



# Italian Delicacies Imports

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# Cannoli



## THE GUILTY PLEASURE OF SICILIAN PASTRY ART

Originally, they were made for Carnival; over time, they became a renowned example of Italian pastry art worldwide.

Their explosion of flavor comes from crispy fried dough cylinders, sweet ricotta cream, sugar, and candied fruit.



# Cannolicchi



## SICILIAN TRADITION AND CULINARY INSPIRATION

The cannolicchi, traditionally a miniature version of the classic Sicilian cannoli, have developed a specific identity in recent years.

The crunchy "shells" of the cannolicchi meet not only sweet ricotta cream with candied fruit, but also enhance their flavor with local products such as pistachio, dried fruit, and chocolate, tantalizing every palate.



# Sweet Sheep's Ricotta Cream



Ricotta is a dairy product made from the whey of heated milk. Through heating, solid white curds form, which, once risen to the surface, are allowed to rest. A mass is then formed, which is collected and placed in perforated containers to allow it to drain and take its final shape. Once cooled, it is sweetened and placed in sterilized food containers, then undergoes the process of flash freeze to be preserved and consumed over time.



# Cassatine

## SMALL DESERTS

## WITH A WORLD OF FLAVORS

The cassatine, daughters of her majesty the cassata, boast the same royalty. Like a little princesses, they reign over every dessert tray, typically brought by guests for the traditional family meal.

Sweet sheep's ricotta cream, sponge cake, candied fruit, and almond paste form a creamy single-serving treat... but beware, one leads to another!  
Available in various flavors.





# Cassatelle



**TYPICAL OF CARNIVAL**

**BUT DELICIOUS**

**ALL YEAR ROUND**

"Cassatedde" is a Sicilian term that refers to sweets with a shortcrust pastry shell and a creamy filling. Traditional variations feature two different recipes for the cream inside: sweet sheep's ricotta cream in the Palermo area, and chickpea cream made with sugar, cinnamon, chocolate, and candied pumpkin in the Trapani area. Available in various flavors.



# Iris



## THE BREAKFAST PASTRIES OF A TYPICAL PALERMITAN DAY

In 1901, a Palermo pastry chef created these sweets for the opera "Iris" by Pietro Mascagni.

The iris are leavened spherical pastries, similar to doughnuts, filled with cream: the traditional filling is sweet sheep's ricotta cream with chocolate chips.

Over time, they have evolved and today they can be enjoyed in various flavors.



# Sicilian Brioche



## *DELIGHTS FROM SICILIAN*

### *PASTRY ART*

"Brioscie cu' tuppo" in Sicilian dialect. Soft and incredibly delicious, with their unmistakable fragrance, Sicilian brioche are typically enjoyed with granita or filled with gelato at breakfast. These leavened sweets are traditionally made with a yellow dough. After the dough has risen while being refrigerated, they shaped into the brioche and their characteristic "tuppo" following the traditional technique. Finally, a few minutes of baking.

A softness that quickly becomes a delightful habit.





# Dolci di Mandorle



## JEWELS TO EAT

"Pàsta riàli" in typical Sicilian dialect. The origins of these sweets are very distant: it is believed they have been created at the end of the 1100s in a Palermo convent. The name "royal" attributed to the pastry can be traced back to its excellence, "worthy of a king." The almonds are crafted in an artisanal way with honey until a pure almond paste is formed, which can also be flavored with lemon or orange, and is often covered with powdered sugar.



# Babbà



## *SOFT YET SPONGY DOUGHS* *SOAKED IN DELICIOUS LIQUOR* *SYRUP*

The father of Neapolitan pastry. The babbà originate in Naples from Neapolitan pastry chefs, who made it a true gastronomic symbol. The babbà are derived from naturally leavened pastries, typically shaped like a mushroom, baked, and left to dry. Once cooled, they are soaked in a rum-based syrup and served.



# Babbarini



## ONE BABBARINO LEADS TO ANOTHER

The babbarini, a miniature version of the classic Neapolitan babbà.

Small and delicious, they retain the original mushroom shape and natural leavening process, then baked. Once cooked, they left to cool and dry, before being soaked in their characteristic rum-based syrup.

A true indulgence that can't be missed after a delicious meal.



# Cuori Caldi



**SINGLE-SERVINGS,**

**SOFT ON THE**

**OUTSIDE, CREAMY**

**ON THE INSIDE**

Their origin is disputed between France and America, but it is believed that a French chef in New York invented them.

The small cakes are filled with chocolate ganache (now also available in pistachio flavor) baked quickly at high temperatures, so that the outside becomes soft while the inside hides melting, warm hearts.



# 7 Veli



**A SINGLE-SERVING, SOFT  
AND CRUNCHY TREAT  
THAT WILL HAVE YOU  
LICKING YOUR FINGERS.**

The delicious 7-layer mini cakes are classic pastries that are widely popular throughout Italy, but what makes them unique in Sicily is the mastery of the pastry culture, which sets them apart worldwide. Now also available in various flavors.





# Ricotta e Pistacchio



## *THE SINGLE-SERVING* *DESSERTS MADE WITH* *SICILIAN D.O.P. INGREDIENTS*

New rising stars of Sicilian pastry. Newly entered onto the scene, but with a promising future.

Desserts made with sweet sheep's ricotta cream, featuring multiple layers of Bronte D.O.P. pistachio both inside and out. To finish, a delicate touch of pastry cream topped with a tender, syruped cherry.



# Tiramisù



## *A YOUNG DESSERT WITH A DOMINANT REPUTATION*

Its origins are debated between Veneto and Friuli-Venezia Giulia. A relatively young dessert compared to other traditional sweets of the Italian peninsula, it has gained dominant fame over all others, becoming the most well-known dessert in the world.

It is a spoon dessert made with ladyfingers or sponge cake soaked in coffee and covered with a mascarpone cream made with eggs and sugar. In some variations, it is flavored with liquor.



# Cassata



## *THE TRADITIONAL DESERT* *MOST LOVED IN THE WORLD*

The cassata is the queen of Sicilian desserts, undoubtedly one of the most loved not only in Italy, but so delicious that it is appreciated all over the world!

Sicilian cassata is a traditional cake made with sweet sheep's ricotta cream, sponge cake, almond paste, candied fruit, and sugar glaze.



# Sicilia Cake



## *A DESSERT THAT REPRESENTS ALL THE FLAVORS AND SCENTS OF SICILY*

A cold dessert that leaves you craving nothing else once tasted. Made by Sicilian pastry chefs, the Sicilia Cake is crafted with several layers of sponge cake soaked in coffee and filled with sweet sheep's ricotta cream. The layers are covered with a soft and delicious layer of whipped cream, dusted with cocoa powder.



# Frutta e Panna Cake



## ONE OF THE MOST CLASSIC DESSERTS OF ITS TIME

Its origin is debated between France and Italy, but it became famous thanks to Italian pastry chefs. This dessert refreshes the palate and is suitable for any occasion. Its soft sponge cake base is moistened with the classic syrup for cakes, filled with pastry cream, glazed with whipped cream, and decorated with an abundance of various fruits.





# Olive Oil



## **THE GREEN GOLD**

Sicilian extra virgin olive oil is one of the essential components of the Mediterranean diet. It is one of the few products made from the fruit, rather than the seed, a characteristic that allows it to contain various important organoleptic and nutritional qualities.



# Arancine



## *RICE BALLS AS HOT AS THE SICILIAN SUN*

The arancine are specialties of Sicilian cuisine, particularly from Palermo. They are breaded rice balls, filled with various ingredients depending on the chosen flavor, and then fried. Tradition holds that different shapes are given to each flavor.



# Arancinette



## *SMALL SPHERES FOR A GREAT APERITIF*

The Palermitan arancinette are small bite-sized rice balls, in different flavors, perfect for buffets, appetizers, and aperitifs.

Their uniqueness comes from the crispy breadcrumb coating made with a special batter called "bond," which enhances the flavor while keeping the inside tender and melty.



# Panelle



## *THE STREET FOOD* *PAR EXCELLENCE*

The panelle, chickpea flour fritters, are one of the gastronomic "street food" specialties, born in Palermo but quickly spread throughout the region.

Their speed and simplicity offer a tasty and nutritious recipe: water, chickpea flour, salt, and parsley. The panelle are the ultimate snack.



# Cazzilli



## THE ULTIMATE STREET FOOD

The "cazzilli", a potato croquette, is one of the gastronomic "street food" specialties, born in Palermo but quickly spread throughout the region.

Its speed and simplicity offer a tasty and nutritious recipe: potatoes, parsley, salt, and pepper. The cazzilli, paired with the panelle, represent the ultimate snack.







*Dad, a master in the culinary arts, always used to tell me that quality always excels, especially in food.*

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*I, Giovanni Patti, in my business "La Corona di Sicilia," want to carry forward this philosophy of quality and the most artisanal traditions.*



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