

PASTICCERIA VENETA

EST 1978

VENEZIA



la magica pasticceria

THE MAGIC PASTRY



NOVITÀ



PESO
WEIGHT



SCONGELAMENTO
THAWING







+4°C
CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES





CROSTATATA INTEGRALE
ARANCIA E ZENZERO
ORANGE & GINGER TART



PRODUCT CODE				
PRE-CUT 21S	1.000 gr	2-3 hours	72 hours	16





CROSTATATA CREMA GIANDUIA
HAZELNUT TART



PRODUCT CODE				
PRE-CUT 221	900 gr	2-3 hours	72 hours	16





CHEESE CAKE AL
CARAMELLO SALATO
SALTED CARAMEL CHEESE CAKE



PRODUCT CODE				
PRE-CUT 224	1.500 gr	2-3 hours	48 hours	14





PROFITEROLES PISTACCHIO
(VASCHETTA)
PISTACHIO PROFITEROLES



PRODUCT CODE				
222	1.300 gr	3 hours	48 hours	

MERINGATA AL CARAMELLO SALATO
SALTED CARAMEL MERINGUE SLICE







PRODUCT CODE				
223	900 gr	30 min	24 hours	

novità 2023
NEW IN 2023





CROSTATA ALLE MELE
APPLE TART



PRODUCT CODE				
034	1.400 gr	4 hours	72 hours	
PRE-CUT 090	1.400 gr	4 hours	72 hours	16





CROSTATA AL CACAO
COCOA TART



PRODUCT CODE				
040	1.400 gr	3-4 hours	72 hours	
PRE-CUT 091	1.400 gr	3-4 hours	72 hours	16





TORTA DELLA NONNA
GRANDMA'S CAKE



PRODUCT CODE				
056	1.400 gr	3-4 hours	72 hours	
PRE-CUT 094	1.400 gr	3-4 hours	72 hours	16





CROSTATA ALLE PERE
PEAR TART



PRODUCT CODE				
046	1.400 gr	4 hours	72 hours	
PRE-CUT 097	1.400 gr	4 hours	72 hours	16





CROSTATA AL LIMONE
LEMON TART



PRODUCT CODE				
033	1.400 gr	4 hours	72 hours	
PRE-CUT 096	1.400 gr	4 hours	72 hours	16

CROSTATA DI MANDORLE
ALMOND TART



PRODUCT CODE				
038	1.300 gr	4 hours	72 hours	
PRE-CUT 092	1.300 gr	4 hours	72 hours	16

CLASSICHE



PESO
WEIGHT



SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES

CROSTATA DI NOCI
WALNUT TART



PRODUCT CODE				
039	1.300 gr	4 hours	72 hours	
PRE-CUT 093	1.300 gr	4 hours	72 hours	16

CROSTATA AI FRUTTI DI BOSCO
MIXED BERRIES TART



PRODUCT CODE				
080	1.400 gr	4-5 hours	48 hours	
PRE-CUT 080P	1.400 gr	4-5 hours	48 hours	14

CROSTATA DI FRUTTA MISTA
CIRCULAR MIXED FRUIT



PRODUCT CODE				
217	1.500 gr	4-5 hours	48 hours	
PRE-CUT 217P	1.500 gr	4-5 hours	48 hours	14

CASERECCIA PERE E CIOCCOLATO
PEARS AND CHOCOLATE
HOMEMADE CAKE



PRODUCT CODE				
063	1.400 gr	4 hours	72 hours	

CAPRESE
CAPRESE CAKE



PRODUCT CODE				
PRE-CUT 160	1.200 gr	2-3 hours	72 hours	14





NONNA CASARECCIA
HOMEMADE GRANDMA'S CAKE



PRODUCT CODE				
055	1.400 gr	4 hours	72 hours	





RICOTTA



PRODUCT CODE				
036	1.100 gr	2-3 hours	72 hours	
PRE-CUT 036P	1.100 gr	2-3 hours	72 hours	12



RICOTTA AI FRUTTI DI BOSCO
BERRY RICOTTA



PRODUCT CODE				
041	1.500 gr	3 hours	72 hours	
PRE-CUT 041P	1.500 gr	3 hours	72 hours	12





CROSTATA APRY
APRY TART



PRODUCT CODE				
PRE-CUT 140	1.200 gr	2-3 hours	72 hours	16





FOCACCIA ALLO YOGURT
E CIOCCOLATO
FOCACCIA WITH YOGURT
AND CHOCOLATE



PRODUCT CODE				
PRE-CUT 05S	1.000 gr	2-3 hours	72 hours	16





FOCACCIA MORBIDA
PERE CIOCCOLATO
PEARS AND CHOCOLATE
SOFT CAKE



PRODUCT CODE				
PRE-CUT 175	1.100 gr	2-3 hours	72 hours	12

FOCACCIA MORBIDA ALLE MELE
APPLE SOFT CAKE



PRODUCT CODE				
PRE-CUT 177	1.100 gr	2-3 hours	72 hours	12

CLASSICHE

CROSTATA INTEGRALE ARANCIA E ZENZERO ORANGE & GINGER TART

novità 2023
NEW IN 2023



PRODUCT
CODE



PRE-CUT 218

1.000 gr

2-3 hours

72 hours

16

CROSTATA CREMA GIANDUIA HAZELNUT TART

novità 2023
NEW IN 2023



PRODUCT
CODE



PRE-CUT 221

900 gr

2-3 hours

72 hours

16



PESO
WEIGHT



SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION








N. FETTE
N. SLICES








PROFITEROLES NERO (VASCHETTA)
COCOA PROFITEROLES BOWL



PRODUCT CODE			 	
044	1,500 gr	3 hours	48 hours	

PROFITEROLES BIANCO (VASCHETTA)
WHITE PROFITEROLES BOWL



PRODUCT CODE			 	
045	1,500 gr	3 hours	48 hours	

PROFITEROLES PISTACCHIO
(VASCHETTA)
PISTACHIO PROFITEROLES








PRODUCT CODE			 	
222	1,500 gr	3 hours	48 hours	

novità 2023
NEW IN 2023






ZUPPA INGLESE (VASCHETTA)
TRIFLE (PLASTIC TRAY)



PRODUCT CODE			 	
144	1,500 gr	3-4 hours	48 hours	

COOKIES (VASCHETTA)
COOKIES TRAY (PLASTIC TRAY)



PRODUCT CODE			 	
145	1,500 gr	2-3 hours	48 hours	

OCCASIONI



PESO
WEIGHT



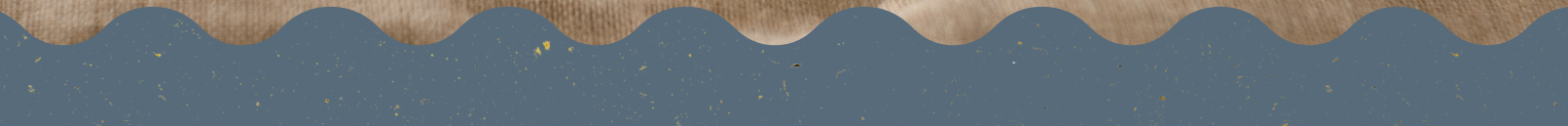
SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION







N. FETTE
N. SLICES







RICOTTA COCCO CIOCCO
RICOTTA COCONUT CHOCCOLATE



PRODUCT CODE				
PRE-CUT 161	1.200 gr	1 hour	24 hours	12





RICOTTA PISTACCHIO
RICOTTA PISTACHIOS



PRODUCT CODE				
PRE-CUT 162	1.200 gr	1 hour	24 hours	12





RICOTTA E PERE
RICOTTA CHEESE AND PEARS



PRODUCT CODE				
PRE-CUT 073	1.200 gr	1 hour	24 hours	12





SAINT HONORÈ



PRODUCT CODE				
050	1.200 gr	2-3 hours	48 hours	





SELVA NERA
BLACK FOREST CAKE



PRODUCT CODE				
053	1.200 gr	2-3 hours	48 hours	

CUBANA



PRODUCT CODE				
PRE-CUT 163	1.200 gr	2-3 hours	48 hours	14

OCCASIONI



PESO
WEIGHT



SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES

CHEESE CAKE BIANCA
CHEESE CAKE



PRODUCT
CODE



PRE-CUT 085NYB

1.450 gr

2-3 hours

48 hours

14

CHEESE CAKE
CON FRAGOLINE
CHEESE CAKE
WITH STRAWBERRIES



PRODUCT
CODE



PRE-CUT 085NY

1.500 gr

2-3 hours

48 hours

14

CHEESE CAKE AL
CARAMELLO SALATO
SALTED CARAMEL CHEESE CAKE



PRODUCT
CODE



PRE-CUT 224

1.500 gr

2-3 hours

48 hours





14

novità 2023
NEW IN 2023







MILLEFOGLIE



PRODUCT CODE				
005	1.200 gr	2-3 hours	48 hours	





MOKA



PRODUCT CODE				
014	1.050 gr	2-3 hours	48 hours	





SAINT HONORÈ



PRODUCT CODE				
009	1.050 gr	2-3 hours	48 hours	




MERINGATA
MERINGUE SLICE



PRODUCT CODE				
010	900 gr	30min	24 hours	

MERINGATA AL CARMELLO SALATO
SALTED CARAMEL MERINGUE SLICE



PRODUCT CODE				
225	900 gr	30 min	24 hours	

novità 2023
NEW IN 2023
bc

PASTICCERIA



PESO
WEIGHT



SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES



PASTICCERIA



PESO
WEIGHT



SCONGELAMENTO
THAWING







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CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES





TIRAMISÙ PAN DI SPAGNA
TIRAMISÙ SPONGE CAKE



PRODUCT CODE				
007	1.050 gr	2-3 hours	48 hours	





CROCCANTINA



PRODUCT CODE				
004	1.050 gr	2-3 hours	48 hours	





TIRAMISÙ AI SAVOIARDI
LADYFINGERS TIRAMISÙ



PRODUCT CODE				
008	1.050 gr	2-3 hours	48 hours	




CREMOSA AL LIMONE
CREAMY LEMON



PRODUCT CODE				
001	1.050 gr	2-3 hours	48 hours	

TRANCIO AL BACIO
KISS SLICE



PRODUCT CODE				
025	1.100 gr	2-3 hours	48 hours	

PASTICCERIA



PESO
WEIGHT



SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION







N. FETTE
N. SLICES







TARTUFATA
TRUFFLE



PRODUCT CODE				
062	1.200 gr	2-3 hours	48 hours	
PRE-CUT 062P	1.200 gr	2-3 hours	48 hours	12





TIRAMISÙ
TIRAMISÙ SPONGE CAKE



PRODUCT CODE				
PRE-CUT 099	1.150 gr	2-3 hours	48 hours	12





MERINGATA
CIRCULAR MERINGUE



PRODUCT CODE				
PRE-CUT 098	900 gr	30 min	24 hours	12





MOUSSE FRUTTI DI BOSCO
BERRY MOUSSE



PRODUCT CODE				
061	1.200 gr	1-2 hours	48 hours	





MOUSSE AL LIMONE
LEMON MOUSSE



PRODUCT CODE				
059	1.200 gr	1-2 hours	48 hours	

CHEESE CAKE



PRODUCT CODE				
083	1.200 gr	1-2 hours	48 hours	

PASTICCERIA

ORANGECLOCK



PRODUCT
CODE



PRE-CUT 12S

1.200 gr

2-3 hours

4S hours

12

SACHER SACHER



PRODUCT
CODE



PRE-CUT 037P

1.050 gr

2-3 hours

4S hours

12



PESO
WEIGHT



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THAWING



+4°C
CONSERVAZIONE
CONSERVATION




N. FETTE
N. SLICES






RICOTTA E PERE
RICOTTA CHEESE AND PEARS



PRODUCT CODE				
157	500 gr	1 hour	48 hours	




MERINGATA
MERINGUE



PRODUCT CODE				
115	450 gr	30 min	48 hours	





COOKIES
COOKIES BOWL



PRODUCT CODE				
118	500 gr	2 hours	48 hours	

TIRAMISÙ
TIRAMISÙ SPONGE CAKE



PRODUCT CODE				
116	500 gr	2 hours	48 hours	

FRUTTI DI BOSCO
BERRY FRUIT







PRODUCT CODE				
164	500 gr	2 hours	48 hours	

FAMILY





PROFITEROLES BIANCHI WHITE PROFITEROLES



PRODUCT CODE				
156	500 gr	2 hours	48 hours	

PROFITEROLES CACAO COCOA PROFITEROLES



PRODUCT CODE				
105	500 gr	2 hours	48 hours	



PESO
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CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES





TIRAMISÙ SAVOIARDI
LADYFINGERS TIRAMISÙ



PRODUCT CODE				
137	110 gr	30 min	48 hours	12

SOUFFLÈ AL CIOCCOLATO
CHOCOLATE SOUFFLÈ



PRODUCT CODE				
194	100 gr	45" 600W	48 hours	9



MONOPORZIONI



PESO
WEIGHT



SCONGELAMENTO
THAWING







+4°C
CONSERVAZIONE
CONSERVATION



N. QUANTITÀ
N. AMOUNT

MOUSSE ALLA FRAGOLA
MOUSSE STRAWBERRY



PRODUCT CODE				
21	90 gr	30 min	48 hours	9





MERINGATA
MERINGUE



PRODUCT CODE				
212	90 gr	30 min	48 hours	9





TIRAMISÙ
TIRAMISÙ



PRODUCT CODE				
213	90 gr	30 min	48 hours	9

I DUE CIOCCOLATI
THE TWO CHOCOLATES



PRODUCT CODE				
214	90 gr	30 min	48 hours	9

PISTACCHIO E NOCCIOLA
PISTACHIO AND HAZELNUT



PRODUCT CODE				
215	90 gr	30 min	48 hours	9

TARTUFI





PASTICCERIA VENETA

EST 1978

VENEZIA





TARTUFO NERO
BLACK TRUFFLE



PRODUCT CODE				
229	90 gr			12





TARTUFO BIANCO
WHITE TRUFFLE



PRODUCT CODE				
230	90 gr			12





TARTUFO LIQUIRIZIA
TIRAMISÙ SPONGE CAKE



PRODUCT CODE				
230-1	90 gr			12




TARTUFO MENTA CIOCCO
BERRY FRUIT



PRODUCT CODE				
230-2	90 gr			12

TARTUFO PISTACCHIO
BLACK PROFITEROLES



PRODUCT CODE				
230-3	90 gr			12

TARTUFI



PESO
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CONSERVAZIONE
CONSERVATION



N. QUANTITÀ
N. AMOUNT



GLUTEN FREE





PASTICCERIA VENETA

EST 1978

VENEZIA





TIRAMISÙ SENZA GLUTINE
TIRAMISÙ GLUTEN FREE



PRODUCT CODE				
185	430 gr	2 hours	48 hours	
PRE-CUT 166	1.100 gr	2 hours	48 hours	12





SACHER SENZA GLUTINE
SACHER GLUTEN FREE



PRODUCT CODE				
195	430 gr	1-2 hours	48 hours	
PRE-CUT 197	1.100 gr	2 hours	48 hours	12





CROSTATA CRUMBLE DI PERE
SENZA GLUTINE E LATTOSIO
PEAR CRUMBLE TART GLUTEN
E DAIRY FREE



PRODUCT CODE				
186	430 gr	2 hours	48 hours	
PRE-CUT 165	1.100 gr	2 hours	48 hours	12

CHEESE CAKE SENZA GLUTINE
CHEESECAKE GLUTEN FREE



PRODUCT CODE				
196	500 gr	2 hours	48 hours	
PRE-CUT 198	1.500 gr	2 hours	48 hours	14

GLUTEN FREE



PESO
WEIGHT



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THAWING



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CONSERVAZIONE
CONSERVATION







N. FETTE
N. SLICES







CROSTATA VEGANA E
CONFETTURA DI BOSCO
VEGAN TART WITH BERRIES JAM



PRODUCT CODE				
PRE-CUT 187	1.000 gr	2-3 hours	72 hours	12

VEGANA ALLE CAROTE
CARROT VEGAN CAKE



PRODUCT CODE				
PRE-CUT 189	1.000 gr	2-3 hours	72 hours	12

La scelta Vegan è una sfida che Pasticceria Veneta sta sviluppando con interesse, mettendo a disposizione il proprio know how per soddisfare tutta un'altra alimentazione.

Il mondo Vegan ci trasporta in un altro pianeta, fondato su principi etici che non ammettono compromessi. Il rispetto totale dell'animale, come dell'ambiente, ha originato una nuova alimentazione che, non utilizzando uova, latte e tutti i suoi derivati, ha rivoluzionato i fondamentali della pasticceria tradizionale. La linea Vegan di PASTICCERIA VENETA offre oggi a questi rigorosi utilizzatori referenze dal gusto naturale: una soffice focaccia alle carote, una crostata con confettura ai frutti di bosco.

The Vegan choice is a challenge that Pasticceria Veneta is developing with interest in using its know-how to satisfy a completely different food habit.

The vegan world is based on ethical principles that do not admit compromise. Total respect for animals, and the environment, has given rise to a new power that not using eggs, milk and all its derivatives, which has revolutionized the fundamentals of traditional pastry. Using these ingredients: wheat flour, rice and olive oil and cocoa butter. The Vegan line PASTICCERIA VENETA offers these products: a soft carrot focaccia, a berry jam tart.

VEGAN



PESO
WEIGHT



SCONGELAMENTO
THAWING



+4°C
CONSERVAZIONE
CONSERVATION



N. FETTE
N. SLICES





HealthyCakes

PASTICCERIA VENETA

EST 1978

VENEZIA

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