

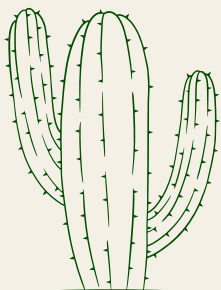


A JOURNEY INTO THE HEART OF SICILY,
A FAMILY LEGACY

COMPANY PROFILE



**Our story is a continuous journey to discover
new flavors and emotions.
A journey we share with you, inviting you to
discover the sweetness of Sicily.**





ABOUT US



1974

old memory



2024

tante novità



**L'UNIONE DELLA FAMIGLIA,
LA GRINTA DELLA PASSIONE,
L'AMORE PER IL PROGRESSO.**

THE UNION OF FAMILIES,
THE DETERMINATION OF PASSION,
LOVE OF PROGRESS.

SINCE 1974 TO DATE

Our story is a journey: a journey started in Mazzarino, continued in Caltanissetta and today takes us to the homes of many, thanks to our physical store, online shop and our app. A journey made of authentic flavors, selected ingredients and an obsessive attention to quality.

The history of Pasticceria Bilardo begins in **1974**, when Arcangelo Miccichè gives birth to his first creation in **Mazzarino**. Following **Astarea** and **Pastry Shop**, always in **Caltanissetta**, witnessing the family passion for the art of confectionery.

In 1998, Luciano Miccichè and Marianna Bilardo took over the estate, founding the eponymous pastry.



Today, under the leadership of **Marco and Federica Miccichè**, the **third generation** carries on with passion a heritage of taste, combining tradition with innovation. **In the last six years**, Bilardo Pastry has evolved, **offering a wide range of products, including gluten-free, lactose-free and vegan specialties**, to meet the needs of an increasingly attentive and aware audience.



OUR VALUES



TRADITION:

We preserve the ancient recipes of Sicilian pastry, using high quality ingredients from the Sicilian territory and working them with care and skill.

QUALITY:

The quality of our products is our priority. We use only fresh ingredients selected from our local suppliers, and follow strict production procedures to ensure maximum safety and hygiene.

INNOVATION:

We are always looking for new tastes and combinations, to offer our customers a unique and always surprising experience.

INCLUSIVITY:

We believe that everyone should be able to enjoy the pleasures of pastry, for this reason we offer a wide range of products suitable for different dietary needs.



THE SICILIAN DRY PASTRY



CHOCOLATE



ALMOND



PISTACHIO



NEW ARRIVALS



**THE NISSENO'S
NOUGAT**

Presidio
Slow Food



THE ENERGY BAR

No artificial flavors, gluten-free
and palm oil-free



**THE HOLIDAY
PRODUCTS**

CHRISTMAS



EASTER



**THE
"MARTORANE"**

Symbol and soul of Sicily



*SOME AVAILABLE



THE SICILIAN DRY PASTRY



CHOCOLATE



**Mother-In-Law's
Tongues**



**Delicious
chocolate**



Savoia's cookie



**Delicious almonds
and chocolate**

*SOME AVAILABLE



THE SICILIAN DRY PASTRY



*SOME AVAILABLE

ALMOND



Almond brittle



Almond cookie



Orange Paste



Lemon cookie



**Cookies with
candied orange**



**Cookies with
candied cherry**



Almond paste



Pistachio paste



THE SICILIAN DRY PASTRY



*SOME AVAILABLE



PISTACHIO



**Cannolicchio with
pistachio**



**Aragostina with
pistachio**



Pistachio tart



**Delicious
pistachio**



Pistachio cone



**Pistachio
"eye of ox"**



**Pistachio and
white chocolate
shortbread**



Pistachio paste



THE SICILIAN DRY PASTRY



*SOME AVAILABLE



NEW ARRIVALS



**Almond paste
with peanuts**



**Almond paste
with strawberry**



**Almond paste
"Italian trifle" taste**



Pistachito



Almondy



**Almond paste
with coffee**



THE NISSENO'S NOUGAT

Presidio
Slow Food

A long and demanding process.

Pistachios and almond of Sicilian varieties, cultivated in the respect of the environment and honey collected from local beekeepers.

Available in 4 flavors:



Chocolate



White Chocolate



Pistachio



Lemon



THE ENERGY BAR

No artificial flavors, gluten-free and palm oil-free



The perfect combination of real nuts, protein and fiber.

100% gluten-free to give you the right strength to face the day with determination.

The right mix of ingredients makes this product an ideal hunger breaker for use at any time of the day, **for a break in the office, at school and in gym and outdoor activities.**

NUTRITION DECLARATION PER 100g

ENERGY VALUE	476,8 Kcal
	1.995 KJ
FAT	30,53 g
OF WHICH SATURATED FATTY ACIDS	12,09 g
CARB	40,50 g
OF WHICH SUGAR	29,78 g
FIBER	4,73 g
PROTEIN	10,48 g
SALT	0,224 g

Store away from light and heat sources, do not disperse the packaging into the environment.



CONTAINS MILK PROTEIN



THE HOLIDAY PRODUCTS



*SOME AVAILABLE



CHRISTMAS

The artisan
Sicilian
panettone



Chocolate
panettone



Pistachio
panettone



Traditional
panettone

EASTER

The artisan
Sicilian colomba



Pistachio
colomba



Chocolate
colomba



Lamb of
almond paste

THE "MARTORANE"

Symbol and soul of Sicily



One day in late October, the announcement of an unexpected visit by the king arrived at the **Martorana convent in Palermo.**

The nuns of the convent of Martorana had a problem: **The king was about to visit them, and their garden was bare.**

The solution?

Of the fruits so well painted that they look like real fruits
To be hung in the branches of trees.
The effect was so realistic that He even deceived the king!



Since then, every year on the occasion of the feast of the dead, we prepare these delicious fruits, an icon of Sicilian tradition.

*AVAILABLE



THE BOX

For an authentic taste experience:
Our sweets tell the story of Sicily and will make you relive unique emotions.



WHITE BOX

€ 10 - 30

SMALL BOX: 250G
MEDIUM BOX: 500G
LARGE BOX: 1KG



CHOCO BOX

€ 10 - 30

SMALL BOX: 250G
MEDIUM BOX: 500G
LARGE BOX: 1KG



SICILY GIFT BOX

€ 10 - 30

SMALL BOX: 250G
MEDIUM BOX: 500G
LARGE BOX: 1KG



TASTE OF SICILY - PISTACHIO

€40,00
1,500 KG

*AVAILABLE



CREATE YOUR OWN BOX

Customize your box!

Choose the perfect format for you and bring your selection of favorite cakes to life. From the delicacy of almond cakes to the strong taste of pistachio, let yourself be tempted by the delicacies of our pastry.



CREATE YOUR OWN BOX
250G

€10



CREATE YOUR OWN BOX
500G

€20



CREATE YOUR OWN BOX
1KG

€30



*AVAILABLE

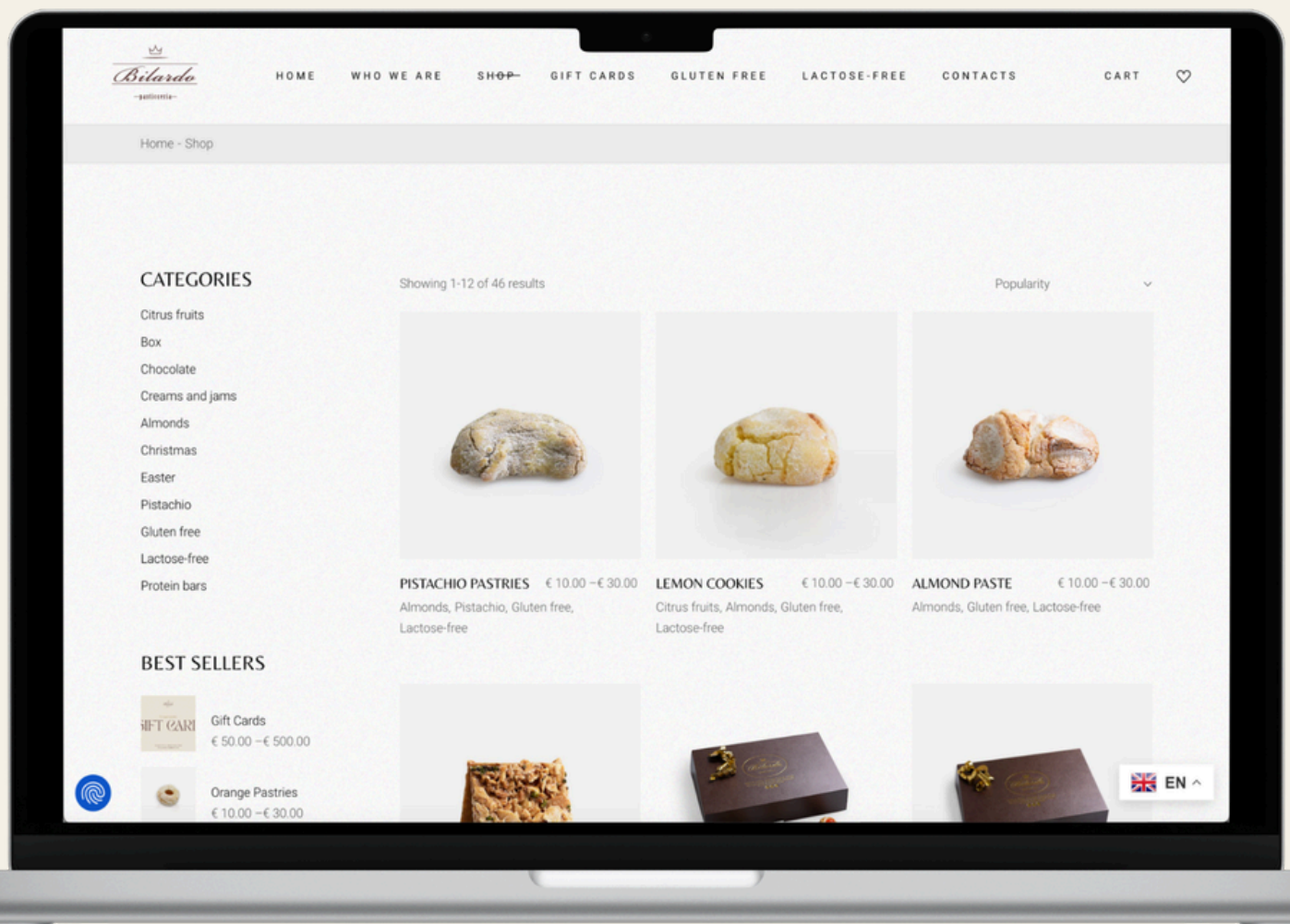


THE E-COMMERCE

Your sweet moment, closer than you think.

Small masterpieces of Sicilian pastry, created with genuine ingredients and processed with skill: almond paste, torroncini, crunchy pistachio, martorana fruit and many other delicacies.

Moments of pure pleasure for the palate, to be enjoyed on any occasion.



www.pasticceriabilardo.com



MAKE IT SWEET

www.pasticceriabilardo.com

**Via Ernesto Vassallo, 67
93100 Caltanissetta - Sicilia**

**Discover our
website**

