

Who we are

- Pastry chefs since 1885
- 14 confectionery shops between Milan, Genoa, Chiavari and Rapallo
- 6 of them in Milan in the center of the city
- 3 artisanal laboratories with daily production; 1 laboratory for the Packed production
- High quality trusted brand in artisanal production
- Fewer ingredients = cleaner products

Contacts

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Product values

EXCELLENCE

HIGH QUALITY

TRADITION

INNOVATION

Lagaccio biscuits: from the Genoese tradition, are butter biscuits, crumbly and light, leavened for 28 hours with mother yeast

Mescolanza: small butter biscuits with various shapes, genuine and tasty, ideal for breakfast, for a tea or a snack.

Canestrelli: Ligurian specialties of shortcrust pastry with butter, with the characteristic shape of a flower with a hole in the center.

Pandolce: the genoese Pandolce, also called Panettone of Genoa, is a naturally leavened specialty, a mixture rich in candied fruit, sultana raisins and mediterranean pine nuts.

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