

D'Agostino CANNOLIFICIO USA

Importer of fine Italian Goods



D'AGOSTINO CANNOLIFICIO USA, LLC

10 Lakefield Drive
Marlton, NJ08053



www.cannolisiciliano.com



sicilianadolci@cannolisiciliano.com



(267) 324-5609



(267) 324-5610

Imported from Palermo, Sicily

Hand Rolled with 100% Natural Ingredients
Cannoli Shell Ingredients: water, flour type 00, sugar, palm oil, vanilla, cocoa, salt

SHELF LIFE: 12 Months

EIN	Item	Count	Size	Pallet	Photo
8052439810189	Cannoli Chips	450 bulk	14 g 3 in	66	
8052439810196	Large Cannoli	150 ct. bulk	30 g 6 in	48	
8052439819014	Mini Cannoli	240 ct. bulk	14 g 3 in	66	
732330401683	Large Cannoli	8/6 ct.	30 g 6 in	60	
732330401560	Mini Cannoli	10/12 ct.	14 g 3 in	60	
732330401706	Large Cannoli Dark Chocolate Dipped	8/6 ct.	37 g 6 in	60	
732330401584	Mini Cannoli Dark Chocolate Dipped	10/12 ct.	17 g 3 in	60	
732330401720	Large Cannoli White Chocolate Dipped	8/6 ct.	37 g 6 in	60	
732330401607	Mini Cannoli White Chocolate Dipped	10/12 ct.	17 g 3 in	60	
732330401652	Large Cannoli Chocolate Inside	8/6 ct.	40 g 6 in	60	
652670999803	Mini Cannoli Chocolate Inside	10/12 ct.	17 g 3 in	60	
732330401669	*Large Cannoli Dark Chocolate & Pistachio Dipped*	8/6 ct.	41 g 7 in	60	
732330401669	*Mini Cannoli Dark Chocolate & Pistachio Dipped*	10/12 ct.	18 g 3 in	60	

***Contains Nuts**



Produzionne bucce di cannoli
Cannolificio D'AGOSTINO
Siciliana Dolci

LARGE CANNOLI NOW AVAILABLE IN FIVE INCH!

CANNOLI SHELLS IMPORTED BY:
D'Agostino Cannolificio USA, LLC
10 Lakefield Drive
Marlton, NJ 08053
Mobile: 215-407-8977
Office: 267-324-5609

Email: sicilianadolci@cannolisiciliano.com
www.cannolisiciliano.com

Imported from Palermo, Sicily



Cannoli Cream Ingredients: Selected ricotta cheese made from Pasteurized sheep milk, sugar, salt, vanilla and optional chocolate drops

Code	Items	Count	Pack	Size
0656272685348	CANNOLI CREAM	4	1.5 lbs.	6 lbs.
0656272357320	CANNOLI CREAM CHOCOLATE CHIPS	4	1.5 lbs.	6 lbs.
0656272508548	CANNOLI CREAM	1	Bucket	26.5 lbs.

Frozen Cream Imported by:
D' Agostino
Cannolificio USA LLC
10 Lakefield Drive
Marlton, New Jersey 08053

Office Phone: 267.324.5609
Fax: 267.324.5610
Cell Phone: 215.407.8977







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CASSATELLE

The Cassatella is delicious sweet from the pastry flaky and crisp, stuffed with a filling of ricotta, sugar and dark chocolate chops. The combination of ingredients and flavors that come from traditional recipes, making it a very versatile product. Breakfast sweet, sweet pastry, desserts after lunch or after dinner, and, still sweet buffet. Cassatelle are now a fixture in bars, pastry shops, in restaurants, reception rooms and even rotisserie.

Preparation: Heat the oil to 356 F° and fry the frozen product for 5 minutes until both sides have golden color. Then immerse the product in a mixture of caster sugar and cinnamon and sprinkle with powder sugar

CODICE	PRODOTTO						
PF0003	CASSATELLE DI RICOTTA	48gr	100PZ	5min 180°C	6/7min		99CT
PF0004	CASSATELLE DI RICOTTA MIGNON	30gr	166PZ	5min 180°C	6/7min		99CT



HUSK FRIED

Fried cones are one of the traditional products of the Sicilian sweet rotisserie. They have a shape reminiscent of the Sicilian cannoli. They are in fact prepared with the traditional torch which is wrapped with cord of brioche dough which is then stuffed with a delicious cream cheese enriched with chocolate goccine, all immersed in a waterfall of sugar; real passion Siciliana

Preparation: Defrost the product at room temperature for 2 hours and serve

CODICE	PRODOTTO					
PF0228	CARTOCCIO CON CREMA AL CIOCCOLATO	120gr	20PZ	120 MIN	PRONTO ALL 'UTILIZZO	99CT
PF0373	CARTOCCIO CON CREMA	120gr	20PZ	120 MIN	PRONTO ALL 'UTILIZZO	99CT
PFO351	CARTOCCIO CON CREMA DI RICOTTA	120gr	20PZ	120 MIN	PRONTO ALL 'UTILIZZO	99CT
PF0340	CARTOCCIO FRITTO VUOTO	70gr	20PZ	120 MIN	PRONTO ALL 'UTILIZZO	99CT



CAZZILLI PALERMITANI

The “Cazzilli Palermitani” are potato croquettes with addition of typical Sicilian cuisine parley; a classic of the rotisserie, one of the most delicious street foods that can be tasted in the Sicilian feast and can be eaten alone or accompanied by fritters; in restaurants and pizzerias they are often served as a starter in combination with other fried products.

Preparation: Fry the product at 356 F° for 5 minutes

CODICE	PRODOTTO						
PF0323	CAZZILLI	35gr	3x2500g	5min 180°C	6/7min OLIO BEN CALDO	20MIN 200°C	99CT

THE PANELLE

Golden, soft and tasty, the panelle is one of the true symbols of the Sicilian cuisine. Made from a mixture of chickpea flour, specially processed and fried a delicious dish was born which combines the strong character of Sicily. The Panelle can be enjoyed with bread, stuffing the typical loaf, but are also able to enrich and customize the aperitifs in the happy hours or the buffet.

In restaurants and pizzerias are often served as an appetizer, in combination with fries and croquettes, in takeaways are now irreplaceable. These chickpea fritters allow unusual combinations but by the amazing flavor.

**Preparation: Fry the product at 356 F° for 5 minutes.
When ready spread with salt and pepper**









CODICE	PRODOTTO						
PF0127	PANELLE	22gr	3x2500g	5min 180°C	6/7min	10MIN 200°C	99CT
PF0134	PANELLE MIGNON	15gr	3x2500g	5min 180°C	6/7min	10MIN 200°C	99CT



CAKE WITH RICOTTA AND CHOPPED PISTACHIOS

Delicious and soft sponge cake soaked with rum wet, stuffed with sweetened ricotta, chocolate drops, all wrapped in a chopped pistachios waterfall.

Preparation: Defrost the product at room temperature for 1 hour and keep refrigerated (consume the product within 3/4 days)







CODICE	PRODOTTO						
PF0171	TORTA DI RICOTTA E GRANELLA DI PISTACCHIO	1300gr	1PZ	120 MIN	800w 5/6 SECONDI	PRONTO ALL 'UTILIZZO	176CT

MINI CAKE WITH RICOTTA AND CHOPPED PISTACHIOS

Mini version of our delicious and soft sponge cake soaked with rum wet, stuffed with sweetened ricotta, chocolate drops, all wrapped in a chopped pistachios waterfall.

Preparation: Defrost the product at room temperature for 1 hour and keep refrigerated (consume the product within 3/4 days)



CODICE	PRODOTTO						
PU0036	MONOPORZIONE TORTA DI RICOTTA E GRANELLA DI PISTACCHIO	100gr	12PZ	60 MIN	800w 3/4 SECONDI	PRONTO ALL 'UTILIZZO	286CT



CAKE WITH RICOTTA AND TOASTED ALMONDS

Delicious and soft sponge cake soaked with rum wet, stuffed with sweetened ricotta, chocolate drops, all wrapped in a shower of toasted almonds.

Preparation: Defrost the product at room temperature for 2/3 hours and keep refrigerated (consume the product within 3/4 days)







CODICE	PRODOTTO					
PF0322	RICOTTA E MANDORLE TOSTATE	1300gr	1PZ	120 MIN	PRONTO ALL 'UTILIZZO	176CT

MINI CAKE WITH RICOTTA AND TOASTED ALMONDS

Mini version of our delicious and soft sponge cake soaked with rum wet, stuffed with sweetened ricotta, chocolate drops, all wrapped in a shower of toasted almonds.

Preparation: Defrost the product at room temperature for 2/3 hours and keep refrigerated (consume the product within 3/4 days)




CODICE	PRODOTTO						
PU0035	MONOPORZIONE RICOTTA E MANDORLE TOSTATE	100gr	12PZ	60 MIN	800w 3/4 SECONDI	PRONTO ALL 'UTILIZZO	286CT

TORTA DELIZIA

Delicious and soft sponge cake soaked with rum with a layer of apricot, covered with almond paste to create an especially sweet unique taste. An inimitable, authentic Sicilian pastry.

Preparation: Defrost the product at room temperature for 2/3 hours and keep refrigerated (consume the product within 3/4 days)







CODICE	PRODOTTO						
PF0186	TORTA DILIZIA	1000gr	1PZ	120 MIN	800w 5/6 SECONDI	PRONTO ALL 'UTILIZZO	264CT

MINI TORTA DELIZIA

Mini version of our delicious soft sponge cake soaked with rum with a layer of apricot, covered with almond paste to create an especially sweet unique taste. An inimitable, authentic Sicilian pastry.

Preparation: Defrost the product at room temperature for 2/3 hours and keep refrigerated (consume the product within 3/4 days)






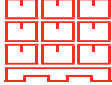
CODICE	PRODOTTO						
PU0041	MONORPIONE TORTA DILIZIA	100gr	9PZ	120 MIN	800w 5/6 SECONDI	PRONTO ALL 'UTILIZZO	286CT



TRADITIONAL SICILIAN CASSATA

Delicious Sweet, fresh, colorful. The "Cassata Siciliana" needs no introduction; the first cake that associates with the work "Sicilia". A base of sponge holds a tasty and dense layer of sweetened ricotta and little drops of chocolate and covered with icing. Over a stretch of candied fruit, assorted colors; all around a layer of glaze

Preparation: Defrost the product at room temperature for 2/3 hours and keep refrigerated (consume the product within 3/4 days)






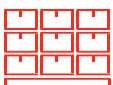
CODICE	PRODOTTO						
PF0141	CASSATA SICILIANA TRADIZIONALE	1500gr	1PZ	120 MIN	800w 5/6 SECONDI	PRONTO ALL 'UTILIZZO	264CT

TRADITIONAL SLICE

Variant slice of cassata Sicilian. Same ingredients (sponge cake, sweetened ricotta, icing). Same, but cut slice looking, inviting, characterized by a cherry in the center. Difficult to resist the temptation.

Preparation: Defrost the product at room temperature for 1 hour and keep refrigerated (consume the product within 3/4 days)









CODICE	PRODOTTO						
PF0188	TRANCIO CASSATA	100gr	12PZ	60 MIN	800w 3/4 SECONDI	PRONTO ALL 'UTILIZZO	286CT

CASSATA BAKED



Typical sweet Pasquale, where a shell of soft pastry encloses a cream cheese filling with chocolate goccine and a soft layer of sponge cake.

Preparation: Defrost the product at room temperature for 2/3 hour and keep refrigerated (consume the product within 3/4 days)







CODICE	PRODOTTO						
PF0155	CASSATA AL FORNO	1500gr	1PZ	120 MIN	800w 5/6 SECONDI	PRONTO ALL 'UTILIZZO	264CT

CASSATINA BAKED

Typical sweet Pasquale, where a wrap soft pastry encloses a filling of fresh Sicilian ricotta cheese sweetened with dark chocolate chips and a soft layer of sponge cake.

Preparation: Defrost the product at room temperature for 1 hour and keep refrigerated (consume the product within 3/4 days)









CODICE	PRODOTTO						
PF0157	CASSATINA AL FORNO	110gr	9PZ	60 MIN	800w	PRONTO ALL 'UTILIZZO	286CT



CASSATINE SICILIANE MONOPORZIONE

Miniature version of the “Cassata Siciliana”. Same ingredients (marzipan sponge cake, sweetened ricotta with chocolate chips and icing), same look but in single-portion-looking inviting, featuring a cherry in the center; hard to resist.

Preparation: Defrost the product at room temperature for 1 hour and keep refrigerated (consume the product within 3/4 days)







CODICE	PRODOTTO						
PF0005	CASSATINE SICILIANE	100gr	12PZ	60 MIN	¾ sec. 800w	PRONTO ALL 'UTILIZZO	286CT

CASSATINE SICILIANE MIGNON

Miniature bite-size version of the “Cassata Siciliana”. Same ingredients (marzipan sponge cake, sweetened ricotta with chocolate chips and icing), same features but in a miniature inviting size, featuring a cherry in the center; hard to resist.

Preparation: Defrost the product at room temperature for 1 hour and keep refrigerated (consume the product within 3/4 days)







CODICE	PRODOTTO						
PF0138	C. SICILIANE MIGNON	35gr	28PZ	60 MIN	¾ sec. 800w	PRONTO ALL 'UTILIZZO	286CT

BAKED HUSKS EMPTY



A baked hollow pastry cone prepared with a traditional torch wrapped with a cord of brioche dough. Traditional Sicilian bakers will fill this product with ricotta cream or custard. However, the simplicity of this delightful pastry can accommodate any filling.

Preparation: Defrost the product at room temperature for about 2 hours, fill with ricotta cream or custard and sprinkle with powdered sugar

CODICE	PRODOTTO					
PU0026	CARTOCCIO VUOTO AL FORNO	60gr	20PZ	2 HOURS	PRONTO ALL 'UTILIZZO	99CT

EMPTY BINGÉ

A baked hollow puff of light pastry traditionally filled with ricotta cream or custard.

Commonly referred to as a “cream puff”.

Preparation: Slice or puncture the bigné while frozen and fill with ricotta cream or custard.

Refrigerate until time to serve,
finish with powdered sugar








CODICE	PRODOTTO					
PU0034	BIGNÉ VUOTO	10gr	180PZ	10 MIN	PRONTO ALL 'UTILIZZO	99CT



BRIOCHE ICE CREAM

The brioscia (in dialect) but calle more “commonly brioche, and” a typical sweet Sicilian oven. Soft and fragrant taste is at breakfast hot or stuffed with ice cream or accompanied with granita

Preparation: Defrost the product at room temperature for about 30 minutes and fill with ice cream or in combination with granite

CODICE	PRODOTTO					
PF0322	BRIOCHE PER GELATO	60gr	40PZ	DECONGELAMENTO 30 MIN	GIA' COTTO	72CT
PF0321	BRIOCHE PER GELATO CON CAPPUCCIO	60gr	40PZ	DECONGELAMENTO 30 MIN	GIA' COTTO	72CT



SICILIAN ALMOND BISCOTTI WITH RED CHERRY

Almond flour, apricot puree and honey combined to create a decadent, chewy delight topped with candied cherry and granulated sugar.

DEFROST AND ENJOY. Weight: 2.2 lb.

SICILIAN ALMOND BISCOTTI WITH ORANGE RIND

Almond flour, apricot puree and honey combined to create a decadent, chewy delight topped with orange rind and granulated sugar.

DEFROST AND ENJOY. Weight: 2.2 lb.





17FL OZ CUP GELATO & SORBET



LEMON
S46



STRAWBERRY
S44



MANGO
S43



CHOCOLATE
S15



VANILLA
S41



HAZELNUT
S45



PISTACHIO
S42



4KG BAG GELATO & SORBET



• AFTER EIGHT
SAE

• COFFEE
SC1

• CHOCOLATE
SC3

• CHEESECAKE
SCK

• CAPPUCCINO
SC4

• BLACK CHERRY
SCH

• CASSATA SICILIANA
SC9

• DARK CHOCOLATE
SC15

• COOKIES
SK1

• FIORILATTE
SF2

• HAZELNUT
SN2

• MASCARPONE
SM8

• NUTELLA
SN3

• PANNA COTTA
SP1

• PISTACHIO
SP4

• ROCHER
SR1

• TIRAMISÙ
ST1

• VANILLA
SV1

• YOGHURT
SY1

• ZABAIONE
SZ2

• COCONUT
SC6

• MIX BERRIES
SF1

• STRAWBERRY
SF3

• LIMONCELLO
SL2

• MIXED FRUIT
SM4

• MANGO
SM7

• LEMON
SL1

1.25GAL GELATO & SORBET



AFTER EIGHT
RAE



PISTACHIO
RPA



COCONUT
RC6



CHOCOLATE
RC3



ROCHER
RR1



STRAWBERRY
RF3



COFFEE
RC1



STRACCIATELLA
RS1



MANGO
RM7



HAZELNUT
RN2



VANILLA
RV1



LEMON
RL1



Authentic Italian Gelato



grab & go



**SOLD
HERE**





dessert glass

110 gr

tiramisù



mix berry cheesecake



chocotella

hazelnut and chocolate



spumoni

almond, pistachio and chocolate



affogato al caffè

almond and coffee



tropicale

yogurt, mango, mix berries



amarena

cherry vanilla



sicilian lemon

lemon sorbetto



naturalmente buono



made with
fresh fruit



made with
fresh milk



all natural



non GMO



