



Christmas Brochure 2026

Festive Collection





Gluten Free Panettone (90SK15)

(500g) 6 pieces per case £76.00

Pasticceria Venezia organic gluten-free panettone means you don't have to miss out on the Italian Christmas cake if you are gluten intolerant or simply wish to make a dietary choice! The panettone uses rice flour and corn starch to capture the signature air-filled soft texture synonymous with luxury panettone which has been mastered to a fine art whilst capturing all the taste profiles as tradition intended.

**Packaging colours cannot be guaranteed. Ask for details.*

Pasticceria VENEZIA



Vegan Panettone Classico (90SK16)

(500g) 6 pieces per case £60.00



Vegan Panettone Choc Chip (90SK17)

(500g) 6 pieces per case £63.50



Pasticceria Venezia this splendid Italian delight marries the rich, fluffy texture of classic panettone with the ethical choice of vegan ingredients, ensuring a guilt-free indulgence.

Also available in own label!



Panettone Traditional (90SK06)

(750g) 6 pieces per case £102.86



Panettone Prosecco Cream (90SK14)

(750g) 6 pieces per case £112.00



Panettone Limoncello Cream (90SK13)

(750g) 6 pieces per case £112.00

You can personalise this exquisite range of Panettone with a manageable minimum order by adding your business details and logo*, offering that extra personal festive touch!

**Logos must be provided in jpg, png high definition format.*

Own Label option available on mixed orders for a minimum of 6 cases!

*Confirmed orders must be received by 11th September for delivery November 2026.

Also available in own label!



Panettone Gianduja Cream (90SK08)

(750g) 6 pieces per case £112.00



Panettone Pistachio Cream & Chocolate (90SK07)

(750g) 6 pieces per case £112.00



A stunning range of **Pasticceria Venezia** hand-wrapped Italian Christmas Panettone produced in Castelfranco Veneto north east Italy by our trusted partner, using a leavening process of 48 hours and a precious mother yeast handed down through several generations since 1932.

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Panettone Classico (90SK09)

(1000g) 6 pieces per case £53.50



Panettone Classico (90SK05)

(500g) 10 pieces per case £60.00

Battistero- Panettone Classico: The traditional sweet symbol of Christmas par excellence. A tasteful Panettone with unparalleled softness.

No secrets: Mother Yeast and only fresh egg yolks, 48 hours of leavening without any rush, 6 hours of natural cooling upside down, in full compliance with the traditional method.

Battistero Panettone are delightful Italian celebration treats that bring joy and sweetness to festive gatherings with their rich flavours and exquisite textures.



Panettone Pistacchio Cream & Choc Drops (90SK18)

(750g) 6 pieces per case £61.50

Battistero cream filled Panettone is a delectable twist on classic Italian festive treat, offering a delightful combination of fluffy, buttery panettone infused with luscious cream, creating a truly indulgent dessert experience.



Pandoro Classico (90SK10)

(1000g) 6 pieces per case £56.10

Another excellence of the Christmas confectionery tradition, a synthesis of simplicity and richness. Our Original Mother Yeast, the slender shape and a natural cooling phase are at the origin of the extraordinary softness of the **Battistero** pandoro.

*Il Pane
di Anna*



Il Pan Di Anna GF & Dairy free Chocolate Panettone (90SK19)

(250g) 8 pieces per case £56.00



A rich chocolate chip panettone that is gluten-free and dairy-free, offering a delicious festive option for customers with dietary requirements.



Mini Panettone Classic (90SK02)

(100g) 36 pieces per case £60.34



Mini Pandoro (90SK03)

(80g) 36 pieces per case £56.70



Mini Panettone (90SK20)

(100g) 48 pieces per case £53.60

Panettone and Pandoro in miniature are a delightful selection ideally suited for hampers, stocking fillers or simply to be enjoyed on the go.



Pandoro Classico (90SK12)

(750g) 12 pieces per case £100.90



Pandoro Classico (90SK04)

(500g) 12 pieces per case £77.96



Panettone Tradizionale (90SK11)

(750g) 12 pieces per case £97.76

“Pan d’Oro” with the literal translation the “**Golden Bread**”: Domenico **Melegatti** invented the name, shape and the recipe in 1894 in the city of Verona, famously known for Shakespeare’s romance Romeo and Juliet. Today, the world has fallen in love with “Pandoro”, a classic fine Italian confectionery which as a creative pastry chef, Domenico patented and gave to the world.



Items subject to availability.

Pre-orders required to avoid disappointment. *Information correct at the time of printing.

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