



CAMPIDOGLIO

PASTICCIERI IN SICILIA DAL 1964

Catalogue Desserts
Sicilian Ricotta Cream



CAMPIDOGLIO

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The ice cream parlor and graniteria start up in Sant 'Agata di Militello in Sicily in 1930.

The founder Mr Rosario Calanni Billa starts his production and sale as in the parlor as through the city streets, using a refrigerated tricycle, two were the flavors of ice cream, lemon and chocolate, and obviously the famous lemon granita. The spouses Rosario Calanni Billa jr. and his wife Agostina Rosella, following the tradition of his father Mr Rosario, founded the Bar Gelateria e Pasticceria "CAMPIDOGLIO". Continuing the family business and enriching it with new flavours and introducing new types of ice cream and granita (walking cones, mignon cones, ice cream cookies, tartufi, frozen desserts and cakes, cassatelle ...) as well as a whipcream of extraordinary sweetness. Furthermore, they started out the pastry bakery becoming a point of excellence with regard to the processing of almonds (Sicilian Amaretti) and ricotta cheese (Sicilian Cannoli and Cassate). Gives its origins "BAR CAMPIDOGLIO S.a.s". The sons Giuseppe and Sebastiano Calanni Billa, being the third generation, continue the activity handed down by their grandfather using the old recipes and processing methods.



PHILOSOPHY

Today, as in 1930, nothing has changed in the way of producing. The products are conceived just like 80 years ago, strictly handmade. It's strategic the choice of raw materials where they use only natural products and of high quality. The ancient and traditional recipes, and then processing purely artisanal, has allowed the "CAMPIDOGLIO" to continue forward in time reaching important commercial results.

BUSINESS DEVELOPMENT DESSERTS

The great search of typical Sicilian products has led us to carry out a policy of expansion that goes beyond Sicily. The investments are oriented towards a production always and anyhow artisanal in order to implement the fundamental characteristics that are the basis of our mission: craftsmanship and quality. The sales channel of reference is HORECA with particular attention to catering. The products of the so-called "excellence", aimed at a high target customer, that we sell abroad are the classic Sicilian desserts well known:





SICILIAN CASSATA AND SICILIAN CANNOLI

The processing methods are artisan and the raw material is carefully chosen not minding the supply cost but only considering the highest quality. The ricotta cheese, purely of sheep, coming from Nebrodi Park and the Madonie Park, is always tasted before moving to the processing stage; the marzipan has the right consistency between sugar and almonds (from the province of Syracuse); the chocolate chips are of first choice as well as the candied fruit. The product, although sweet, shows a certain balance between the ingredients, leaving a pleasant and unforgettable aftertaste.

AMARETTI OF SICILY

The commitment of our pastry chefs, the sweetness, the quality of our almonds makes us obtain as a result a unique sweet in its genre. The processing of the almond dough is made totally by hand, using Sicilian almonds, with no added colors or preservatives. The honey comes from the Nebrodi Park and is purely biological. A perfect combination of the right consistency of the dough, a delicate aroma and where the taste of sugar is barely felt. An excellent sweet with a variety of flavours such as Sicilian pistachio, hazelnut of the Langhe, tangerine from Sicily. This product does not contain fanine.

ICE CREAM

We produce ice cream since the 30s. Our ice cream tartufi as well as our walking mignon cones are handmade "one by one". The dried fruit is refined by stone rollers. Inside the truffle ice cream there's a heart of extraordinary sweetness. A variety of flavours: ranging from pistachio of Sicily, Sicilian almond, hazelnut of Piemonte IGP "Gentile delle Langhe" to the dark chocolate of Modica & Cinnamon.





Sicilian Cannoli With
Ricotta Cream

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Sicilian Cannoli Kits Frozen Mini 12 With Ricotta Cream



Code: 1048

Description: Sicilian Cannoli Kit

Size: Mini

Number of Cannoli Shells: 12

Sac A Poche Ricotta Weight: 250 gr

Bag of pistachio: 5 gr

Icing sugar: 5 gr

Package for Box: 5

Boxes for Pallet: 160

Packages for Pallet: 800

Shelf Life: 18 months

RETAIL



Pistachio



Vanilla



Chocolate



Flour



Sugar



Milk

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Sicilian Cannoli Kits Frozen Mini 25 With Ricotta Cream



Code: 1046

Description: Sicilian Cannoli Kit

Size: Mini

Number of Cannoli Shells: 25

Sac A Poche Ricotta Weight: 500 gr

Bag of pistachio: 10 gr

Icing sugar: 10 gr

Package for Box: 6

Boxes for Pallet: 60

Packages for Pallet: 360

Shelf Life: 18 months

RETAIL



Pistachio



Vanilla



Chocolate



Flour



Sugar



Milk

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Sicilian Cannoli Kits Mini 50 With Ricotta Cream



Code: 1044

Description: Sicilian Cannoli Kit

Size: Mini

Number of Cannoli Shells: 50

Sac A Poche Ricotta Weight: 1000 gr

Bag of pistachio: 2x10 gr

Icing sugar: 1x10 gr

Package for Box: 4

Boxes for Pallet: 60

Packages for Pallet: 240

Shelf Life: 18 months

FOODSERVICE



Pistachio



Vanilla



Chocolate



Flour



Sugar



Milk

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Sicilian Cannoli Kits Frozen Large 3 With Ricotta Cream



Code: 1047

Description: Sicilian Cannoli Kit

Size: Large

Number of Cannoli Shells: 3

Sac A Poche Ricotta Weight: 215 gr

Bag of pistachio: 5 gr

Icing sugar: 5 gr

Package for Box: 5

Boxes for Pallet: 160

Packages for Pallet: 800

Shelf Life: 18 months

RETAIL



Pistachio



Vanilla



Chocolate



Flour



Sugar



Milk

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Sicilian Cannoli Kits Frozen Large 7 With Ricotta Cream



Code: 1045

Description: Sicilian Cannoli Kit

Size: Large

Number of Cannoli Shells: 7

Sac A Poche Ricotta Weight: 500 gr

Bag of pistachio: 5 gr

Icing sugar: 5 gr

Package for Box: 6

Boxes for Pallet: 60

Packages for Pallet: 360

Shelf Life: 18 months

RETAIL



Pistachio



Vanilla



Chocolate



Flour



Sugar



Milk

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Sicilian Cannoli Kits Frozen Large 14 With Ricotta Cream



Code: 1043

Description: Sicilian Cannoli Kit

Size: Large

Number of Cannoli Shells: 14

Sac A Poche Ricotta Weight: 1000 gr

Bag of pistachio: 10 gr

Icing sugar: 10 gr

Package for Box: 4

Boxes for Pallet: 60

Packages for Pallet: 240

Shelf Life: 18 months

FOODSERVICE



Pistachio



Vanilla



Chocolate



Flour



Sugar



Milk

Sicilian Cannoli Kits Frozen With Ricotta Cream



Codice: 1050

Description: Sicilian Cannoli Kit

Size: Large

Number of Cannoli Shells: 56 (4x14)

Sac A Poche Ricotta Weight: 4kg

Bag of pistachio: 4x10 gr

Icing sugar: 4x10 gr

Package for Box: 56 cannoli

Boxes for Pallet: da 60

Shelf Life: 18 months

FOODSERVICE

Codice: 1051

Description: Sicilian Cannoli Kit

Size: Mini

Number of Cannoli Shells: 200 (4x50)

Sac A Poche Ricotta Weight: 4kg

Bag of pistachio: 8x10 gr

Icing sugar: 4x10 gr

Package for Box: 200 cannoli

Boxes for Pallet: da 60

Shelf Life: 18 months



Pistachio



Vanilla



Chocolate



Flour



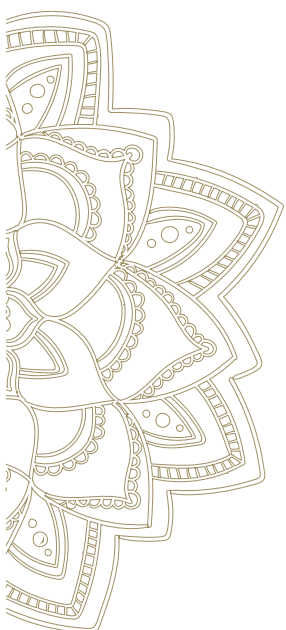
Sugar



Milk

CAMPIDOGLIO
PASTICIERI IN SICILIA DAL 1964

Cannolo Cream Cake of Sicily



CAMPIDOGGIO
PASTICCIERI IN SICILIA DAL 1964

Cannolo Cream Cake and Lemon Frozen



Code: T1117 - T1116

Net weight: 0,650 Kg. - 1,100 Kg.

Quantity per pack: 6 packs

Pallet packaging: 132 - 60 boxes

Pallet units: 792 - 360

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Cannolo Cream Cake and Tangerine Frozen



Code: T1121 - T1120

Net weight: 0,650 Kg. - 1,100 Kg.

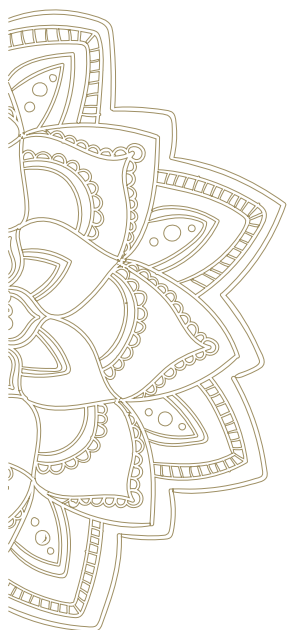
Quantity per pack: 6 packs

Pallet packaging: 132 - 60 boxes

Pallet units: 792 - 360

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGGIO
PASTICCIERI IN SICILIA DAL 1964

Cannolo Cream Cake and Pear Frozen



Code: T1111 - T1110

Net weight: 0,650 Kg. - 1,100 Kg.

Quantity per pack: 6 packs

Pallet packaging: 132 - 60 boxes

Pallet units: 792 - 360

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Cannolo Cream Cake and Berries Frozen



Code: T1119 - T1118

Net weight: 0,650 Kg. - 1,100 Kg.

Quantity per pack: 6 packs

Pallet packaging: 132 - 60 boxes

Pallet units: 792 - 360

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGLIO
PASTICIERI IN SICILIA DAL 1964

Cannolo Cream Cake and Pistachio Frozen



Code: T1113 - T1112
Net weight: 0,650 Kg. - 1,100 Kg.
Quantity per pack: 6 packs
Pallet packaging: 132 - 60 boxes
Pallet units: 792 - 360
Shelf Life: 18 months
Storage: frozen food



CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Cannolo Cream Cake and Hazelnut Frozen



Code: T1123 - T1122

Net weight: 0,650 Kg. - 1,100 Kg.

Quantity per pack: 6 packs

Pallet packaging: 132 - 60 boxes

Pallet units: 792 - 360

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Mascarpone Cream Torte Frozen



Code: T1125 - T1124

Net weight: 0,550 Kg. - 0,900 Kg.

Quantity per pack: 6 packs

Pallet packaging: 132 - 60 boxes

Pallet units: 792 - 360

Shelf Life: 18 months

Storage: frozen food

Semi-Finished Products



Code: packed in sac a poche

Net weight: from 250g (8.81oz) to 1000g (35.27oz)

Quantity per pack:

Pallet packaging:

Pallet units:

Shelf Life: 18 months

Storage: frozen food

Ricotta cream filing

Code: packed in buckets

Net weight: from 3 kg (6.61lb) to 10 kg (22.04lb)

Quantity per pack:

Pallet packaging:

Pallet units:

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGLIO
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Desserts Sicilian Ricotta Cream



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Dessert Sicilian Ricotta Cream Biscuit and wild Berries



Code: M2111

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food



Dessert Sicilian Ricotta Cream Biscuit and Pears



Code: M2110

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food



Dessert Sicilian Ricotta Cream Biscuit and Tangerine



Codice: M2112

Peso netto: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food

Dessert Sicilian Ricotta Cream Biscuit and Orange



Code: M2113

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food

Dessert Sicilian Ricotta Cream Biscuit and Lemon



Code: M2114

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food

CAMPIDOGLIO
PASTICCIERI IN SICILIA DAL 1964

Dessert Sicilian Ricotta Cream Cannolo



Code: M2118

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food



Dessert Sicilian Ricotta Cream Biscuit and Pistachio

Code: M2115

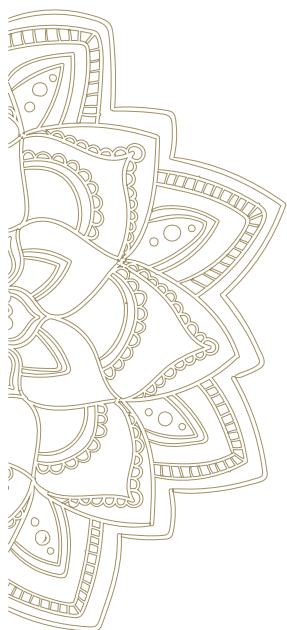
Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food



CAMPIDOGLIO
PASTICIERI IN SICILIA DAL 1964

Dessert Sicilian Ricotta Cream Biscuit and Hazelnut



Code: M2116

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food



Dessert Sicilian Ricotta Cream Biscuit and Salted Caramel

Code: M2117

Net weight: 110 gr.

Quantity per pack: 18 packs

Pallet quantity: 160 boxes of 2880 pieces

Shelf Life: 18 months

Storage: frozen food



MADE IN SICILY - ITALY



AUTHENTIC ITALIAN PASTRIES



CAMPIDOGGIO

PASTICCIERI IN SICILIA DAL 1964

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