chocolate powder, natural vanilla flavouring, sunflower lecithin, vegetable fibres, guar flour, tara gum, with the addition of single-origin Ecuador chocolate (Ecuador cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

CREMA COTTA AL MARRON GLACÉ:

liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%), with the addition of CREAM base (skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, vegetable fibres, guar flour, tara gum), marron glacé CREAM (chestnuts (Italy), fresh candied 80%, sugar, glucose syrup, caramel, natural vanilla extract, potassium sorbate, flavouring) and variegated with chestnut pieces (glucose syrup, candied chestnut crumbs (chestnut crumbs 80%, sugar, glucose syrup) 30%, chestnut CREAM (chestnuts 80%, sugar, glucose syrup, natural vanilla extract), caramel, flavouring, preservatives: potassium sorbate).

CREMA D'AUTORE:

CREAM base (liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, vegetable fibres, guar flour, tara gum), "HAZELNUT Piemonte IGP" paste (100% HAZELNUTS), roasted whole tri-lobed HAZELNUTS IGP and dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

CREMA DAL 1947:

liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of Crema dal 1947 base (skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, MILK protein, vegetable fibres, natural vanilla flavouring, flavourings, guar flour, tara gum, natural lemon flavouring, natural vanilla extract).

CREMA DI NOCCIOLA AL CACAO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings).

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CREMA DI NOCCIOLA AL CIOCCOLATO BIANCO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, white chocolate HAZELNUT spread (sugar, vegetable oil (sunflower), HAZELNUT paste 14%, skimmed MILK powder, LACTOSE, MILK protein, cocoa BUTTER, emulsifier: SOYA lecithin. Flavourings).

CREMA MEDITERRANEA (VE'):

ALMOND mix (ALMOND drink (71.4%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, salt, emulsifiers (sucrose esters of fatty acids), thickeners (xanthan gum, guar gum); natural CREAM flavour), Avola ALMOND pesto (Avola ALMONDS, natural flavourings), pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP") and variegated with shelled whole PISTACHIOS.

CREMINO AL CAFFÈ:

cremino base (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour), with the addition of coffee (100% organic soluble coffee (1%)) and coffee variegation (sugar, sunflower seed oil, HAZELNUTS (10%), fat-reduced cocoa (7%), coffee (7%), skimmed MILK powder, emulsifier: sunflower lecithin, flavourings).

CREMINO DI MANDORLE CROCCANTI:

cremino base (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour), with the addition of crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)).

CROCCANTE ALL'AMARENA:

cremino base (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour) with the addition of amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue)), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)) and organic spumini (organic cane sugar, organic EGG white).

CROCCANTE DELLA NONNA:

liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%), with the addition of CREAM base (skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, vegetable fibres, guar flour, tara gum), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)), praline ALMONDS (ALMONDS (60%), sugar) and caramel variegation (glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum).

CROSTATA RICOTTA E VISCIOLE:

fresh sheep's MILK ricotta (51.3%) (sheep's MILK whey, sheep's MILK, salt), liquid fresh CREAM 35% (20.5%), visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring), icing sugar (sugar, corn starch (max 3%, not GMO)), Gentilini biscuits (WHEAT flour 60%, sugar, BUTTER, pasteurized fresh MILK (7%), honey (1.8%), malt extract powder (malted WHEAT flour, BARLEY malt extract, corn), whole MILK powder (0.4%), dextrose, leavening agents: ammonium hydrogen carbonate - sodium bicarbonate, salt, flavouring) with the addition of dextrose, fructose, thickener: modified starch, skimmed MILK powder, MILK protein.

CRUMBLES FONDENTE ALL'AMARENA (VE'):

microfiltered water, dextrose, fructose, cocoa powder, cocoa mass, chocolate powder, natural vanilla flavouring, sunflower lecithin, vegetable fibres, guar flour, tara gum, with the addition of amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue)) and cocoa crumbles (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract).

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CRUMBLES PRALINATO ALLA MANDORLA (VE'):

ALMOND mix (ALMOND drink (71.4%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, salt, emulsifiers (sucrose esters of fatty acids), thickeners (xanthan gum, guar gum); natural CREAM flavour), Avola ALMOND pesto (Avola ALMONDS, natural flavourings), cocoa crumbles (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), praline ALMONDS (ALMONDS (60%), sugar) and dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

DATES AND CREAM CAKE:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings), date spread (dates, sugar, glucose syrup) and date variegate (date spread (dates, sugar, glucose syrup) and spongecake (WHEAT flour, EGGS, sugar, water)).

DOPPIO CARAMELLO AL DATTERO:

fresh whole MILK** (54%), sugar, vegetable fats (coconut), glucose syrup, dextrose, MILK proteins, CREAM powder, caramelized sugar, BUTTER powder, skim MILK powder. Salt. Thickening agents: tara gum, guar gum, vegetable fibres, natural flavours, and caramel and date variegate (caramel spread (sunflower oil, sugar, caramelized sugar, skim MILK powder, CREAM powder, glucose syrup powder, BUTTER powder, cocoa BUTTER. Emulsifying agent: SOY lecithin. Natural flavourings) and whole dates).

DOPPIA ARACHIDE SALATA (VE'):

rice mix (rice drink (71.4%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, salt, emulsifiers (sucrose esters of fatty acids), thickeners (xanthan gum, guar gum), natural CREAM flavour), PEANUT paste (100% salted PEANUTS, roasted and refined) variegated with salted PEANUTS (sugar, PEANUT paste and pieces, fats and vegetable oils (sunflower, cocoa BUTTER), maltodextrins, corn starch, emulsifier: SOYA lecithin, natural flavourings, salt).

DOPPIO PISTACCHIO SALATO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, PISTACHIO pesto (PISTACHIOS), variegated with vegetable oils and fats (coconut, shea, cacao, illipe), PISTACHIO paste 23.2%, sugar, crunchy caramel crumbs 9.0% (caramel (sugar, glucose syrup, water, BUTTER, CREAM, salt), leavening agent (sodium bicarbonate)), skimmed MILK powder, WHEY powder, salt, emulsifier (sunflower lecithin), colourant (E141), flavourings.

FARCITO 1 – CINNAMON GELATO FILLED WITH COOKED APPLES AND TASTY CINNAMON CRUMBLES:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of cinnamon powder and variegated with baked apple variegation (sugar syrup (sugar, water), glucose syrup, honey (25%), dietary fibre, modified starch, caramelised sugar, acidifier: citric acid, preservative: potassium sorbate) and cinnamon crumbles (white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols) and cinnamon powder).

FARCITO 2 – CRUNCHY PISTACHIO CHEESECAKE GELATO

microfiltered water, Philadelphia spreadable cheese (MILK), liquid fresh CREAM 35% and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid) with the addition of sucrose, skimmed MILK powder, dextrose, glucose syrup, maltodextrin, MILK protein, vegetable fibres, emulsifiers: sucrose esters of edible fatty acids, vegetable fats (coconut), tara gum, guar flour, flavourings, and variegated with crunchy PISTACHIO CREAM (sugar, PISTACHIOS 33%, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin. Salt. Colourants: copper complexes of chlorophylls, curcumin. Flavourings) and white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).

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FARCITO 3 – BANANA GELATO FILLED WITH CARAMEL TOFFEE, MILK CHOCOLATE AND TASTY CRUMBLES

Banana gelato (fresh bananas (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, sunflower lecithin, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water), MILK caramel paste (sugar, concentrated MILK, glucose syrup, water, modified starch. Food colourant: caramel. Thickener: pectin. Flavourings. Preservatives: potassium sorbate, sodium benzoate), MILK chocolate (sugar, sunflower oil, skimmed MILK powder 12%, CREAM powder, fat-reduced cocoa powder 4%, cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings) and white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).

FARCITO 4 – CARAMEL GELATO FILLED WITH WHITE CHOCOLATE HAZELNUT SPREAD AND PEANUT CRUMBLES:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring)) and white chocolate HAZELNUT spread (sugar, vegetable oil (sunflower), HAZELNUT paste 14%, skimmed MILK powder, LACTOSE, MILK protein, cocoa BUTTER, emulsifier: SOYA lecithin. Flavourings) and PEANUT crumbles (white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols) and PEANUT paste (100% PEANUTS, salted, roasted and refined))).

FARCITO N°5 – WHOLE CHOCOLATE AND RASPBERRY GELATO FILLED WITH RASPBERRY COMPOTE AND CRUNCHY CHOCOLATE CRUMBS:

microfiltered water, raspberry puree and whole chocolate (chocolate coating (cacao min. 70.5%)) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, sunflower lecithin, stabilisers: xanthan gum, guar flour, sunflower lecithin and variegated with raspberry variegation (candied raspberries 25% (raspberries, glucose-fructose syrup, sucrose, acidifier: citric acid), glucose syrup, raspberry puree (raspberries, sugar), sugar, glucose-fructose syrup, acidifier: citric acid, gelling agent: agar agar, pectin, natural flavourings, colourants: anthocyanins) and dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

FIORDILATTE:

fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings.

FORESTA NERA:

Cioccolato Fondente gelato (see the Gelato section) with the addition of amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue)), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)) and mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS 20%)).

GIANDUIA CON "NOCCIOLA PIEMONTE IGP":

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder 20%, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings), roasted whole tri-lobed HAZELNUTS IGP.

ICED LATTE AL PISTACCHIO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of coffee (100% organic soluble coffee (1%)), variegated with PISTACHIO CREAM (sugar, PISTACHIOS 20%, sunflower oil, skimmed MILK powder, CREAM powder, Cocoa BUTTER, emulsifier: SOYA lecithin. Food colourants: copper complexes of chlorophylls, curcumin. Flavourings).

KEFIR MIRTILLO E GRANOLA:

fresh organic whole MILK** (52.6%), fresh kefir (17.5%) with the addition of sugar, kefir powder (from skimmed MILK) 9%, skimmed MILK

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powder, dextrose, vegetable fibres, vegetable fibres (alpha-cyclodextrin). Acidifier: citric acid. Natural flavourings. Thickeners: guar gum, tara gum, xanthan gum. May contain SOY and variegated with granola (Schiacciagoji (WALNUTS*, cranberries*, sunflower seeds*, goji berries*), SESAME praline (SESAME (55%), sugar), OAT flakes*, buckWHEAT flakes*, PEANUT BUTTER (100% PEANUTS), honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings), maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings)) and blueberry variegation (blueberries (30%), sugar, glucose syrup, natural flavourings, acidifier: citric acid, gelling agent: pectin, colourants: betanin, anthocyanins).

KEFIR RUBINO:

fresh organic whole MILK** (71.4%) with the addition of sugar, concentrated fruit juices and powdered vegetable extracts in variable proportion 16% (blueberry, red grapes, red beetroot, black carrot), maltodextrins, kefir powder (from skimmed MILK) 5%, skimmed MILK powder, dextrose, glucose syrup, vegetable fats (coconut), vegetable fibres (alpha-cyclodextrin). Acidifier: citric acid. Thickeners: tara gum, carboxymethylcellulose, guar gum. Vegetable fibres, MILK protein. Flavourings.

L'ALTRO BACIO DI DAMA:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, white chocolate HAZELNUT spread (sugar, vegetable oil (sunflower), HAZELNUT paste 14%, skimmed MILK powder, LACTOSE, MILK protein, Cocoa BUTTER, emulsifier: SOYA lecithin. Flavourings) and variegated with white Bacio (sugar, vegetable oils (sunflower, rapeseed), HAZELNUTS 20.0%, whole MILK powder, WHEY powder, LACTOSE, skimmed MILK powder, Cocoa BUTTER, MILK protein, emulsifier (sunflower lecithin), flavourings).

LATTE DI MANDORLA CON BISCOTTI INTEGRALI ALLA CANNELLA:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, Avola ALMOND MILK (100% peeled Sicilian ALMONDS (Avola) and cinnamon crumbles (white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols) and cinnamon powder).

LATTE, SAMBUCCO E SEMI DI CHIA PRALINATI:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of elderberry paste (elderberry 50%, glucose, sugar, elderberry flavouring, citric acid, potassium sorbate) and chia seed pralines (55% chia seeds), sugar).

LIQUIRIZIA AMARELLI AGLI AGRUMI:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, orange variegation (glucose syrup, 32% orange juice, sugar, candied orange zest rinds 12% (orange zest rinds, glucose/fructose syrup, sugar, concentrated lemon juice), vegetable safflower extract. Orange essential oils. Acidifier: citric acid. Thickener: pectin. Food colourant: carmine) and Amarelli liquorice powder (liquorice, glucose syrup, cane sugar syrup).

MASCARPONE AL CAFFÈ CON CIOCCOLATO FONDETE:

fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid), microfiltered water, Fresh liquid CREAM 35%, sucrose, skimmed MILK powder, dextrose, glucose syrup, maltodextrin, MILK protein, vegetable fibres, emulsifiers: sucrose esters of edible fatty acids, vegetable fats (coconut), tara gum, guar flour, flavourings, with the addition of coffee (100% organic soluble coffee (0.1%)) and dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

MASCARPONE BIANCO ALLE FRAGOLINE:

fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid), microfiltered water, liquid fresh CREAM 35% with the addition of sucrose, skimmed MILK powder, dextrose, glucose syrup, maltodextrin, MILK protein, vegetable fibres, emulsifiers: sucrose esters of edible fatty acids, vegetable fats (coconut), tara gum, guar flour, flavourings, and wild strawberry variegation (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins).

MENTA BIANCA AL NATURALE:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK

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protein, thickeners: carob seed flour, guar flour, salt, flavourings, natural white mint (sugar, glucose syrup, water. Natural flavourings. Thickener: pectin. Acidifier: citric acid).

MERINGA ALLE NOCCIOLE:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, roasted whole tri-lobed HAZELNUTS IGP, organic meringue spumini (organic cane sugar, organic EGG white), and meringue (glucose-fructose syrup, WHEY powder, meringue crumbs (3%) (sugar, WHEAT starch, EGG white powder, flavouring), flavourings).

PANETTONE CON CREMA AL MASCARPONE:

fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid), microfiltered water, fresh liquid CREAM 35%, EGG yolk with the addition of sucrose, skimmed MILK powder, dextrose, glucose syrup, maltodextrin, MILK protein, vegetable fibres, emulsifiers: sucrose esters of edible fatty acids, vegetable fats (coconut), tara gum, guar flour, flavourings, and variegated with Panettone without candied fruit or raisins with chocolate drops (common WHEAT flour type "00", caster sugar, BUTTER (contains MILK), yeast, culture yeast, skimmed MILK powder, EGG yolk, dark chocolate (7%), salt, flavourings).

PANNA COTTA:

fresh organic whole MILK** (63.8%), Panna Cotta base (sugar, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrins, glucose syrup, CREAM powder, dextrose, vegetable fibres. Thickeners: carob seed flour, guar gum. Flavourings) with the addition of caramel variegation (glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum).

PANNA COTTA CON FRUTTI DI BOSCO E PINOLI TOSTATI:

fresh organic whole MILK** (63.8%), Panna Cotta base (sugar, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrins, glucose syrup, CREAM powder, dextrose, vegetable fibres. Thickeners: carob seed flour, guar gum. Flavourings) with the addition of red fruits variegate (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate) and shelled toasted pine nuts.

PANNA COTTA CROCCANTE:

fresh organic whole MILK** (63.8%), Panna Cotta base (sugar, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrins, glucose syrup, CREAM powder, dextrose, vegetable fibres. Thickeners: carob seed flour, guar gum. Flavourings) with the addition of caramel variegation (glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum) and crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)).

PANNA COTTA E PINOLI TOSTATI:

fresh organic whole MILK** (63.8%), Panna Cotta base (sugar, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrins, glucose syrup, CREAM powder, dextrose, vegetable fibres. Thickeners: carob seed flour, guar gum. Flavourings) with the addition of caramel variegation (glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum) and shelled toasted pine nuts.

PASTEL DE NATA:

CREAM base (liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, vegetable fibres, guar flour, tara gum), puff pastry base (WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose), caramel variegation (glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum), cinnamon powder.

PESTO DI MANDORLA D'AVOLA:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, Avola ALMOND pesto (Avola ALMONDS, natural flavourings).

PESTO DI NOCCIOLA TRILOBATA:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product

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obtained exclusively from "HAZELNUT Piemonte IGP").

PESTO DI PISTACCHIO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, PISTACHIO pesto (PISTACHIOS).

RICOTTA E FICHI CARAMELLATI BIOLOGICI:

fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid), microfiltered water, liquid fresh CREAM 35%, liquid fresh CREAM 35% with the addition of sucrose, skimmed MILK powder, dextrose, glucose syrup, maltodextrin, MILK protein, vegetable fibres, emulsifiers: sucrose esters of edible fatty acids, vegetable fats (coconut), stabilisers: tara gum, guar flour, flavourings and organic caramelized fig variegation (figs*, cane sugar*, lemon zest*).

SACHER:

Cioccolato Fondente gelato (see the Gelato section), with the addition of soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), organic apricot jam (apricots*, cane sugar*, lemon juice*. Fruit used: 142 g x 100 g) and cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)).

SACHER AL CARAMELLO CROCCANTE:

Cioccolato Fondente gelato (see the Gelato section), dark chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER))), caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring) and mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS 20%).

STRACCIATELLA GRAND CRU:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

STRACCIATELLA AL TÈ VERDE MATCHA:

Fresh organic whole MILK** (71.4 %) with the addition of matcha green tea base (sugar, dextrose, maltodextrins, glucose syrup, dehydrated, vegetable fats (coconut), matcha green tea (6%), skimmed MILK powder, dietary fibre, stabilisers: carob seed flour, guar gum, carboxymethylcellulose, vegetable proteins) and variegated with dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

STRACCIATELLA DI CAFFÈ:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of coffee coating (60% white chocolate (sugar, skimmed MILK powder, cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut), coffee 3%).

STRACCIATELLA DI PISTACCHIO:

MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings, with the addition of PISTACHIO coating (50% white chocolate (sugar, skimmed MILK powder, cocoa BUTTER. Emulsifier: SOYA lecithin), vegetable fats (coconut), PISTACHIOS 15%. Colourants: curcumin), copper complexes of chlorophylls. Flavourings).

TENERINA AL CIOCCOLATO:

liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of chocolate pudding (cocoa powder, skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, MILK protein, vegetable fibres, stabilisers: guar flour, tara gum)), dark chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER))), cacao 22-24 (blend of fine cocoas 22- 24).

TIRAMISÙ BIANCO:

fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid), microfiltered water, liquid fresh CREAM 35%, with the addition of sucrose,

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skimmed MILK powder, dextrose, glucose syrup, maltodextrin, MILK protein, vegetable fibres, emulsifiers: sucrose esters of edible fatty acids, vegetable fats (coconut), tara gum, guar flour, flavourings, and tiramisu variegation (sponge cake (WHEAT flour, EGGS, sugar, water), coffee soaking syrup (microfiltered water, organic soluble coffee)) and dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

TORTINO AL DULCE DE LECHE:

Cremino gelato (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour), dark chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER))), MILK caramel (sweetened concentrated MILK (56%), glucose syrup, acidity regulator: sodium bicarbonate, preservative: potassium sorbate, thickener: agar-agar, flavourings).

GELATO – YOGHURT

YOGURT AI FICHI CAMELLATI BIOLOGICI E PINOLI TOSTATI:

microfiltered water, fresh yoghurt (14%) (MILK, specific live lactic cultures: Streptococcus thermophilus and Lactobacillus bulgaricus) and yoghurt base (sucrose, vegetable fats (coconut), glucose syrup, dextrose, skimmed MILK powder, low-fat yoghurt powder, maltodextrin, MILK protein, vegetable fibres, flavouring, stabilisers: carboxymethylcellulose, sodium alginate, guar flour, citric acid) with the addition of organic caramelized fig variegation (figs*, cane sugar*, lemon zest*) and shelled toasted pine nuts.

YOGURT AI FRUTTI DI BOSCO:

microfiltered water, fresh yoghurt (14%) (MILK, specific live lactic cultures: Streptococcus thermophilus and Lactobacillus bulgaricus) and yoghurt base (sucrose, vegetable fats (coconut), glucose syrup, dextrose, skimmed MILK powder, low-fat yoghurt powder, maltodextrin, MILK protein, vegetable fibres, flavouring, stabilisers: carboxymethylcellulose, sodium alginate, guar flour, citric acid) with the addition of red fruits variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate).

YOGURT AL NATURALE:

microfiltered water, fresh yoghurt (14%) (MILK, specific live lactic cultures: Streptococcus thermophilus and Lactobacillus bulgaricus) and yoghurt base (sucrose, vegetable fats (coconut), glucose syrup, dextrose, skimmed MILK powder, low-fat yoghurt powder, maltodextrin, MILK protein, vegetable fibres, flavouring, stabilisers: carboxymethylcellulose, sodium alginate, guar flour, citric acid).

YOGURT ALLE FRAGOLINE:

microfiltered water, fresh yoghurt (14%) (MILK, specific live lactic cultures: Streptococcus thermophilus and Lactobacillus bulgaricus) and yoghurt base (sucrose, vegetable fats (coconut), glucose syrup, dextrose, skimmed MILK powder, low-fat yoghurt powder, maltodextrin, MILK protein, vegetable fibres, flavouring, stabilisers: carboxymethylcellulose, sodium alginate, guar flour, citric acid) with the addition of wild strawberry variegation with fructose (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins).

YOGURT GRECO CON ANANAS E ROSMARINO:

microfiltered water, fresh Greek yoghurt (14%) (strained low-fat yoghurt without LACTOSE (>0.1%)) and yoghurt base (sucrose, vegetable fats (coconut), glucose syrup, dextrose, skimmed MILK powder, low-fat yoghurt powder, maltodextrin, MILK protein, vegetable fibres, flavouring, stabilisers: carboxymethylcellulose, sodium alginate, guar flour, citric acid) with the addition of pineapple and rosemary variegation (sugar, diced pineapple (36.5%), glucose syrup, thickeners (amidated pectin), acidifier (citric acid), rosemary powder and leaves (0.19%), flavourings, colourant (curcumin, chlorophyllin copper complex)).

YOGURT MANGO E CIOCCOLATO (VE):

rice mix (rice drink (70%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, flavourings, emulsifiers (sucrose esters of fatty acids); acidity regulator (citric acid); thickeners (xanthan gum, guar gum), salt), variegated with mango puree (Alphonso mango 37.5%, sugar, glucose

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syrup, dextrose, coconut CREAM, acidifiers (citric acid, malic acid), thickeners (agar-agar, pectin), colourants (curcumin, paprika extract), natural flavouring) with the addition of soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings) and Gran Cru coating (dark chocolate 80% (cocoa mass, sugar, Cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

YOGURT MIELE E NOCI:

microfiltered water, fresh yoghurt (14%) (MILK, specific live lactic cultures: Streptococcus thermophilus and Lactobacillus bulgaricus) and yoghurt base (sucrose, vegetable fats (coconut), glucose syrup, dextrose, skimmed MILK powder, low-fat yoghurt powder, maltodextrin, MILK protein, vegetable fibres, flavouring, stabilisers: carboxymethylcellulose, sodium alginate, guar flour, citric acid) with the addition of honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings) and shelled WALNUTS.

YOGURT MORA E CRUMBLES (VE'):

rice mix (rice drink (29%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, flavourings, emulsifiers (sucrose esters of fatty acids); acidity regulator (citric acid); thickeners (xanthan gum, guar gum), salt, with the addition of blackberry puree (30%) (blackberries, sugar 10%) and variegated with cocoa crumbles (Sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract.

GELATO – FRUIT

ALBICOCCA (VE'):

fresh apricots (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

ARANCIA ROSSA (VE'):

blood orange juice (49.4%) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water.

BANANA (VE'):

fresh bananas (49.4%) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water.

CACHI (VE'):

persimmon pulp (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

COCCO (VE'):

coconut puree (48%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour, microfiltered water and shredded coconut (100% coconut).

FRAGOLA (VE'):

fresh or frozen strawberries (49.4%) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water.

FRUTTI DI BOSCO (VE'):

fresh or frozen mixed berries (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

FRUTTO DELLA PASSIONE CON COMPOSTA DI PESCHE (VE'):

passion fruit puree (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour, microfiltered water and peach compote variegation (peaches (60%), sugar syrup (sugar, water), glucose syrup, acidifier: citric acid, thickener:

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pectin, flavourings, preservative: potassium sorbate, vegetable extracts, colourants: riboflavin, beta-carotene).

LAMPONE (VE'):

fresh or frozen raspberries (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

LIMONE (VE'):

microfiltered water with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, citric acid, flavourings, stabilisers: xanthan gum, guar flour, lemon essential oil and lemon juice.

MANDARINO (VE'):

mandarin juice (49.4%) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water.

MANGO (VE'):

mango puree (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

MELA (VE'):

fresh apples (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

MELONE BIANCO (VE'):

fresh white melon (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

MIRTILLO NERO, SAMBUCO E LIMONE (VE'):

microfiltered water, fruit juice and pulp powder in variable proportions 55% (blueberries, elderberry, lemon), fructose, vegetable fibres, maltodextrins, vegetable fibres (alpha-cyclodextrin), SOYA protein. Flavourings. Food colourants: anthocyanins, OrgOlio (olive oil, extra virgin olive oil, lemon essential oil).

PERA (VE'):

fresh pears (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

PERA PROFUMATA ALLO ZENZERO (VE'):

fresh pears (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, ginger, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water.

PESCA NETTARINA (VE'):

fresh nectarines (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

SPREMUTA DI ARANCIA E MELOGRANO (VE'):

blood orange juice (24.7%) and pomegranate juice (24.7%) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water.

STRACCIATELLA ALLA MORA E GELSO NERO (VE'):

sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water with the addition of blackberry puree (44.4%) (blackberries, sugar 10%), black mulberry paste (mulberries, sugar, glucose syrup, acidifiers: citric acid and ascorbic acid, thickener: pectin, flavourings. Coloured with natural colourant: anthocyanins and chlorophyll. Preservative: potassium sorbate) and variegated with dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, Cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

UVA FRAGOLA (VE'):

frozen strawberry grapes (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, stabilisers: xanthan gum, guar flour and microfiltered water.

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CREMOLATAS AND ICE LOLLIES

CREMOLATA AGRUMI, CANNELLA E PEPE DEL SICHUAN (VE'):

microfiltered water, sugar, fructose, concentrated citrus juice and pulp in powder 14% (lemon, orange, grapefruit). Acidifier: citric acid. Flavourings. Sichuan pepper, ground cinnamon, vanilla seeds, vegetable safflower extract.

CREMOLATA ANANAS (VE'):

microfiltered water, fresh pineapple (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres.

CREMOLATA CAFFÈ (VE'):

microfiltered water, coffee cremolata base (sucrose, dextrose, glucose syrup, vegetable fibre, soluble coffee, *freeze-dried coffee), freeze-dried coffee, sucrose.

CREMOLATA CIOCCOLATO (VE'):

microfiltered water, dextrose, chocolate powder, cocoa powder, natural vanilla flavouring.

CREMOLATA FRAGOLA (VE'):

microfiltered water, fresh or frozen strawberries (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres, citric acid.

CREMOLATA FRAGOLA, POMPELMO ROSA E BERGAMOTTO (VE'):

microfiltered water, fresh or frozen strawberries (25%), sugar, fructose, dehydrated grapefruit juice concentrate 10%. Acidifier: citric acid. Natural bergamot flavour. Flavourings. Colourants: anthocyanins.

CREMOLATA GELSO NERO (VE'):

microfiltered water and black mulberry paste (mulberries, sugar, glucose syrup, acidifiers: citric acid and ascorbic acid, thickener: pectin, flavourings. Coloured with natural colourant: anthocyanins and chlorophyll. Preservative: potassium sorbate) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres.

CREMOLATA LATTE DI MANDORLA D'AVOLA (VE'):

microfiltered water, sugar, Avola ALMOND MILK (100% peeled Sicilian (Avola) ALMONDS).

CREMOLATA LIMONE (VE'):

microfiltered water, lemon cremolata (sucrose, dextrose, glucose syrup, vegetable fibres, citric acid, flavourings, lemon essential oil) and lemon juice (11.6%).

CREMOLATA MANGO (VE'):

microfiltered water, fresh or frozen mango pulp (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres.

CREMOLATA MANGO, PESCA E LIME (VE'):

microfiltered water, fresh or frozen mango pulp (18%), fresh nectarines (9%), lime juice (6%), sucrose, dextrose, glucose syrup, vegetable fibres.

CREMOLATA MELONE (VE'):

microfiltered water, fresh melon (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres.

CREMOLATA MENTA BIANCA AL NATURALE (VE'):

microfiltered water, sugar, natural white mint (sugar, glucose syrup, water. Natural flavourings. Thickener: pectin. Acidifier: citric acid).

CREMOLATA PESCA (VE'):

microfiltered water, fresh nectarines (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres.

WHIPPED CREAM

CLASSIC WHIPPED CREAM:

liquid fresh CREAM 35% (90.9%), icing sugar (sugar, corn starch (max 3%, not GMO)).

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SUGAR-FREE WHIPPED CREAM:

liquid fresh CREAM 35% (100%).

COCOA WHIPPED CREAM:

liquid fresh CREAM 35% (86.6%), sweet stabiliser (dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), cacao 22-24 (blend of fine cocoas 22-24).

ORGANIC COFFEE WHIPPED CREAM:

liquid fresh CREAM 35% (89.1%), sweet stabiliser (dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), organic soluble coffee.

WHIPPED CREAM WITH PESTO DI NOCCIOLA TRILOBATA:

liquid fresh CREAM 35% (77.5%), sweet stabiliser (dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP").

CHOCOLATE FOR THE FOUNTAINS

MELTED WHITE CHOCOLATE:

vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, whole MILK powder, LACTOSE, CREAM powder, maltodextrins, cocoa BUTTER, MILK protein, emulsifier (SOYA lecithin), flavourings.

MELTED RUBY CHOCOLATE:

vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, chocolate from Ruby cocoa beans 5.0% (sugar, cocoa BUTTER, skimmed MILK powder, whole MILK powder, cocoa paste, emulsifier (SOYA lecithin), acidifier (citric acid), natural vanilla flavouring), whole MILK powder, LACTOSE, cocoa BUTTER, CREAM powder, maltodextrins, MILK protein, emulsifier (SOYA lecithin), red beetroot concentrate, flavourings.

MELTED COFFEE FLAVOURED CHOCOLATE:

vegetable oil (sunflower), sugar, skimmed MILK powder, maltodextrins, ground coffee 3.0%, cocoa BUTTER, caramelised sugar, vegetable fibres, fat-reduced cocoa powder, emulsifier (SOYA lecithin), flavourings.

MELTED CARAMEL FLAVOURED CHOCOLATE:

vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring.

MELTED GIANDUIA CHOCOLATE (VE):

sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings.

THE BISCUITS

BACIO DI DAMA CON MANDORLE TOSTATE:

Bacio di Dama variegata 31% (sugar, roasted ALMONDS, vegetable oils (sunflower), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings), common WHEAT flour type "00", pasteurised EGGS, cane sugar, BUTTER, dark chocolate chips 8% (cacao: 55% minimum; sugar, cocoa paste, cocoa BUTTER, emulsifier: sunflower lecithin, vanilla flavouring), HAZELNUT flour, potato starch, leavening agent (Disodium diphosphate E 450i - Sodium bicarbonate E 500ii-Starch), salt.

CIOCCOLATO AL LATTE:

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BUTTER, common WHEAT flour type "00", whole SPELT flour 15%, sugar, dark chocolate 10% (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring), CREAM, cacao, MILK 1%, brown sugar, salt.

CREMA DAL 1947:

Common WHEAT flour type "00", BUTTER, sugar, EGG yolk, HAZELNUT crumbs, MILK, lemon zest (1%), salt.

THE SUCCINI BIO

APRICOT (VE'):

apricots* 50%, water, grape sugar*, lemon juice*.

STRAWBERRY (VE'):

strawberry puree* 60%, grape sugar*, water, lemon juice*.

RASPBERRY (VE'):

raspberry puree* 40%, water, grape sugar*, lemon juice*.

APPLE (VE'):

apple puree* 60%, water, grape sugar*, lemon juice*.

BLUEBERRY (VE'):

wild bilberry puree* 40%, water, grape sugar*.

PEAR (VE'):

Williams pear puree* 60%, water, grape sugar*, lemon juice*.

PEACH (VE'):

peaches* 50%, water, grape sugar*, lemon juice*.

ORGANIC EXTRACTS

GRAPE JUICE WITH POMEGRANATE AND GRAPEFRUIT (VE'):

juice and pulp of: grape* 80%, pomegranate* 10%, pink grapefruit* 10%.

GRAPE JUICE WITH GINGER AND LEMON (VE'):

juice and pulp of: grape* 92%, lemon* 4%, ginger 4%.

HOT BEVERAGES

ORGANIC FILTERED CAFFÈ AMERICANO (VE'):

microfiltered water, organic ground coffee.

CLASSIC HOT CHOCOLATE:

fresh organic whole MILK** (66.7%), sucrose, cocoa powder, maltodextrin, dextrose, skimmed MILK powder, tara gum, guar flour, flavourings.

HOT DARK CHOCOLATE (VE'):

microfiltered water, chocolate powder, sucrose, cocoa powder, cocoa mass, natural vanilla flavouring, guar flour, tara gum.

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GOURMET HOT CHOCOLATE

COFFEE FLAVOURED HOT CHOCOLATE WITH HAZELNUT PIEMONTE IGP:

hot chocolate of your choice (see previous paragraph), organic coffee whipped CREAM (liquid fresh CREAM 35% (89.1%), sweet stabiliser (dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), organic soluble coffee), roasted HAZELNUT Piemonte IGP, melted coffee flavoured chocolate (vegetable oil (sunflower), sugar, skimmed MILK powder, maltodextrins, ground coffee 3.0%, cocoa BUTTER, caramelised sugar, vegetable fibres, fat-reduced cocoa powder, emulsifier (SOYA lecithin), flavourings), Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

CARAMEL FLAVOURED HOT CHOCOLATE WITH PRALINE PEANUTS:

hot chocolate of your choice (see previous paragraph), classic whipped CREAM (liquid fresh CREAM 35% (90.9%), icing sugar (sugar, corn starch (max 3%, not GMO))), peeled praline PEANUTS (PEANUTS (60%), sugar (40%)), melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring), Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

GOURMET CUPS

GOURMET CUP - BROWNIES:

Pesto di Nocciola trilobata gelato (see the Gelato section), cocoa whipped CREAM (liquid fresh CREAM 35% (86.6%), sweet stabiliser (dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), cacao 22-24 (blend of fine cocoas 22-24), dark chocolate brownies (sugar, vegetable margarine [vegetable oils and fats (fats (cocoa butter, coconut), oils (high oleic sunflower)], EGGS, WHEAT flour, cocoa powder, chocolate fondant (3%) [sugar, vegetable oils (sunflower, palm), low-fat cocoa powder, emulsifier: SOY lecithin, flavourings], salt, dark chocolate biscuit variegation (sugar, sunflower oil, biscuit crumbs 20% (corn starch, sugar, vegetable oils and fats (coconut, sunflower), cocoa powder), fat-reduced cocoa powder, HAZELNUTS, skimmed MILK powder. Emulsifier: SOYA lecithin. Flavourings) and Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

GOURMET CUP - FRENCH TOAST:

Crema dal 1947 gelato (see the Gelato section), toasted bread (WHEAT flour, whole WHEAT flour, water, EGGS, sugar, milk, yeast, vanilla flavouring, salt), classic whipped CREAM (liquid fresh CREAM 35% (90.9%), icing sugar (sugar, corn starch (max 3%, not GMO))), red fruit variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: sorbic acid), maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings)) and Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

GOURMET CUP - GRANOLA:

Yogurt al naturale gelato (see the Gelato section), granola bar (Schiacciagioji (WALNUTS*, cranberries*, sunflower seeds*, goji berries*), SESAME praline (SESAME (55%), sugar), OAT flakes*, BUCKWHEAT flakes*, PEANUT BUTTER (100% PEANUTS), honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings), maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings))), classic whipped CREAM (liquid fresh CREAM

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35% (90.9%), icing sugar (sugar, corn starch (max 3%, not GMO)), seasonal fresh fruit (please ask the staff) and Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

GOURMET MILKSHAKES

CRUNCHY PISTACHIO MILKSHAKE:

Pesto di pistacchio gelato (see the Gelato section), fresh organic whole MILK**, whipped fresh CREAM 35%, PISTACHIO CREAM (sugar, PISTACHIOS 20%, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER, emulsifier: SOYA lecithin. Food colourants: copper complexes of chlorophylls, curcumin. Flavourings), PISTACHIO crumbs (roasted PISTACHIOS), mini wafer cone (WHEAT flour (83%), sugar, sunflower vegetable oil, emulsifier: SOYA lecithin, salt, colourant: plain caramel) filled with PISTACHIO CREAM (sugar, PISTACHIOS 20%, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER, emulsifier: SOYA lecithin. Food colourants: copper complexes of chlorophylls, curcumin. Flavourings), crayon filled with dark chocolate (CREAM filling with dark chocolate 52% (sugar, vegetable fat (sunflower), dark chocolate (cocoa paste, fat-reduced cocoa powder, sugar), fat-reduced cocoa powder, LACTOSE (MILK), emulsifier: SOYA lecithin, flavourings), WHEAT flour, sugar, caramelised sugar, EGG yolk powder, coconut oil, whole MILK powder, emulsifier: SOYA lecithin, sweet WHEY powder, salt, natural colourant; vegetable carbon black. May contain traces of MUSTARD and NUTS), Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

SALTED CARAMEL MILKSHAKE:

Caramello salato con noci Pecan gelato (see the Gelato section), Fresh organic whole MILK**, whipped fresh CREAM 35%, melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)), mini wafer cone (WHEAT flour (83%), sugar, sunflower vegetable oil, emulsifier: SOYA lecithin, salt, colourant: plain caramel) filled with melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring), crayon filled with HAZELNUT and cocoa CREAM (filling CREAM 52% (sugar, sunflower oil, HAZELNUTS, skimmed MILK powder, fat-reduced cocoa, LACTOSE (MILK), cocoa BUTTER, emulsifier: SOYA lecithin, flavourings), WHEAT flour, sugar, caramelised sugar, EGG yolk powder, coconut oil, whole MILK powder, emulsifier: SOYA lecithin, sweet WHEY powder, salt. May contain traces of MUSTARD and NUTS), Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, Cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

STRACCIATELLA BLACKBERRY AND BLACK MULBERRY MILKSHAKE (VE'):

Stracciatella alla mora e gelso nero gelato (see the Gelato section), SOYA vegetable drink (water, SOYA beans, sugar, calcium phosphates, stabilisers: cellulose, carboxymethylcellulose, gellan gum, flavourings, sea salt, vitamins: Riboflavin (B2)-B12-D2), fresh mixed berries (blackberries, raspberries, blueberries), soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), mini wafer cone (WHEAT flour (83%), sugar, sunflower vegetable oil, emulsifier: SOYA lecithin, salt, colourant: plain caramel) filled with soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), Schiacciogoji (WALNUTS*, cranberries*, sunflower seeds*, goji berries*), Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

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LE INFUSIONI

DARK CHOCOLATE (VE'):

microfiltered water, black tea, cocoa bean (min.40%), flavourings.

AMARENA CHERRY BRITTLE (VE'):

microfiltered water, rooibos (42%), hibiscus petals, raisins, elderberry, red currants, natural flavourings, chocolate chips (sugar, ground cocoa beans with cocoa BUTTER, cocoa powder, emulsifier: SOYA lecithin), coconut flakes, pieces of freeze-dried cherry, pieces of freeze-dried strawberry, whole freeze-dried raspberries, freeze-dried blackberries, blueberries, black currants.

FARCITO 5- WHOLE CHOCOLATE AND RASPBERRY GELATO FILLED WITH RASPBERRY COMPOTE AND CRUNCHY CHOCOLATE CRUMBS (VE'):

apple, cocoa beans, rooibos, chocolate pieces (sugar, cocoa mass, cocoa powder), chicory root, cinnamon, hemp leaves, raspberries, hibiscus flowers, Tahitian vanilla pieces, rosehip, rose petals, sunflower petals, cornflower petals, blackberry leaves, carob pieces, natural flavourings.

ALMOND MILK WITH CINNAMON WHOLEMEAL COOKIES (VE'):

microfiltered water, green tea (93%), cinnamon pieces, flavourings, rhubarb pieces.

LIQUORICE, MINT AND PINK SALT (VE'):

microfiltered water, liquorice root (min.15%), elderberry, lemon grass, fennel, peppermint (min.10%), cactus buds, mullein flowers, pink salt (min. 0.05%).

BILBERRY, ELDERBERRY AND LEMON (VE'):

microfiltered water, hibiscus, grapes, rosehip, blueberries (min.10%), cornflower petals, mallow buds, elderberry (min.5%), apple pieces, citrus peel (min.3%), vanilla pieces, natural flavourings.

PEAR AND GINGER (VE'):

microfiltered water, ginger root (min.30%), pear pieces (min.15%), apple pieces, carob pieces, apple slices, red currants, hibiscus, carrot pieces, citrus peel, grapes, lemon grass, natural flavourings, calendula petals.

MATCHA GREEN TEA STRACCIATELLA (VE'):

cocoa husks, cocoa bean crumbs, matcha, bancha.

APPLE PIE (VE'):

black tea, cinnamon, apple, pineapple (pineapple, sugar, citric acid (acidifier)), rosehip petals, Macadamia NUT pieces (Macadamia NUTS, sugar), natural flavourings.

MISCELLANEOUS

AFFOGATO:

flavours of (see relevant gelato flavours in the Gelato section) with the addition of: hot chocolate (classic or dark).

SICILIAN BRIOCHE (EMPTY):

WHEAT flour, EGGS, sugar, vegetable margarine (vegetable oils and fats (palm, sunflower), water, emulsifiers (SOYA lecithin, mono and diglycerides of fatty acids), salt, acidifier: citric acid, flavourings), BUTTER, water, yeast, salt, honey, flavourings.

MINI WAFER CONES (VE'):

WHEAT flour, sugar, sunflower vegetable oil, emulsifier: SOYA lecithin, salt, colourant: plain caramel.

GELATO TOAST:

toasted bread (WHEAT flour, whole WHEAT flour, water, EGGS, sugar, milk, yeast, vanilla flavouring, salt) filled with gelato flavours of choice (see the corresponding gelato flavours in the Gelato section) and whipped fresh CREAM 35%.

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SMOOTHIES

STRAWBERRY SMOOTHIE:

microfiltered water with the addition of strawberry puree 72%, sugar, glucose syrup, maltodextrins, vegetable fibres. Acidifying agent: citric acid. Thickening agents: tara gum, xanthan gum. Flavours. Food colours: anthocyanins, curcumin. Antioxidant agent: ascorbic acid.

Preservative agent: potassium sorbate.

RASPBERRY SMOOTHIE:

microfiltered water with the addition of raspberries 72%, sugar, glucose syrup, maltodextrins, vegetable fibres. Acidifying agent: citric acid. Thickening agents: tara gum, xanthan gum. Flavours. Food colours: anthocyanins, curcumin. Antioxidant agent: ascorbic acid. Preservative agent: potassium sorbate.

MANGO SMOOTHIE:

microfiltered water with the addition of mango puree 72%, sugar, glucose syrup, maltodextrins, vegetable fibres. Acidifying agent: citric acid. Flavours. Thickening agents: tara gum, xanthan gum. Food colours: beta-carotenes, curcumin. Antioxidant agent: ascorbic acid.

Preservative agent: potassium sorbate.

PASSION FRUIT SMOOTHIE:

microfiltered water with the addition of passion fruit puree 72%, sugar, glucose syrup, maltodextrins, vegetable fibres. Acidifying agent: citric acid. Thickening agents: tara gum, xanthan gum. Flavours. Food colours: beta-carotene, curcumin. Antioxidant agent: ascorbic acid.

Preservative agent: potassium sorbate.

BLUEBERRY SMOOTHIE:

microfiltered water with the addition of blueberries 72%, sugar, glucose syrup, maltodextrins, vegetable fibres, hibiscus and carrot plant extracts. Acidifying agent: citric acid. Thickening agents: tara gum, xanthan gum. Natural flavours. Antioxidant agent: ascorbic acid.

Preservative agent: potassium sorbate.

ICED LATTES

COCOA HAZELNUT SPREAD ICED LATTE:

fresh whole MILK**, whipped CREAM (liquid fresh or UHT CREAM 35% (90.9%)), icing sugar (sugar, corn starch (max 3%, not GMO)), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYBEAN flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYBEAN lecithin, cocoa BUTTER, flavourings) and HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm).

DARK CHOCOLATE ICED LATTE:

fresh whole MILK**, whipped CREAM (liquid fresh or UHT CREAM 35% (90.9%)), icing sugar (sugar, corn starch (max 3%, not GMO)), soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings) and dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

WHITE CHOCOLATE ICED LATTE:

fresh whole MILK**, whipped CREAM (liquid fresh or UHT CREAM 35% (90.9%)), icing sugar (sugar, corn starch (max 3%, not GMO)) and white chocolate (sugar, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin, flavourings).

PISTACHIO ICED LATTE:

fresh whole MILK**, whipped CREAM (liquid fresh or UHT CREAM 35% (90.9%)), icing sugar (sugar, corn starch (max 3%, not GMO)), PISTACHIO spread (sugar, PISTACHIOS 20%, sunflower oil, skim MILK powder, CREAM powder, cocoa BUTTER. Emulsifying agents: SOY lecithin. Food colours: copper complexes of chlorophylls, curcumin. Flavours) and shelled PISTACHIOS.

CARAMEL ICED LATTE:

fresh whole MILK**, whipped CREAM (liquid fresh or UHT CREAM 35% (90.9%)), icing sugar (sugar, corn starch (max 3%, not GMO)) and caramel spread (vegetable oil (sunflower), sugar, caramelized sugar 14%, whole MILK powder, skimmed MILK powder, dried glucose syrup, maltodextrin, concentrated CREAM, aromatic caramel preparation (sugar, dried glucose syrup, BUTTER, CREAM), emulsifier: (SOYBEAN lecithin), natural flavouring).

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GELATO CUPS

CUP OF TRADITION:

Pesto di nocciola trilobata gelato (see Gelato section), Pesto di pistacchio gelato (see Gelato section), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings) and HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm)).

DELICIOUS CUP:

Bacio di dama con mandorle tostate gelato (see Gelato section), Cioccolato fondente gelato (see Gelato section), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavouring) and dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

VEGAN CUP:

Banana gelato (see Gelato section), Crumbles pralinato alla mandorla gelato (see Gelato section), fresh seasonal fruit (ask the staff) and toasted almond slivers (ALMONDS).

CUP OF SWEETNESS:

Crema dal 1947 gelato (see Gelato section), Croccante all'amarena gelato (see Gelato section), white chocolate (sugar, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin, flavourings) and organic meringue (organic cane sugar, organic EGG white).

FRUIT CUP:

Yogurt al naturale gelato (see Gelato section), Mirtillo nero, sambuco e limone gelato (see Gelato section), white chocolate (sugar, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin, flavourings) and fresh seasonal fruit (ask the staff).

SPECIALTIES

BACIO DI DAMA CON MANDORLE TOSTATE:

Bacio di dama con mandorle tostate gelato (see Gelato section) and Bacio di Dama variegata (sugar, roasted ALMONDS (30%), vegetable oils (sunflower), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings).

BISCOTTO DELLA NONNA:

Biscotto della nonna gelato (see Gelato section), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings) and cocoa shortbreads (common WHEAT flour type 00, sugar, vegetable oils (coconut, sunflower), BUTTER, cocoa powder, natural flavourings).

CROCCANTE DELLA NONNA:

Croccante della nonna gelato (see Gelato section), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)), praline pine nuts (shelled pine nuts, sugar, vanillin) and caramel variegation (caramel 67,0% (glucose syrup, caramel (sugar, water), water), glucose syrup, water, sugar, flavourings, thickener (agar-agar)).

FORESTA NERA:

Cioccolato Fondente gelato (see Gelato section), with the addition of amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR

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DIOXIDE (as residue)), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)) and mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)).

YOGURT MIELE E NOCI:

Yogurt al naturale gelato (see Gelato section), with the addition of honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavoursings) and shelled WALNUTS (from Italy).

ORGANIC SPOONABLE YOGHURT

ORGANIC PLAIN WHOLE MILK YOGHURT:

whole yoghurt* 100% (MILK*, lactic cultures: streptococcus thermophilus, lactobacillus bulgaricus).

BILBERRY ORGANIC SKIMMED YOGHURT:

skimmed yoghurt* 74% (MILK*, live lactic cultures), blueberry pieces* 9%, cane sugar*, water, blueberry* puree 1.5%, starch*, thickener: carob seed flour, natural flavourings, acidity regulator: sodium carbonate.

BILBERRY ORGANIC WHOLE MILK YOGHURT:

whole yoghurt* (MILK*, live lactic cultures), bilberry prepared base (sugar*, bilberries* 8% of the total, gelling agent: pectin).

THE WAFFLES

CLASSIC WAFFLE:

fresh organic whole MILK**, fresh BUTTER, EGG yolk and yeast with added WHEAT flour type 0*, sugar, natural flavorings vanillin, salt.

COCOA WAFFLE:

fresh organic whole MILK**, fresh BUTTER, EGG yolk and yeast with added WHEAT flour type 0*, sugar, cocoa powder, chocolate powder, fructose, flavorings, salt.

GOURMET WAFFLE BITES

BANANA AND CRUNCHY CARAMEL:

waffle batter (fresh whole MILK**, BUTTER, baking powder (WHEAT flour, sodium acid pyrophosphate, sodium bicarbonate, corn flour) with the addition of WHEAT flour, sugar, aroma vanillin, salt with iodine (salt potassium iodate), fresh bananas, caramel spread (vegetable oil (sunflower), sugar, caramelized sugar 14%, whole MILK powder, skimmed MILK powder, dried glucose syrup, maltodextrin, concentrated CREAM, aromatic caramel preparation (sugar, dried glucose syrup, BUTTER, CREAM), emulsifier: (SOYBEAN lecithin), natural flavouring), peeled praline PEANUTS (PEANUTS (60%), sugar (40%)), whole WHEAT cinnamon cookies (whole WHEAT flour, sugar, BUTTER (contains MILK), vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt, concentrated lemon juice, ALMOND flour, MILK, EGG white, cinnamon aroma), icing sugar (sugar, corn starch (max 3%, not GMO))).

CRUNCHY PISTACHIO:

cocoa waffle batter (fresh whole MILK**, BUTTER, baking powder (WHEAT flour, sodium acid pyrophosphate, sodium bicarbonate, corn flour) with the addition of WHEAT flour type "0", sugar, cocoa powder, chocolate powder, fructose, flavourings, salt), crunchy PISTACHIO spread (sugar, PISTACHIOS 33%, sunflower oil, skim MILK powder, CREAM powder, cocoa BUTTER, emulsifying agent: SOY lecithin, salt, colours: copper complexes of chlorophylls, curcumin, flavours), white chocolate spread (sugar, sunflower oil, skimmed MILK powder, CREAM

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powder, cocoa BUTTER. Emulsifier: SOYA lecithin, flavourings), white chocolate and HAZELNUT Bon bon (white chocolate spread (sugar, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin, flavourings), white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, cocoa BUTTER, CREAM powder, emulsifier: SOYA lecithin, flavourings), vegetable fats (coconut), HAZELNUT crumbs (100% roasted HAZELNUTS)), HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS).

FRUIT AND CHOCOLATE:

waffle batter (fresh whole MILK**, BUTTER, baking powder (WHEAT flour, sodium acid pyrophosphate, sodium bicarbonate, corn flour) with the addition of WHEAT flour, sugar, aroma vanillin, salt with iodine (salt potassium iodate), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), white chocolate HAZELNUT spread (sugar, vegetable oil (sunflower), HAZELNUT paste 14%, skimmed MILK powder, LACTOSE, MILK protein, cocoa BUTTER, emulsifier: SOYA lecithin. Flavourings), dark chocolate spread (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), fresh fruit (strawberries and mixed berries).

THE CRÊPES

CRÊPES- CLASSIC BATTER:

fresh organic whole MILK** (51.7%), BUTTER, organic whole EGGS with the addition of WHEAT flour type 0*, sucrose, salt, flavourings.

CRÊPES- COCOA BATTER:

fresh organic whole MILK** (51.7%), BUTTER, organic whole EGGS with the addition of WHEAT flour type 0*, sucrose, fat-reduced cocoa powder*, salt, flavourings.

TOPPINGS AND FILLINGS – YOGHURT, CRÊPES AND WAFFLES

AMARENA CHERRIES SAUCE:

sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue).

PRALINE PEANUTS:

PEANUTS (60%), sugar (40%).

ANACARDO FURIOSO:

chocolate drops* (cocoa paste*, cane sugar*, cocoa BUTTER*, emulsifier: SOYA lecithin), cashew nuts*, HAZELNUTS*.

BROWNIES:

MILK chocolate coating and sugar (73.63%) (sugar, cocoa BUTTER, whole MILK powder, cocoa paste, emulsifier (SOYA lecithin)). Extrusion: rice flour, sugar, BARLEY malt extract, leavening agents: ammonium bicarbonate, salt.

WHITE CHOCOLATE BROWNIES:

White chocolate coating and sugar (73.63%) (sugar, cocoa BUTTER, whole MILK powder, emulsifiers (SOYA lecithin)), sugar. Extrusion: rice, sugar, BARLEY malt extract, leavening agents: ammonium bicarbonate, salt.

DARK CHOCOLATE BROWNIES:

Dark chocolate coating and sugar (73.63%) (sugar, cocoa paste, cocoa BUTTER, emulsifiers (SOYA lecithin)). Extrusion: rice flour, sugar, BARLEY

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malt extract, leavening agents: ammonium bicarbonate, salt.

PEANUT BUTTER:

PEANUTS 100%.

CACAO:

blend of fine cocoas 22-24.

CINNAMON:

cinnamon powder.

MILK CARAMEL:

sugar, concentrated MILK, glucose syrup, water, modified starch. Food colourant: caramel. Thickener: pectin. Flavourings. Preservatives: potassium sorbate, sodium benzoate.

MILK CHOCOLATE:

sugar, sunflower oil, skimmed MILK powder 12%, CREAM powder, fat-reduced cocoa powder 4%, cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings.

WHITE CHOCOLATE:

vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, whole MILK powder, LACTOSE, CREAM powder, maltodextrins, cocoa BUTTER, MILK protein, emulsifier (SOYA lecithin), flavourings.

RUBY CHOCOLATE:

Ruby chocolate paste (vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, chocolate from Ruby cocoa beans 5.0% (sugar, cocoa BUTTER, skimmed MILK powder, whole MILK powder, cocoa paste, emulsifier (SOYA lecithin), acidifier (citric acid), natural vanilla flavouring), whole MILK powder, LACTOSE, cocoa BUTTER, CREAM powder, maltodextrins, MILK protein, emulsifier (SOYA lecithin), red beetroot concentrate, flavourings).

DARK CHOCOLATE FLAKES:

sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring.

ORGANIC EXTRA APRICOT JAM:

apricots*, cane sugar*, lemon juice*. Fruit used: 142 g x 100 g.

ORGANIC EXTRA STRAWBERRY JAM:

strawberries*, cane sugar*, lemon juice. Fruit used: 130 g x 100 g.

ORGANIC EXTRA MIXED BERRY JAM:

strawberries*, blueberries*, raspberries*, cane sugar*, lemon juice*. Fruit used: 115 g x 100 g.

ORGANIC EXTRA RASPBERRY JAM:

raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g.

ORGANIC EXTRA BLUEBERRY JAM:

wild bilberries*, cane sugar*, lemon juice*. Fruit used: 143 g x 100 g.

ORGANIC EXTRA PEACH JAM:

peaches*, cane sugar*, lemon juice*. Fruit used: 120 g x 100 g.

CRUNCHY PISTACHIO CREAM:

sugar, PISTACHIOS 33%, sunflower oil, skimmed MILK powder, CREAM powder, Cocoa BUTTER. Emulsifier: SOYA lecithin. Salt. Colourants: copper complexes of chlorophylls, curcumin. Flavourings.

MAPLE SYRUP CREAM:

sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings.

COCOA HAZELNUT SPREAD

sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings.

WHITE CHOCOLATE HAZELNUT SPREAD:

sugar, vegetable oil (sunflower), HAZELNUT paste 14%, skimmed MILK powder, LACTOSE, MILK protein, cocoa BUTTER, emulsifier: SOYA

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lecithin. Flavourings.

CRÈME PÂTISSIÈRE:

liquid fresh CREAM 35% (76.3%), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), EGG yolk (6.1%) and icing sugar (sugar, corn starch (max 3%, not GMO)).

COCONUT FLOUR:

Coconut.

CARAMELIZED FIGS:

organic caramelized figs (figs*, cane sugar*, lemon zest*).

COCOA SHORTBREADS:

common WHEAT flour, sugar, vegetable oils and fats (coconut, SOYA, sunflower, rapeseed), UHT whole MILK, BUTTER, fat-reduced cocoa powder, flavourings. Natural olive extract).

GELATO:

see relevant gelato flavours in the Gelato section.

HAZELNUT CRUMBS:

100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm.

MIXED PRALINE CRUMBS:

sugar, PEANUTS (40%), HAZELNUTS (20%).

CRUNCHY ALMONDS:

sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)).

ORGANIC ORANGE MARMALADE:

oranges*, cane sugar*, lemon juice*. Fruit used: 105 g x 100 g.

WHITE MASCARPONE:

fresh white mascarpone (MILK CREAM, MILK, acidity regulator: citric acid).

ORGANIC ACACIA HONEY:

acacia honey*.

ORGANIC CINNAMON-FLAVOURED CRUNCHY MUESLI:

sunflower seeds*, puffed millet*, pumpkin seeds*, figs*, puffed amaranth*, goji berries*, CASHEW NUTS*, puffed quinoa*, cinnamon*.

CRUNCHY MUESLI WITH ORGANIC CHOCOLATE DROPS:

chocolate drops* (cocoa paste*, cane sugar, cocoa BUTTER*, emulsifier: SOYA lecithin), puffed rice*, sunflower seeds*, pumpkin seeds*, puffed millet*, puffed amaranth*.

WALNUTS:

shelled WALNUTS.

NUTELLA:

sugar, palm oil, HAZELNUTS (13%), skimmed MILK powder (8.7%), fat-reduced cocoa (7.4 %), emulsifiers: (SOYA) lecithin, vanillin.

TOASTED PINE NUTS:

toasted shelled pine nuts.

PISTACHIOS:

shelled PISTACHIOS.

ROMEO E UVETTA:

raisins*, pumpkin seeds*, ALMONDS*, sunflower seeds*.

CARAMEL SAUCE:

glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum.

SCHIACCIAGOJI:

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WALNUTS*, cranberries*, sunflower seeds*, goji berries*.

ORGANIC SUNFLOWER SEEDS:

shelled sunflower seeds*.

ORGANIC POPPY SEEDS:

poppy seeds*.

ORGANIC SESAME SEEDS:

SESAME seeds*.

ORGANIC PUMPKIN SEEDS:

shelled pumpkin seeds*.

ORGANIC MERINGUE SPUMINI:

cane sugar*, EGG white*.

ICING SUGAR:

sugar, corn starch (max 3%, not GMO).

GOURMET CRÊPES

SACHER:

cocoa crêpe batter (fresh organic whole MILK** (51.7%), BUTTER, organic whole EGGS with the addition of WHEAT flour type 0*, sugar, cacao 10/12*, salt, flavourings), Cioccolato Fondente gelato (see the Gelato section), frozen chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)), organic apricot jam (apricots*, cane sugar*, lemon juice*). Fruit used: 142 g x 100 g), cacao 22-24 (blend of fine cocoas 22- 24) and Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

TORTA DI MELE:

classic crêpe batter (fresh organic whole MILK** (51.7%), BUTTER, organic whole EGGS with the addition of WHEAT flour type 0*, sugar, salt, flavourings), Crema dal 1947 gelato (see the Gelato section), baked apple variegation (sugar syrup (sugar, water), glucose syrup, honey (25%), dietary fibre, modified starch, caramelised sugar, acidifier: citric acid, preservative: potassium sorbate) and cinnamon crumbles (white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols) and cinnamon powder), icing sugar (sugar, corn starch (max 3%, not GMO)) and Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, Cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

CROSTATINA ALLA FRUTTA:

classic crêpe batter (fresh organic whole MILK** (51.7%), BUTTER, organic whole EGGS with the addition of WHEAT flour type 0*, sugar, salt, flavourings), Crema dal 1947 gelato (see the Gelato section), seasonal fresh fruit (for more information please ask the staff), whipped fresh CREAM (liquid fresh CREAM 35% (90.9%), icing sugar (sugar, corn starch (max 3%, not GMO)), white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols)) and Gourmet chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)).

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PASTRY SPECIALTIES

LA ROMANA CHOCOLATE TAG:

dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder.

4 CHOCOLATES:

Base: frozen chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER))), chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), white chocolate (vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, whole MILK powder, LACTOSE, CREAM powder, maltodextrins, cocoa BUTTER, MILK protein, emulsifier (SOYA lecithin), flavourings), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

Decoration: Ruby chocolate paste (vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, chocolate from Ruby cocoa beans 5.0% (sugar, cocoa BUTTER, skimmed MILK powder, whole MILK powder, cocoa paste, emulsifier (SOYA lecithin), acidifier (citric acid), natural vanilla flavouring), whole MILK powder, LACTOSE, cocoa BUTTER, CREAM powder, maltodextrins, MILK protein, emulsifier (SOYA lecithin), red beetroot concentrate, flavourings), caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring)), fresh blackberries and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

BARRETTE GRANOLA:

• NUTS AND CHOCOLATE:

granola (Anacardo Furioso (chocolate drops* (cocoa paste*, cane sugar*, cocoa BUTTER*, emulsifier: SOYA lecithin), cashew nuts*, HAZELNUTS*), SESAME praline (SESAME (55%), sugar), OAT flakes*, BUCKWHEAT flakes*, PEANUT BUTTER (100% PEANUTS), honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings), maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings)), HAZELNUT semifreddo (white semifreddo (fresh CREAM (90.9%) dextrose, fructose, modified starch, skimmed MILK powder, MILK protein) with the addition of pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP")) and dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings) and dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut))));

• PISTACHIO AND NATURAL SEEDS:

granola (Romeo e Uvetta (raisins*, pumpkin seeds*, ALMONDS*, sunflower seeds*), SESAME praline (SESAME (55%), sugar), OAT flakes*, BUCKWHEAT flakes*, PEANUT BUTTER (100% PEANUTS), honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings), maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings)), and dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings) and dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut))));

• STRACCIATELLA AND GOJI BERRIES:

granola (Schiacciagoji (WALNUTS*, cranberries*, sunflower seeds*, goji berries*), SESAME praline (SESAME (55%), sugar), OAT flakes*,

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BUCKWHEAT flakes*, PEANUT BUTTER (100% PEANUTS), honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings), maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings)), and dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings) and dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut))).

BIANCANEVE:

Base: Panna Cotta semifreddo (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), white PANNA Cotta gelato (fresh organic whole MILK** (63.8%), PANNA Cotta base (sugar, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrins, glucose syrup, CREAM powder, dextrose, vegetable fibres. Thickeners: carob seed flour, guar gum. Flavourings)), visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring), red fruit variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate), wild strawberry variegation (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins).

Decoration: raspberries, fresh blueberries and blackberries, whole amarena cherries with stem (cherries, sugar, glucose-fructose syrup, amarena cherry juice, colourant: anthocyanins, carmine, acidifier: citric acid, flavourings, preservative: potassium sorbate, SULPHUR DIOXIDE (as residue)), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), roasted ALMOND slivers, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

BISCUIT AL CACAO:

Base: sponge cake (whole EGGS, WHEAT flour, sugar), MILK soaking syrup (fresh organic whole MILK** (59.3%), liquid fresh CREAM 35% (14.8%) with the addition of sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, maltodextrin, MILK protein, vegetable fibres, stabilisers: guar flour, tara gum, flavourings, salt).

Filling: dark chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)) and crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)).

BISCUIT ALLA CREMA CHANTILLY:

Base: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Fillings: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

BISCUIT ALLA NOCCIOLA:

Base: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Filling: HAZELNUT semifreddo consisting of white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein) and pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from

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"HAZELNUT Piemonte IGP"), HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm).

BISCUIT ALLA STRACCIATELLA:

Base: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Filling: white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

BON BON:

Filling: combinations of chocolate and assorted variegations (please ask the staff).

Coating: dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)) or MILK chocolate coating (MILK chocolate 65% (sugar, skimmed MILK powder, cocoa BUTTER, fat-reduced cocoa powder, CREAM powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 25% min), vegetable fats (coconut)) or white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, cocoa BUTTER, CREAM powder. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut)) or caramel coating (white chocolate 40% (sugar, skimmed MILK powder, cocoa BUTTER. Emulsifier: SOYA lecithin), vegetable fats (coconut), glucose syrup, caramelised sugar, BUTTER powder, CREAM powder. Natural flavourings) decorated with assorted crumbs (please ask the staff).

CACAO BIANCO:

thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring), cacao 22-24 (blend of fine cocoas 22- 24), dark chocolate chips (cacao: 54%) (sucrose, cocoa mass, cocoa BUTTER. Emulsifier: SOYA lecithin, natural vanilla flavouring), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CANNONCINI SFOGLIA MIGNON CON CREMA CHANTILLY:

Artisan small CREAM horns in puff pastry (WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose) filled with Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

CARAMEL MACCHIATO:

Body: Caramel Macchiato gelato (see the Gelato section).

Decoration: MILK CREAM (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), condensed MILK (whole MILK, sucrose) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, Cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: Cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CATERINA AI FRUTTI:

Base: sponge cake (whole EGGS, WHEAT flour, sugar), mixed berry soaking syrup (microfiltered water, mixed berry puree (raspberries, blueberries, blackberries, red currants), caster sugar).

Body: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla

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flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Decoration: mixed berry fruit glaze (strawberries*, blueberries*, raspberries*, cane sugar*, lemon juice*. Fruit used: 115 g x 100 g), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), cocoa crumbles (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), whole amarena cherries with stem (cherries, sugar, glucose-fructose syrup, amarena cherry juice, colourant: anthocyanins, carmine, acidifier: citric acid, flavourings, preservative: potassium sorbate, SULPHUR DIOXIDE (as residue)), fresh flowers, fresh or frozen mixed berries and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CATERINA ALLA STRACCIATELLA:

Base: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Body: white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

Decoration: semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), cocoa crumbles (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), fresh flowers and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CATERINA MENTA E CIOCCOLATO:

Base: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Body: white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), natural white mint (sugar, glucose syrup, water. Natural flavourings. Thickener: pectin. Acidifier: citric acid).

Decoration: semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), cocoa crumbles (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), fresh mint leaves, fresh flowers and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHANTILLY AI FRUTTI DI BOSCO:

Base: sponge cake (whole EGGS, WHEAT flour, sugar), mixed berry soaking syrup (microfiltered water, mixed berry puree (raspberries, blueberries, blackberries, red currants), caster sugar).

Body: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Decoration: Mixed berry fruit glaze (organic extra mixed berry jam (strawberries*, blueberries*, raspberries*, cane sugar*, lemon juice*. Fruit

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used: 115 g x 100 g), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate)), fresh or frozen mixed berries and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHANTILLY ALLA FRAGOLA:

Base: sponge cake (whole EGGS, WHEAT flour, sugar), strawberry soaking syrup (microfiltered water, fresh or frozen strawberries (29.5%) and strawberry syrup (strawberry juice 53%, sugar, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Flavourings. Food colourants: anthocyanins)).

Body: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Decoration: strawberry fruit glaze (glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), wild strawberry variegation with fructose (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins)), fresh strawberries and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE AL CIOCCOLATO FONDENTE:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols). and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract, dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE ALLE VISCIOLE E NOCE MOSCATA:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols). and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring), nutmeg and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE AI LAMPONI:

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Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).
and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: raspberry fruit glaze (organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), fresh raspberries and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE AL CIOCCOLATO BIANCO E RIBES ROSSI:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).
and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: white chocolate (vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, whole MILK powder, LACTOSE, CREAM powder, maltodextrins, cocoa BUTTER, MILK protein, emulsifier (SOYA lecithin), flavourings), fresh red currants, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), caster sugar, icing sugar (sugar, corn starch (max 3%, not GMO)) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE ALLO SCIROPPO D'ACERO E FRUTTI:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).
and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: maple syrup CREAM (sugar, glucose syrup, maple syrup 20%, water, condensed MILK, modified starch, caramelised sugar. Thickener: pectin. Flavourings), fresh blueberries, fresh blackberries, fresh plums, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE AL CARAMELLO, PESCHE E CANNELLA:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).
and BUTTER (MILK CREAM)).

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Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: MILK caramel (sugar, concentrated MILK, glucose syrup, water, modified starch. Food colourant: caramel. Thickener: pectin. Flavourings. Preservatives: potassium sorbate, sodium benzoate), fresh peaches, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), cinnamon powder and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE BRÛLÉE ALLA NOCCIOLA:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols). and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: white chocolate HAZELNUT spread (sugar, vegetable oil (sunflower), HAZELNUT paste 14%, skimmed MILK powder, LACTOSE, MILK protein, cocoa BUTTER, emulsifier: SOYA lecithin. Flavourings), roasted whole tri-lobed HAZELNUTS IGP, cane sugar, caster sugar, icing sugar and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CHEESECAKE AL CAFFÈ:

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols). and BUTTER (MILK CREAM)).

Body: cheesecake semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Philadelphia, fresh ricotta (cow whey and MILK, salt, acidity regulator: citric acid) and fresh mascarpone (MILK CREAM, MILK, acidity regulator: citric acid)).

Decoration: coffee variegation (sugar, sunflower seed oil, HAZELNUTS (10%), fat-reduced cocoa (7%), coffee (7%), skimmed MILK powder, emulsifier: sunflower lecithin, flavourings), Schiacciagoggi (WALNUTS, cranberries, sunflower seeds, goji berries). coffee powder and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CIOCCOCACHE:

Base: cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), Pesto di NOCCIOLA trilobata gelato (MILK base (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings), pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP") and HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm).

Body: Cioccolatino di Luisa semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Cioccolatino di Luisa CREAM (HAZELNUTS 60%, fat-reduced cocoa powder 20%, sunflower oil. Emulsifier: SOYA lecithin. Flavourings) and cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings)).

Decoration: semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), cocoa crumbles (sugar, vegetable

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oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), dark chocolate (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, vanillin) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CIOCCOCREAM:

Body: cold CREAM (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Crema dal 1947 gelato (see the Gelato section), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt)), chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)).

Filling and decoration: white semifreddo (fresh CREAM (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CONINI GELATO:

mini wafer cones (WHEAT flour (83%), sugar, sunflower vegetable oil, emulsifier: SOYA lecithin, salt, colourant: plain caramel). assorted gelato flavours (see the Gelato section), dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)), assorted crumbs.

CREMINE:

Body and decoration: coatings, toppings and assorted variegations (please ask the staff).

La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CRI CRI:

small wafer cone (WHEAT flour type 0, WHEAT starch, sugar, emulsifier: SOYA lecithin, vegetable fats (0.77% olive oil), salt, flavourings, vanillin. Leavening agents: sodium and ammonium bicarbonate. Colourant: caramel), Fiordilatte gelato (see the Gelato section), dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)).

CROSTATINA AI LAMPONI:

Base: white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols), honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings)).

Fillings: frozen CREAM (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Crema dal 1947 gelato (fresh CREAM (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%) with the addition of Crema dal 1947 base (see the Gelato section)), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g). Decoration: fresh raspberries, toasted shelled pine nuts, icing sugar (sugar, corn starch (max 3%, not GMO)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CROSTATINA AI LAMPONI (VE'):

Base: cocoa crumbles (Sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose

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syrup, natural olive extract), semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), ALMOND gelato (ALMOND drink (71.4%), dextrose, sucrose, coconut oil, vegetable fibres, glucose syrup, salt, emulsifiers (sucrose esters of fatty acids), thickeners (xanthan gum, guar gum); natural CREAM flavour), Avola ALMOND pesto (Avola ALMONDS, natural flavourings), organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g).

Decoration: roasted ALMOND slivers, fresh raspberries, icing sugar (sugar, corn starch (max 3%, not GMO)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

CRUMBLES (base):

Base: biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols).

COCOA CRUMBLES (base):

Base: Sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract.

• PRALINE PEANUTS CRUMBLES- GELATO (VE'):

Cocoa crumbles with the addition of Doppia Arachide Salata gelato (see the Gelato section), and peeled praline PEANUTS (PEANUTS (60%), sugar (40%)).

• CHOCOLATE AND AMARENA CHERRIES CRUMBLES- GELATO (VE'):

Cocoa crumbles with the addition of Cioccolato Fondente con Monorigine Ecuador gelato (see the Gelato section), amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue)), and whole amarena cherries with stem (cherries, sugar, glucose-fructose syrup, amarena cherry juice, colourant: anthocyanins, carmine, acidifier: citric acid, flavourings, preservative: potassium sorbate, SULPHUR DIOXIDE (as residue)), whole amarenas.

• MIXED BERRIES AND POPPY SEEDS CRUMBLES- GELATO (VE')

Cocoa crumbles with the addition of Stracciatella alla mora e gelso nero gelato (see the Gelato section), blueberry variegation (blueberries (30%), sugar, glucose syrup, natural flavourings, acidifier: citric acid, gelling agent: pectin, colourants: betanin, anthocyanins), organic poppy seeds, fresh blueberries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate).

• RASPBERRIES AND ALMONDS CRUMBLES- GELATO:

white crumbles with the addition of Pesto di MANDORLA d'Avola gelato (see the Gelato section), organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g), ALMONDS, fresh raspberries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate).

• APPLE AND CINNAMON CRUMBLES- GELATO:

white crumbles with the addition of Fiordilatte gelato (see the Gelato section), apple and cinnamon variegation (sugar, honey 33%, glucose syrup. Acidifier: citric acid. Thickener: pectin. Cinnamon extract powder. Flavourings. Food colourant: beta-carotene. Antioxidant: ascorbic acid), cinnamon powder.

• PISTACHIO CRUMBLES- GELATO:

white crumbles with the addition of Pesto di Pistacchio gelato (see the Gelato section), variegated with crunchy PISTACHIO CREAM (sugar, PISTACHIOS 33%, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin. Salt. Colourants: copper complexes of chlorophylls, curcumin. Flavourings) and fine PISTACHIO granules.

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- **PRALINE PEANUTS CRUMBLES- SEMIFREDDO:**

Cocoa crumbles with the addition of peanut semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), PEANUT paste (PEANUT paste (100% PEANUTS, salted, roasted and refined)), and peeled praline PEANUTS (PEANUTS (60%), sugar (40%)).

- **CHOCOLATE AND AMARENA CHERRIES CRUMBLES- SEMIFREDDO:**

Cocoa crumbles with the addition of dark chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue)), and whole amarena cherries with stem (cherries, sugar, glucose-fructose syrup, amarena cherry juice, colourant: anthocyanins, carmine, acidifier: citric acid, flavourings, preservative: potassium sorbate, SULPHUR DIOXIDE (as residue)), whole amarenas.

- **MIXED BERRIES AND POPPY SEEDS CRUMBLES- SEMIFREDDO:**

Cocoa crumbles with the addition of mixed berry semifreddo (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), mixed berry puree (raspberries, blueberries, blackberries, red currants)), blueberry variegation (blueberries (30%), sugar, glucose syrup, natural flavourings, acidifier: citric acid, gelling agent: pectin, colourants: betanin, anthocyanins), organic poppy seeds, fresh blueberries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate).

- **RASPBERRIES AND ALMONDS CRUMBLES- SEMIFREDDO:**

white crumbles with the addition of ALMOND semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Avola ALMOND pesto (Avola ALMONDS, flavourings)), organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g), ALMONDS, fresh raspberries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate).

- **APPLE AND CINNAMON CRUMBLES- SEMIFREDDO:**

white crumbles with the addition of MILK CREAM (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), condensed MILK (whole MILK, sucrose)), apple and cinnamon variegation (sugar, honey 33%, glucose syrup. Acidifier: citric acid. Thickener: pectin. Cinnamon extract powder. Flavourings. Food colourant: beta-carotene. Antioxidant: ascorbic acid), cinnamon powder.

- **PISTACHIO CRUMBLES- SEMIFREDDO:**

white crumbles with the addition of PISTACHIO semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), PISTACHIO pesto (PISTACHIOS), variegated with crunchy PISTACHIO CREAM (sugar, PISTACHIOS 33%, sunflower oil, skimmed MILK powder, CREAM powder, cocoa BUTTER. Emulsifier: SOYA lecithin. Salt. Colourants: copper complexes of chlorophylls, curcumin. Flavourings) and fine PISTACHIO granules.

VALENTINE'S HEARTS:

Gelato flavours, semifreddo, assorted glaze and decorations (see the previous entries in the pastries section).

La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

DIANA:

Base: maple syrup and walnut shortcrust (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), maple syrup cream (glucose syrup, maple sugar (25%), water, sugar, vegetable fiber (inulin), thickener: agar-agar, flavorings, colouring: caramel (E150c), preservative: potassium sorbate)), walnuts (shelled WALNUTS (from Italy)), strawberry semifreddo (hazelnut semifreddo (white semifreddo (liquid fresh or UHT CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein)), strawberry puree), wild strawberry variegation (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins), La Romana chocolate tag (dark chocolate

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- cacao: 70% minimum (cacao Ecuador, sugar, cocoa butter, emulsifiers: sunflower lecithin). Decoration: cocoa butter, sugar, colourants: titanium dioxide, cocoa powder).

DOLCI VASETTI DELLA STORIA:

see the recipes for the corresponding cakes in the pastries section.

FIABA DI LAMPONI:

Body: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*. Fruit used: 148 g x 100 g), ALMOND semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Avola ALMOND pesto (Avola ALMONDS, flavourings)), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder (30%), dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, maltodextrin, sodium caseinate, vegetable fibres, stabilisers: guar flour, tara gum, flavourings).

Filling and decoration: fresh raspberries, roasted ALMOND slivers, icing sugar (sugar, corn starch (max 3%, not GMO)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

FROLLINA ALL'AMARENA:

Base: white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols)), amarena cherry variegation (sugar, cherries 30%, glucose syrup, water, vegetable hibiscus and carrot extracts. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins. - SULPHUR DIOXIDE (as residue)), white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, Cocoa BUTTER, CREAM powder. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut)).

Body: frozen CREAM (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Crema dal 1947 gelato (see the Gelato section), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Decoration: frozen CREAM (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Crema dal 1947 gelato (see the Gelato section), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, cocoa BUTTER, CREAM powder. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

FROLLINA ALLA CREMA DI NOCCIOLA AL CACAO:

Base: white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols)), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings).

Body: frozen CREAM (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Crema dal 1947 gelato (see the Gelato section), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Decoration: chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers:

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sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

GELATINI AL CIOCCOLATO:

chocolate CREAMy flavoured ice (microfiltered water, dextrose, chocolate powder, cocoa powder, natural vanilla flavouring), filled with Fiordilatte gelato (see the Gelato section), decorated with assorted crumbs and decorations (please ask the staff).

GELATINI ALLA FRAGOLA:

strawberry CREAMy flavoured ice (microfiltered water, fresh or frozen strawberries (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres, citric acid), filled with Fiordilatte gelato (see the Gelato section), decorated with assorted crumbs and decorations (please ask the staff).

GELATINI AL GELSO NERO:

black mulberry CREAMy flavoured ice (microfiltered water and black mulberry paste (mulberries, sugar, glucose syrup, acidifiers: citric acid and ascorbic acid, thickener: pectin, flavourings. Coloured with natural colourant: anthocyanins and chlorophyll. Preservative: potassium sorbate) with the addition of sucrose, dextrose, glucose syrup, vegetable fibres), filled with Fiordilatte gelato (see the Gelato section), decorated with assorted crumbs and decorations (please ask the staff).

GELATINI ALLA PESCA:

peach CREAMy flavoured ice (microfiltered water, fresh nectarines (36.4%), sucrose, dextrose, glucose syrup, vegetable fibres), filled with Fiordilatte gelato (see the Gelato section), decorated with assorted crumbs and decorations (please ask the staff).

GIROTONDO AI LAMPONI:

Body: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), organic extra raspberry jam (raspberries*, cane sugar*, lemon juice*). Fruit used: 148 g x 100 g), chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), gianduia (HAZELNUTS Piemonte IGP (50%)), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)) and HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm).

Decoration: chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), gianduia (HAZELNUTS Piemonte IGP (50%)), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), roasted whole tri-lobed HAZELNUTS IGP, HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin, with a grain size of 6 to 8 mm), fresh raspberries, cacao 22-24 (blend of fine cocoas 22-24) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

GIULIETTA:

Body: assorted gelato flavours (see the Gelato section). Decoration: assorted variegations and semifreddi (please ask the staff). La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

GOLOSA AI FRUTTI DI BOSCO:

Body: puff pastry base (WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Filling and decoration: red fruit variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid,

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vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate), mixed berries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

GOLOSA AL CIOCCOBISCOTTO:

Body: puff pastry base (WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Filling and decoration: cioccobiscotto variegation (sugar, vegetable oils (rapeseed, sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), fat-reduced cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, fat-reduced cocoa powder, cocoa powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

GRANDES PROFITEROLES:

Base: crunchy chocolate sponge cake (crunchy MILK coating (dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)), white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, cocoa BUTTER, CREAM powder. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut)), HAZELNUT crumbs), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)), puffs (EGGS, WHEAT flour, BUTTER, salt) filled with Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sucrose, skimmed MILK powder, glucose syrup, dextrose, maltodextrin, vegetable fibres and MILK proteins, guar flour, tara gum, natural vanilla flavouring, salt, curcumin) and covered with dark chocolate semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min)).

Decoration: roasted whole tri-lobed HAZELNUTS IGP, cocoa crumbs (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract), dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

GRANDES PROFITEROLES BLANCHES:

Base: crunchy chocolate sponge cake (crunchy MILK coating (dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)), white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, cocoa BUTTER, CREAM powder. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut)), HAZELNUT crumbs), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour,

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flavourings), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)), puffs (EGGS, WHEAT flour, BUTTER, salt) filled with Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt) and covered with mascarpone CREAM (fresh mascarpone (58.8%) (MILK CREAM, MILK, acidity regulator: citric acid), liquid fresh CREAM 35% (23.5%), EGG yolk, caster sugar).

Decoration: cacao 22-24 (blend of fine cocoas 22-24, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

HAPPY BIRTHDAY BACIO DI DAMA CON MANDORLE TOSTATE:

Base: Bacio di dama semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Bacio di dama con MANDORLE tostate gelato (see the Gelato section)), Cremino semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Cremino gelato (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour) and Bacio di Dama variegata (sugar, roasted ALMONDS (30%), vegetable oils (sunflower), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings).

Decoration: Bacio di dama variegata (sugar, roasted ALMONDS (30%), vegetable oils (sunflower), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings), Happy Birthday chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

HAPPY BIRTHDAY BISCOTTO DELLA NONNA:

Base: Biscotto della nonna semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Biscotto della nonna gelato (see the Gelato section)), CREAM semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), CREAM gelato (liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%), with the addition of CREAM base (skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, vegetable fibres, guar flour, tara gum), cioccobiscotto variegation (sugar, vegetable oils (rapeseed, sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), fat-reduced cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, fat-reduced cocoa powder, cocoa powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings) and cocoa shortbreads (common WHEAT flour, sugar, vegetable oils and fats (coconut, SOYA, sunflower, rapeseed), UHT whole MILK, BUTTER, fat-reduced cocoa powder, flavourings. Natural olive extract.

Decoration: Biscotto della nonna variegata (sugar, vegetable oils (rapeseed, sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), fat-reduced cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, fat-reduced cocoa powder, cocoa powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings), Happy Birthday chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

HAPPY BIRTHDAY CROCCANTE ALL'AMARENA:

Base: Croccante all'amarena semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Croccante all'amarena gelato (see the Gelato section)), Cremino semifreddo (white semifreddo extra

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(liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Cremino gelato (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour), visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring) and organic meringue spumini (organic cane sugar, organic EGG white)).

Decoration: dark chocolate brittle (semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)) and organic spumini (organic cane sugar, organic EGG white)), Happy Birthday chocolate tag (dark chocolate (95%) (cocoa paste, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, vanilla extract), cacao: 60% min, emulsifiers (magnesium salts of fatty acids, sucrose esters of fatty acids, colourants (titanium dioxide)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

LA NOSTRA SACHER:

Body: thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), dark chocolate gelato (microfiltered water, chocolate powder, sucrose, fat-reduced cocoa powder, skimmed MILK powder, CREAM powder, MILK protein, cocoa mass, stabilisers: carob seed flour, guar flour, natural flavourings), Fiordilatte gelato (see the Gelato section), organic apricot jam (apricots*, cane sugar*, lemon juice*). Fruit used: 142 g x 100 g), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Decoration: semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), chocolate pralines (dark chocolate 93% (cocoa mass, sugar, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring), cereal extrusion 3% (rice flour, sugar, fat-reduced cocoa powder, sunflower oil), cocoa BUTTER, coating agents: gum arabic, shellac. Cacao min. 60%), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

LA SETTANTESIMA:

Base: frozen chocolate variegation (dark chocolate gelato (microfiltered water, chocolate powder, sucrose, fat-reduced cocoa powder, skimmed MILK powder, CREAM powder, MILK protein, cocoa mass, stabilisers: carob seed flour, guar flour, natural flavourings), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER))).

Filling: assorted gelato flavours (see the Gelato section).

Decoration: dark chocolate chips (cacao: 54%) (cacao: 54%) (cocoa mass, sucrose, cocoa BUTTER. Emulsifier: SOYA lecithin, natural vanilla flavouring), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, Cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

LE STORIE DI EMMA:

• CREMA E CIOCCOLATO:

chocolate semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Cioccolato al latte gelato (see the Gelato section)), Crema dal 1947 semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Crema dal 1947 gelato (see the Gelato section))), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), roasted whole tri-lobed HAZELNUTS IGP;

• STRACCIATELLA E CRUMBLES:

Fiordilatte semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Fiordilatte gelato (see the Gelato section), Stracciatella semifreddo (white semifreddo extra (liquid fresh CREAM

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35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Stracciatella Grand Cru gelato (see the Gelato section), soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings) and cocoa crumbles (sugar, vegetable oils and fats (coconut, high oleic sunflower, cacao), rice flour, alkalised cocoa powder 9%, glucose syrup, natural olive extract);

- **YOGURT ALLA FRAGOLA (OR YOGURT AL LAMPONE):**

natural yoghurt semifreddo ((white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Yogurt al naturale gelato (see the Gelato section)), Strawberry semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Fragola gelato (fresh or frozen strawberries (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, sunflower lecithin, citric acid, stabilisers: xanthan gum, guar flour and microfiltered water)) Raspberry semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Lampone gelato (fresh or frozen raspberries (49.4%) with the addition of sucrose, glucose syrup, dextrose, vegetable fibres, sunflower lecithin, stabilisers: xanthan gum, guar flour, sunflower lecithin and microfiltered water)), strawberry variegation (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins)), fresh strawberries, glaze (glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate).

MANGO AND CHOCOLATE CAKE:

Body: mango crumbles (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols) with the addition of mango sauce (mango puree (Alphonso mango 37.5%, sugar, glucose syrup, dextrose, coconut cream, acidifiers (citric acid, malic acid), thickeners (agar-agar, pectin), colourants (curcumin, paprika extract), natural flavouring), and mango semifreddo (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein) and mango sauce (mango puree (Alphonso mango 37.5%, sugar, glucose syrup, dextrose, coconut cream, acidifiers (citric acid, malic acid), thickeners (agar-agar, pectin), colourants (curcumin, paprika extract), natural flavouring) (50%).

Decoration: fresh raspberries or seasonal fruits, chocolate sauce (please ask the staff) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MARGARET AI FRUTTI NERI:

Body: cocoa cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), organic blueberry jam (wild bilberries*, cane sugar*, lemon juice*. Fruit used: 143 g x 100 g), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings).

Decoration: dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), fresh black grapes, fresh blackberries, fresh blueberries, whole amarena cherries with stem (cherries, sugar, glucose-fructose syrup, amarena cherry juice, colourant: anthocyanins, carmine, acidifier: citric acid, flavourings, preservative: potassium sorbate, SULPHUR DIOXIDE (as residue)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MARGARET ALLA NOCCIOLA:

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Body: cocoa cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), HAZELNUT semifreddo (white semifreddo (fresh CREAM (90.9%) dextrose, fructose, modified starch, skimmed MILK powder, MILK protein) with the addition of pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP")), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings). Decoration: dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), roasted whole tri-lobed HAZELNUTS IGP, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MATTONELLA:

Body: sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), assorted gelato (see relevant gelato flavours in the Gelato section).

Filling and decoration: assorted crumbs and variegations. La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MERINGA AI FRUTTI DI BOSCO:

Body: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sucrose, skimmed MILK powder, glucose syrup, dextrose, maltodextrin, vegetable fibres and MILK proteins, guar flour, tara gum, natural vanilla flavouring, salt, curcumin), meringue semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), glucose-fructose syrup, WHEY powder, meringue crumbs (3%) (sugar, WHEAT starch, EGG white powder, flavouring), flavourings), red fruit variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate), organic meringue spumini (organic cane sugar, organic EGG white).

Decoration: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), red fruit variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate), mixed berries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MERINGA AL CIOCCOLATO:

Body: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), meringue semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), glucose-fructose syrup, WHEY powder (LACTOSE and MILK protein), meringue crumbs (3%) (sugar, WHEAT starch, EGG white powder, flavouring), flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin).

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Flavourings. Cacao: 60% min), vegetable fats (coconut)), organic meringue spumini (organic cane sugar, organic EGG white), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

Decoration: Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), chocolate decorations (sugar, cocoa BUTTER, whole MILK powder, cocoa paste, emulsifier: SOYA lecithin, natural vanilla flavouring), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MIMOSA:

sponge cake (whole EGGS, WHEAT flour, sugar), icing sugar (sugar, corn starch (max 3%, not GMO)), gelato flavours, assorted semifreddo and decorations (see the previous entries in the Pastry section).

La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MIMOSA AL CACAO:

thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), icing sugar (sugar, corn starch (max 3%, not GMO)), gelato flavours, assorted semifreddo and decorations (see the previous entries in the Pastry section). La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

MOUSSE:

Body: liquid fresh CREAM 35% (86.6%), sweet stabiliser (dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), cacao 22-24 (blend of fine cocoas 22-24), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder 20%, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings) with the addition of red fruits variegate (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate).

Decoration: cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), red and fresh fruit (please ask the staff) with icing sugar (sugar, corn starch (max 3%, not GMO)), and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

NOCCIOLONE:

Body: Cioccolatino di Luisa gelato (see the Gelato section) or L'altro Bacio di dama gelato (see the Gelato section).

Decoration: MILK chocolate and HAZELNUT CREAM (MILK chocolate (sugar, sunflower oil, skimmed MILK powder 12%, CREAM powder, fat-reduced cocoa powder 4%, cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings) and roasted whole tri-lobed HAZELNUTS IGP) or white chocolate and HAZELNUT CREAM (sugar, vegetable oils (sunflower, rapeseed), HAZELNUTS 20.0%, whole MILK powder, WHEY powder, LACTOSE, skimmed MILK powder, cocoa BUTTER, MILK protein, emulsifier (sunflower lecithin), flavourings and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

HANDMADE MINI PASTRIES WITH GELATO AND SEMIFREDDO:

- **BIGNÈ MIGNON:** puffs (EGGS, WHEAT flour, BUTTER, salt) filled with assorted semifreddi and glazed with coatings of your choice (please ask the staff);
- **BISCUIT MIGNON:** sponge cake (whole EGGS, WHEAT flour, sugar), thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao,

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honey, vanilla flavouring), MILK soaking syrup (fresh organic whole MILK** (59.3%), liquid fresh CREAM 35% (14.8%) with the addition of sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, maltodextrin, MILK protein, vegetable fibres, stabilisers: guar flour, tara gum, flavourings, salt), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), assorted semifreddi and decorations (see the previous entries in the Pastry section);

- **CANNOLO AND CANNOLO MIGNON:** cocoa cannolo (cocoa coating 19.5% (sugar, vegetable fats (coconut, cocoa BUTTER), fat-reduced cocoa powder, emulsifier: SOYA lecithin, natural vanilla flavouring), cocoa crumbs 26% (sugar, common WHEAT flour (gluten), EGG white, apricot kernels, cocoa powder 4%, leavening agents: ammonium bicarbonate, flavourings), WHEAT flour (gluten), sugar, caramelised sugar, EGG yolk powder, coconut oil, whole MILK powder, emulsifier: SOYA lecithin, sweet WHEY powder, salt) or mignon rice cannolo (cocoa coating 19.5% (sugar, vegetable fats (coconut, cocoa BUTTER), fat-reduced cocoa powder, emulsifier: SOYA lecithin, natural vanilla flavouring), WHEAT flour (gluten), caramelised puffed rice 17% (puffed rice, caster sugar, glucose syrup, caramelised sugar, sunflower oil, honey), sugar, caramelised sugar, EGG yolk powder, coconut oil, whole MILK powder, emulsifier: SOYA lecithin, sweet WHEY powder, salt) filled with assorted semifreddi (see the previous entries in the Pastry section).
- **ARTISAN SMALL CREAM HORNS IN PUFF PASTRY:** WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose), assorted semifreddi (see the previous entries in the Pastry section);
- **CIOCCOLATINI MIGNON:** Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)), assorted coatings and crumbs (see the previous entries in the Pastry section);
- **FRUTTINE MIGNON:** Sponge (whole EGGS, WHEAT flour, sugar), strawberry soaking syrup (microfiltered water, fresh or frozen strawberries (29.5%) and strawberry syrup (strawberry juice 53%, sugar, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Flavourings. Food colourants: anthocyanins)), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt). Decoration: fresh mixed berries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate);
- **PERLE CROCCANTI:** sponge cake (whole EGGS, WHEAT flour, sugar), thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), pesto di Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP"), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), assorted coatings and crumbs (see the previous entries in the Pastry section);
- **PRALINE MIGNON:** semifreddi, fillings, assorted coatings and decorations (see the previous entries in the Pastry section);
- **ROTOLINI MIGNON:** sponge cake (whole EGGS, WHEAT flour, sugar), thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), MILK soaking syrup (fresh organic whole MILK** (59.3%), liquid fresh CREAM 35% (14.8%) with the addition of sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, maltodextrin, MILK protein, vegetable fibres, stabilisers: guar flour, tara gum, flavourings, salt), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), semifreddi, assorted fillings and decorations (see the previous entries

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in the Pastry section);

• **SCACCHI RICOPERTI:** coconut chess piece (cocoa coating 19.5% (sugar, vegetable fats (coconut, cocoa BUTTER), fat-reduced cocoa powder, emulsifier: SOYA lecithin, natural vanilla flavouring), WHEAT flour (gluten), shredded coconut 15%, sugar, white coating (sugar, vegetable fats (coconut, cocoa BUTTER), LACTOSE (MILK), skimmed MILK powder, emulsifier: SOYA lecithin, natural flavourings), EGG yolk powder, coconut oil, whole MILK powder, sweet WHEY powder, emulsifier: SOYA lecithin, salt) or Amaretto chess piece (cocoa coating 19.5% (sugar, vegetable fats (coconut, cocoa BUTTER), fat-reduced cocoa powder, emulsifier: SOYA lecithin, natural vanilla flavouring), WHEAT flour (gluten), Amaretto crumbs 20% (sugar, apricot kernels, EGG white, leavening agents: sodium bicarbonate, ammonium bicarbonate, flavourings), sugar, caramelised sugar, EGG yolk powder, coconut oil, whole MILK powder, emulsifier: SOYA lecithin, sweet WHEY powder, salt) filled with assorted semifreddi (see the previous entries in the Pastry section).

PERLA NERA:

Pesto di NOCCIOLA trilobata gelato (see the Gelato section), intense gianduia semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), gianduia (HAZELNUTS Piemonte IGP (50%), fat-reduced cocoa powder, sunflower oil, sugar, dextrose. Emulsifier: SOYA lecithin. Flavourings)), cacao 22-24 (blend of fine cocoas 22-24), HAZELNUT dragées covered with MILK chocolate (MILK chocolate (sugar, cocoa BUTTER, whole MILK powder, cocoa paste, emulsifier: SOYA lecithin, vanillin), roasted HAZELNUT Piemonte IGP 40%, cocoa powder), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

PINOLONA:

Body: cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)), Cioccolato Fondente gelato (see the Gelato section), Cioccolato al LATTE gelato (see the Gelato section), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), toasted shelled pine nuts, dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring).

Decoration: toasted shelled pine nuts, soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), chocolate decorations (sugar, cocoa mass (43%), cocoa BUTTER (13%), emulsifier: SOYA lecithin, natural vanilla flavouring), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

REGINA DEL BOSCO:

Base: white crumbles (biscuits (rice flour, sugar, starch, BUTTER, olive oil, CREAM, MILK powder, dextrose, leavening agents: sodium bicarbonate, ammonium carbonate, salt, flavourings), vegetable fats (sunflower, cacao), sugar, skimmed MILK powder, dehydrated glucose syrup, ALMONDS, flavourings, emulsifier: SOYA lecithin, antioxidants: esters of ascorbic acid, tocopherols), roasted ALMOND slivers, organic pumpkin seeds, organic sunflower seeds, organic linseeds, poppy seeds, honey CREAM (honey 35%, glucose syrup, sugar, water, modified starch. Thickener: pectin. Flavourings).

Body: white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), mixed berry semifreddo (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), mixed berry puree (raspberries, blueberries, blackberries, red currants)), semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

Decoration: organic poppy seeds, fresh raspberries, fresh blackberries, fresh blueberries, icing sugar (sugar, corn starch (max 3%, not GMO)),

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chocolate decorations (sugar, cocoa mass (43%), cocoa BUTTER (13%), emulsifier: SOYA lecithin, flavouring: natural vanilla flavouring)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

RECIPE IN A MUG – BACIO DI DAMA CON MANDORLE TOSTATE:

Bacio di dama semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Bacio di dama con MANDORLE tostate gelato (see the Gelato section)), Cremino semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Cremino gelato (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour) and Bacio di Dama variegate (sugar, roasted ALMONDS (30%), vegetable oils (sunflower), HAZELNUT paste, cocoa powder, skimmed MILK powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings).

RECIPE IN A MUG – BISCOTTO DELLA NONNA:

Biscotto della nonna semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Biscotto della nonna gelato (see the Gelato section)), CREAM semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), CREAM gelato (liquid fresh CREAM 35% (27.4%), microfiltered water, condensed MILK (whole MILK, sucrose), EGG yolk (11-13.3%), with the addition of CREAM base (skimmed MILK powder, sucrose, dextrose, maltodextrin, glucose syrup, natural vanilla flavouring, MILK protein, stabilisers: carob seed flour, guar flour)), cioccobiscotto variegation (sugar, vegetable oils (rapeseed, sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), fat-reduced cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, fat-reduced cocoa powder, cocoa powder, LACTOSE, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings) and cocoa shortbreads (common WHEAT flour, sugar, vegetable oils and fats (coconut, SOYA, sunflower, rapeseed), UHT whole MILK, BUTTER, fat-reduced cocoa powder, flavourings. Natural olive extract).

RECIPE IN A MUG – CARAMELLO SALATO CON NOCI PECAN:

semifreddo with salted caramel and pecan NUTS (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Caramello salato con NOCI pecan gelato (see the Gelato section) and variegated with pecan NUTS (vegetable oil (sunflower), sugar, biscuits (WHEAT flour, sugar, BUTTER, salt), roasted pecan NUTS 10.0%, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, cocoa BUTTER, LACTOSE, CREAM powder, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), MILK protein, natural flavouring, flavourings).

RECIPE IN A MUG – RUBY & CARAMEL BON BON:

caramel semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring, with the addition of Ruby chocolate coating (vegetable oil (coconut), sugar, skimmed MILK powder, WHEY powder, chocolate from Ruby cocoa beans 5.0% (sugar, cocoa BUTTER, skimmed MILK powder, whole MILK powder, cocoa paste, emulsifier (SOYA lecithin), acidifier (citric acid), natural vanilla flavouring), concentrated beetroot juice, emulsifier (SOYA lecithin), flavourings).

RECIPE IN A MUG – CROCCANTE ALL'AMARENA:

Croccante all'amarena semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Croccante all'amarena gelato (see the Gelato section)), Cremino semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Cremino gelato (fresh organic whole MILK** (66.7%), sucrose, skimmed MILK powder, vegetable fats (coconut), glucose syrup, dextrose, maltodextrin, MILK protein, vegetable fibres, flavouring, carboxymethylcellulose, salt, flavourings, tara gum, guar flour), visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring), dark chocolate brittle (semi-soft dark chocolate glaze (soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings), dark chocolate Grand Cru (dark chocolate 80%

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(cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)) and organic spumini (organic cane sugar, organic EGG white)).

RECIPE IN A MUG – CROCCANTE DELLA NONNA:

Croccante della nonna semifreddo (white semifreddo extra (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), Croccante della nonna gelato (see the Gelato section), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)), Praline ALMONDS (ALMONDS (60%), sugar) and caramel variegation (glucose syrup, sugar, water, natural flavouring, flavourings, thickeners: agar-agar, pectin, xanthan gum).

RICOPERTA CROCCANTE:

Body: MILK CREAM (white semifreddo (liquid fresh CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), condensed MILK (whole MILK, sucrose)), crunchy MILK chocolate (MILK chocolate (sugar, sunflower oil, skimmed MILK powder 12%, CREAM powder, fat-reduced cocoa powder 4%, cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings), HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin)).

Decoration: crunchy MILK chocolate (MILK chocolate (sugar, sunflower oil, skimmed MILK powder 12%, CREAM powder, fat-reduced cocoa powder 4%, cocoa BUTTER. Emulsifier: SOYA lecithin. Flavourings), HAZELNUT crumbs (100% roasted HAZELNUTS, obtained by grinding roasted HAZELNUTS, of Italian origin)), roasted whole tri-lobed HAZELNUTS IGP, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

ROTOLINO:

thin cocoa sponge (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)), dark chocolate Grand Cru (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 60% min), vegetable fats (coconut)).

SEMIFREDDI ESTIVI:

• PANNA E FRAGOLA:

Base: organic strawberry jam (strawberries*, cane sugar*, lemon juice. Fruit used: 130 g x 100 g), white semifreddo (fresh CREAM (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), strawberry semifreddo (white semifreddo (fresh CREAM (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), strawberry puree).

Decoration: fresh strawberries, strawberry fruit glaze (glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), wild strawberry variegation with fructose (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins)), isomalt, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

• PANNA E PESCA:

Base: organic peach jam (peaches*, cane sugar*, lemon juice*. Fruit used: 120 g x 100 g), white semifreddo (fresh CREAM (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), peach semifreddo (white semifreddo (fresh CREAM (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), peach puree).

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Decoration: fresh peaches, peach fruit glaze (organic peach jam (50%) (peaches*, cane sugar*, lemon juice*. Fruit used: 120 g x 100 g), glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate)), isomalt, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

SNICKERS CAKE:

Base: frozen chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER)), peanut semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), PEANUT paste (PEANUT paste (100% PEANUTS, salted, roasted and refined))). Decoration: caramel toffee variegate and praline PEANUTS (MILK caramel paste (sweetened concentrated MILK (56%), glucose syrup, acidity regulator: sodium bicarbonate, preservative: potassium sorbate, thickener: agar-agar, flavourings), peeled praline PEANUTS (PEANUTS (60%), sugar (40%)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

SOUFFLÉ FREDDO AI FRUTTI ROSSI:

Body: red fruit soufflé (sponge cake (WHEAT flour, EGGS, sugar, water), visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring), wild strawberry variegation (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%))), cold CREAM (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), Crema dal 1947 gelato (see the Gelato section)), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt) and Visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring).

Decoration: strawberry fruit glaze (glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), wild strawberry variegation with fructose (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins), red fruit soufflé (sponge cake (WHEAT flour, EGGS, sugar, water), visciole cherries in syrup (sugar, water, agar-agar, tara gum, citrus zest, bitter ALMOND flavouring), wild strawberry variegation with fructose (fructose, strawberries 33%, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins), wild strawberries or fresh strawberries, whole amarena cherries with stem (cherries, sugar, glucose-fructose syrup, amarena cherry juice, colourant: anthocyanins, carmine, acidifier: citric acid, flavourings, preservative: potassium sorbate, SULPHUR DIOXIDE (as residue)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

SPONGE CAKE – CARAMEL:

Base: cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), chocolate soaking syrup (fresh whole MILK** (67.6%), sucrose, 22-24 cocoa powder (30%), vegetable fats (coconut), partially skimmed MILK powder, dextrose, MILK protein,

dehydrated glucose syrup, stabilisers: vegetable fibre, carob seed flour, flavourings), caramel semifreddo (white semifreddo (liquid fresh or UHT CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), caramel spread (vegetable oil (sunflower), sugar, caramelized sugar 14%, whole MILK powder, skimmed MILK powder, dried glucose syrup, maltodextrin, concentrated CREAM, aromatic caramel preparation (sugar, dried glucose syrup, BUTTER, CREAM), emulsifier: (SOYBEAN lecithin), natural flavouring)).

Decoration: caramel spread (vegetable oil (sunflower), sugar, caramelized sugar 14%, whole MILK powder, skimmed MILK powder, dried glucose syrup, maltodextrin, concentrated CREAM, aromatic caramel preparation (sugar, dried glucose syrup, BUTTER, CREAM), emulsifier: (SOYBEAN lecithin), natural flavouring)), mixed praline crumbs (sugar, PEANUTS (40%), HAZELNUTS (20%)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

SPONGE CAKE – DATES AND DARK CHOCOLATE:

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Base: cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), chocolate soaking syrup (fresh whole MILK** (67.6%), sucrose, 22-24 cocoa powder (30%), vegetable fats (coconut), partially skimmed MILK powder, dextrose, MILK protein, dehydrated glucose syrup, stabilisers: vegetable fibre, carob seed flour, flavourings), date semifreddo (white semifreddo (liquid fresh or UHT CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), date spread (dates, sugar, glucose syrup)), soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: SOYA lecithin. Flavourings).

Decoration: soft chocolate coating (chocolate powder 50% (sugar, cocoa powder. Cacao 32% min), sunflower oil, sugar. Emulsifier: **SOYA** lecithin. Flavourings), whole dates (dates, sugar, glucose syrup), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

Sponge cake – hazelnut cream cocoa biscuits:

Base: cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), chocolate soaking syrup (fresh whole MILK** (67.6%), sucrose, 22-24 cocoa powder (30%), vegetable fats (coconut), partially skimmed MILK powder, dextrose, MILK protein, dehydrated glucose syrup, stabilisers: vegetable fibre, carob seed flour, flavourings), chocolate and hazelnut CREAM semifreddo (white semifreddo (liquid fresh or UHT CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), cocoa HAZELNUT spread (sugar, vegetable oil (sunflower), SOYA flour, cocoa powder, HAZELNUT paste (1.5%), emulsifier: SOYA lecithin, cocoa BUTTER, flavourings)), cioccobiscotto variegation (sugar, vegetable oils (sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, lactose, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings).

Decoration: cioccobiscotto variegation (sugar, vegetable oils (sunflower), cocoa biscuit crumbs (20%) (WHEAT flour, sugar, BUTTER, margarine: vegetable oils and fats (coconut, sunflower), cocoa powder (5.5%), glucose syrup, EGG powder, leavening agents: ammonium bicarbonate, salt, flavourings), HAZELNUT paste, cocoa powder, skimmed MILK powder, lactose, emulsifier: SOYA lecithin, cocoa BUTTER, MILK protein, flavourings), cocoa shortbreads (common WHEAT flour type 00, sugar, vegetable oils (coconut, sunflower), BUTTER, cocoa powder, natural flavourings), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

Sponge cake – milk and raspberries:

Base: sponge cake (WHEAT flour, EGGS, sugar, water), MILK soaking syrup (fresh whole MILK** (66,7%), sucrose, skimmed MILK powder, glucose syrup powder, coconut fat, dextrose, maltodextrin, MILK protein, thickeners: carob seed flour, guar flour, salt, flavourings), MILK semifreddo (white semifreddo (liquid fresh or UHT CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), condensed MILK (whole MILK, sucrose raspberry variegation (sugar, raspberries 33%, glucose syrup. Acidifier: citric acid. Thickener: pectin. Flavourings. Food colourants: anthocyanins).

Decoration: fresh raspberries, icing sugar (sugar, corn starch (max 3%, not GMO)), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

Sponge cake – pistachio:

cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, cocoa BUTTER), chocolate soaking syrup (fresh whole MILK** (67.6%), sucrose, 22-24 cocoa powder (30%), vegetable fats (coconut), partially skimmed MILK powder, dextrose, MILK protein, dehydrated glucose syrup, stabilisers: vegetable fibre, carob seed flour, flavourings), Pesto di PISTACHIO semifreddo (white semifreddo (liquid fresh or UHT CREAM 35% (90.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), PISTACHIO pesto (PISTACHIOS)), PISTACHIO spread (PISTACHIO spread (sugar, PISTACHIOS 20%, sunflower oil, skim MILK powder, CREAM powder, cocoa BUTTER. Emulsifying agents: SOY lecithin. Food colours: copper complexes of chlorophylls, curcumin. Flavours).

Decoration: PISTACHIO spread (sugar, PISTACHIOS 20%, sunflower oil, skim MILK powder, CREAM powder, cocoa BUTTER. Emulsifying agents: SOY lecithin. Food colours: copper complexes of chlorophylls, curcumin. Flavours) and shelled PISTACHIOS, La Romana chocolate

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tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

STECCHINI:

Filling: assorted gelato flavours (see the Gelato section).

Coating: dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)).

STECCHI GELATO:

Filling: assorted gelato flavours (see the Gelato section).

Coating: dark chocolate coating (dark chocolate 80% (cocoa mass, sugar, cocoa BUTTER, fat-reduced cocoa powder, emulsifier: SOYA lecithin, flavourings. Cacao: 60% min), vegetable fats (coconut)) or MILK chocolate coating (MILK chocolate 65% (sugar, skimmed MILK powder, cocoa BUTTER, fat-reduced cocoa powder, CREAM powder. Emulsifier: SOYA lecithin. Flavourings. Cacao: 25% min), vegetable fats (coconut)) or white chocolate coating (white chocolate 70% (sugar, skimmed MILK powder, cocoa BUTTER, CREAM powder. Emulsifier: SOYA lecithin. Flavourings), vegetable fats (coconut)) or caramel coating (white chocolate 40% (sugar, skimmed MILK powder, cocoa BUTTER. Emulsifier: SOYA lecithin), vegetable fats (coconut), glucose syrup, caramelised sugar, BUTTER powder, CREAM powder. Natural flavourings), decorated with assorted crumbs (please ask the staff).

TARTELLETTA ALLA FRUTTA:

type 00 WHEAT flour, vegetable margarine (vegetable fats: palm, water, vegetable oil: sunflower, mono- and di-glyceride emulsifier of fatty acids E471, salt, flavorings, acidity correctors: citric acid E330), sugar, EGG, LUPINI flour, BARLEY malt, flavorings, BUTTER, BUTTER aroma, colorings: mixture of carotenoids and paprika extract), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt), fresh strawberries, raspberries, blueberries and blackberries, , glaze (glucose syrup, water, sugar, Stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

TIRAMISÙ:

• CLASSICO:

thin cocoa sponge cake (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), coffee soaking syrup (microfiltered water, organic soluble coffee), mascarpone CREAM (fresh mascarpone (58.8%) (MILK CREAM, MILK, acidity regulator: citric acid), liquid fresh CREAM 35% (23.5%), EGG yolk, caster sugar), dark chocolate crumbs (sugar, cocoa paste, cocoa BUTTER, emulsifier: SOYA lecithin, natural vanilla flavouring), cacao 22-24 (blend of fine cocoas 22-24), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

• CROCCANTE:

thin cocoa sponge cake (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), coffee soaking syrup (microfiltered water, organic soluble coffee), mascarpone CREAM (fresh mascarpone (58.8%) (MILK CREAM, MILK, acidity regulator: citric acid), liquid fresh CREAM 35% (23.5%), EGG yolk, caster sugar), crunchy ALMOND crumbs (sugar, HAZELNUT granules, ALMOND granules, natural flavourings (vanillin)), cacao 22-24 (blend of fine cocoas 22-24), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

• MIRTILLI E AMARETTI:

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thin cocoa sponge cake (whole EGGS, WHEAT flour, sugar, cacao, honey, vanilla flavouring), chocolate soaking syrup (fresh organic whole MILK** (67.6%), sucrose, cocoa powder, dextrose, vegetable fats (coconut), skimmed MILK powder, MILK protein, sodium caseinate, maltodextrin, sunflower lecithin, stabilisers: carob seed flour, guar flour, flavourings), mascarpone CREAM (fresh mascarpone (58.8%) (MILK CREAM, MILK, acidity regulator: citric acid), liquid fresh CREAM 35% (23.5%), EGG yolk, caster sugar), organic blueberry jam (wild bilberries*, cane sugar*, lemon juice*. Fruit used: 143 g x 100 g), amaretti biscuits (sugar, apricot KERNELS (20%), EGG white, LACTOSE and MILK proteins, leavening agents (sodium bicarbonate). natural flavouring), fresh blueberries, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

TORTA DI FRUTTA FRESCA:

Body: sponge cake (whole EGGS, WHEAT flour, sugar), strawberry soaking syrup (microfiltered water, fresh or frozen strawberries (29.5%) and strawberry juice (strawberry juice 53%, sugar, glucose syrup, vegetable safflower extract. Acidifier: citric acid. Flavourings. Food colourants: anthocyanins)), Chantilly CREAM semifreddo (sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar), crème pâtissière base (fresh organic whole MILK** (50%), liquid fresh CREAM 35% (13.6%), EGG yolk (9%) with the addition of sucrose, skimmed MILK powder, glucose syrup powder, dextrose, maltodextrin, vegetable fibres, MILK protein, stabilisers: carob seed flour, tara gum, guar flour, natural vanilla flavouring, salt, curcumin), crème pâtissière (sugar, skimmed MILK powder, modified starches, CREAM powder, dextrose. Thickeners: disodium phosphate, tetrasodium diphosphate, sodium alginate, calcium sulphate. Food colourant: beta-carotene. Preservative: potassium sorbate. Natural flavourings. Salt).

Decoration: fresh fruit, glaze (glucose syrup, water, sugar, stabilisers: pectin, amidated pectin, xanthan gum. Acidity regulators: citric acid, disodium diphosphate. Preservative: potassium sorbate), La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

TORTA GELATO:

Body: three assorted gelato flavours (see the Gelato section). Decoration: various semifreddi, assorted crumbs and variegations (please ask the staff). La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

TORTINO AL DATTERO E CARMELLO:

Body: frozen chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, Cocoa BUTTER)), dates semifreddo ((sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar) and date spread (dates, sugar, glucose syrup) (50%)).

Decoration: caramel spread (sunflower oil, sugar, caramelized sugar, skim MILK powder, CREAM powder, glucose syrup powder, BUTTER powder, cocoa BUTTER. Emulsifying agent: SOY lecithin. Natural flavours), dates and dates variegate (date spread (dates, sugar, glucose syrup) (50%) and spongecake (WHEAT flour, EGGS, sugar, water)). Chocolate decorations (sugar, cocoa BUTTER, whole MILK powder, cocoa paste, emulsifier: SOYA lecithin, natural vanilla flavouring) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

TORTINO AL DATTERO E PISTACCHIO:

Body: frozen chocolate variegation (Cioccolato Fondente gelato (see the Gelato section), cocoa sponge cake (WHEAT flour, EGGS, sugar, water, bitter cocoa (cocoa powder 22-24%, Cocoa BUTTER)), dates semifreddo ((sweetened whipped CREAM (liquid fresh CREAM 35% (90.9%), caster sugar) and date spread (dates, sugar, glucose syrup) (50%)).

Decoration: PISTACHIO CREAM (sugar, PISTACHIOS 20%, sunflower oil, skimmed MILK powder, CREAM powder, Cocoa BUTTER, emulsifier: SOYA lecithin. Food colourants: copper complexes of chlorophylls, curcumin. Flavourings), dates and dates variegate (date spread (dates, sugar, glucose syrup) (50%) and spongecake (WHEAT flour, EGGS, sugar, water)). Chocolate decorations (sugar, cocoa BUTTER, whole MILK powder, cocoa paste, emulsifier: SOYA lecithin, natural vanilla flavouring) and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

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TWIN TOAST:

• CINNAMON SEMIFREDDO AND BANANAS:

Body: toasted bread (WHEAT flour, whole WHEAT flour, water, EGGS, sugar, milk, yeast, vanilla flavouring, salt), cinnamon semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), cinnamon (5%).

Decoration: bananas and fresh mint leaves and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

• HAZELNUT SEMIFREDDO, RED FRUITS AND RASPBERRIES:

Body: toasted bread (WHEAT flour, whole WHEAT flour, water, EGGS, sugar, milk, yeast, vanilla flavouring, salt), HAZELNUT semifreddo (white semifreddo (fresh CREAM (90.9%) dextrose, fructose, modified starch, skimmed MILK powder, MILK protein) with the addition of pesto of Piedmont tri-lobed HAZELNUT IGP (100% HAZELNUTS; product obtained exclusively from "HAZELNUT Piemonte IGP")) (12%).

Decoration: red fruits variegate (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup, acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate), fresh raspberries and fresh mint leaves and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

• PISTACHIO SEMIFREDDO, PEACH AND BLUEBERRIES:

Body: toasted bread (WHEAT flour, whole WHEAT flour, water, EGGS, sugar, milk, yeast, vanilla flavouring, salt), PISTACHIO semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), PISTACHIO pesto (PISTACHIOS) (12%).

Decoration: peach compote variegation (peaches (60%), sugar syrup (sugar, water), glucose syrup, acidifier: citric acid, thickener: pectin, flavourings, preservative: potassium sorbate, vegetable extracts, colourants: riboflavin, beta-carotene), fresh blueberries and fresh mint leaves and La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

WILLIAM AND CAKE:

William Base: puff pastry base (WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose), caramel semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring), melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring).

William decoration: caramel semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein) melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring), Praline ALMONDS (ALMONDS (60%), sugar), melted caramel flavoured chocolate (vegetable oil (sunflower), sugar, caramelised sugar, whole MILK powder, skimmed MILK powder, glucose syrup, maltodextrins, concentrated CREAM, aromatic caramel flavoured prepared base (sugar, glucose syrup, BUTTER, CREAM), emulsifier (SOYA lecithin), natural flavouring).

Cake base: puff pastry (WHEAT flour, vegetable margarine (vegetable oils and fats (fats (cocoa BUTTER, coconut), oils (high oleic sunflower)), water, salt (1%), concentrated lemon juice), water, salt, icing sugar, glucose), white chocolate semifreddo (white semifreddo (liquid fresh CREAM 35% (86.9%), dextrose, fructose, modified starch, skimmed MILK powder, MILK protein), white chocolate (vegetable oil (sunflower), sugar, glucose syrup, skimmed MILK powder, whole MILK powder, LACTOSE, CREAM powder, maltodextrins, cocoa BUTTER, MILK protein, emulsifier (SOYA lecithin), flavourings), red fruit variegation (mixed berries (raspberries, strawberries, red currants), sugar, glucose syrup,

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acidifier: citric acid, vegetable extracts, thickeners: pectin, xanthan gum, flavourings, preservative: potassium sorbate).

Cake decoration: icing sugar (sugar, corn starch (max 3%, not GMO)), fresh raspberries, La Romana chocolate tag (dark chocolate - cacao: 70% minimum (cacao Ecuador, sugar, cocoa BUTTER, emulsifiers: sunflower lecithin). Decoration: cocoa BUTTER, sugar, colourants: titanium dioxide, cocoa powder).

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