



Giordano is an artisan pastry and biscuit workshop. These desserts are prepared following the recipes of the ancient Campania, Calabrian and Sicilian pastry tradition.



Lemon Delizia Sponge Cake

#340902 6/4.23 oz.

These lemon delights are formed by a soft dome of sponge cake and a tasty Sorrento lemon cream.



Ricotta & Pear Cake

#340900 8/4.23 oz.

Delicate ricotta and Williams pear cream enclosed in two hazelnut biscuits.



Neopolitan Rhum Baba

#340906 10/4.23 oz.

Soft leavened dough with rum syrup.



Neopolitan Small Sfogliatelle

#344421 120/2 oz.

Crunchy casing and a filling based on ricotta, candied citrus fruits and semolina.



Pastiera Whole Cake

#340908 1/10"

Shortcrust pastry cake filled with a mixture of ricotta, sugar, eggs, candied citrus peel and wheat boiled in milk, scented with orange blossom.



Red Fruit Topped Cheesecake

#340904 10/4.2 oz.

The cream cheese is blended with red fruit jam to create a soft mousse, placed on a crunchy biscuit base.



Nutella Cheesecake

#340910 8/3.53 oz.

The cream cheese is blended with Nutella to create a soft mousse, placed on a crunchy biscuit base.



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