



SpazioDolce
Genny Varallo

Biscuits



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ABOUT

Spazio Dolce by Genny Varallo is a small and charming Italian Pastry shop nestled in Pescocostanzo, in the Abruzzo Region. Here, in this valley surrounded by majestic mountains, you can breathe in fresh air, marvel at stunning nature and feel the love and connection to the earth. Here is where my family resides and where my passion for cooking and creating sweets was born.



Everything I craft reflects the essence of this place: made with pure love, using natural high-quality and carefully sourced ingredients, respecting traditions while always seeking for innovation and integration.

Each of our desserts is crafted by expert hands, transforming high-quality ingredients into small works of art. We believe that true luxury lies in attention to every detail: our biscuits are hand-cut, glazed with precision, and individually packaged without the use of machinery.

This artisanal dedication makes each creation unique, capable of conveying flavor, elegance, and authenticity.

At Spazio Dolce, we do not simply produce desserts, but emotions to be relished.



Spazio Dolce Brand

The Spazio Dolce logo is born from an ancient drawing characterized by outlines traced with old nails and charcoal lines, which was depicted on one of the load-bearing walls of the premises, now the pastry shop, dating back to the 1400s. According to research, it represents “the flower of life”, a symbol known worldwide in its various forms as a powerful symbol of harmony, balance and perfection.



Its presence in our logo not only pays homage to history and past artistry but also represents our commitment to incorporating these fundamental values into our daily work, creating an environment that inspires and connects people.



The first logo reflected my initial vision: simplicity, refinement, and elegance. The flower was already present, though in a more delicate and minimal form.

Over time, my brand has grown, our offerings have expanded to include chocolate craftsmanship and personalized services, and our image has evolved accordingly. The redesign resulted in a bolder and more distinctive logo: the flower remains, but it is now more geometric and defined, symbolizing a solid structure and professional growth.



Today, my logo carries my signature: the golden palette reflects elegance and craftsmanship, the base evokes a pastry stand, highlighting the importance of product presentation, the tricolor detail celebrates Italian artistry, and the flower, with its central petal now taking the shape of cocoa pod, remains the connection between past and present, tradition and innovation.

Even though the original drawing no longer exists on the walls of my establishment, it continues to live in our image, like an invisible thread that connects the history of this place to mine, reminding me of where I started and how much we can still grow.





TRADITIONAL ABRUZZESE BISCUITS

Biscuits that capture
the confectionery
tradition of Abruzzo

PIZZELLE

MOSTACCIOLI

MOSTACCIOLI
WITH SOUR CHERRY

SCAGLIE

AMARETTI

CANTUCCI

PIZZELLE

Historically, “Pizzelle” were wedding sweets, prepared and offered to all guests who, on the occasion, visited the dowry displayed by the bride. However, the preparation of this biscuits has later extended to all kinds of religious and civil celebrations. The ingredients used are simple, and as tradition dictates, this biscuit is baked one at time by placing the dough between two iron plates, reaching very high temperatures that allow for long preservation.

There is no certain information about the origin of this biscuit, but the tradition of forging the irons with the family crest or the owner’s initials on one side and the manufacturing date on the other side allows us to affirm that by the end of the 1700s and the beginning of the 1800s, the irons for baking “Pizzelle” were widely present in Abruzzo families and were then passed down as an inheritance along with the precious recipe.



PIZZELLE

Biscuits typical of the confectionery tradition of Abruzzo with the aroma of orange, lemon, mandarin, cinnamon and vanilla.



PACK - SIZE

400g - n.9 Biscuits
Customisable quantity
upon request

Date of Minimum Durability
(DMD)
10 Months



MOSTACCIOLI

Mostacciolo is an ancient sweet known since Roman times. These biscuits were prepared to be given as gifts to guests returning to their homes. It represented a greeting, delivering to them something exceptionally delicious. Abruzzese Mostaccioli are soft and delicious, made with flour, sugar, chocolate, almonds, hazelnuts and cocoa. The dough is left to rest for at least 12 hours before being rolled out and cut into diamond shapes. After baking, the biscuits are glazed with dark chocolate.

Spazio Dolce also offers an innovative version with a sour cherry center.



MOSTACCIOLI



Mostacciolo is a true artisanal biscuit from the Italian tradition.

Respecting tradition, **Mostacciolo** is handcrafted, individually shaped and cut, baked and then glazed with dark chocolate.

In the filled version, only a sour cherry center is added.



MOSTACCIOLI

PACK - SIZE

250g - n.10 Biscuits
Customisable quantity
upon request

*Date of Minimum Durability
(DMD)*

7 Months



PACK - SIZE

250g - n.5 Biscuits
Customisable quantity
upon request

*Date of Minimum Durability
(DMD)*

7 Months



SCAGLIE



Scaglie are dry biscuits with an irregular shape derived from a mixture of coarsely chopped Piedmontese hazelnuts blended together with sugar, egg white, cocoa and cinnamon. Light and crispy, they have a unique flavor given by the exceptional quality of the ingredients used.

AMARETTI

Amaretti are small, beloved biscuits widely enjoyed in Italy. The intense flavor of amaretti is specifically achieved through the combination of sweet peeled almonds and bitter almonds. The selections and quality of ingredients are crucial. Spazio Dolce exclusively uses Avola almonds, considered among the finest in Italy.



PACK SIZE 250g - Customisable quantity upon request
Date of Minimum Durability (DMD) 6 Months

CANTUCCI

Cantucci are dry biscuits with a traditional elongated shape, achieved by diagonally cutting the dough loaf after cooking.

The cantuccino features a golden upper surface, resulting from the double baking process, and a distinctive internal structure characterized by the abundant presence of mixed nuts.



CLASSIC CANTUCCIO

With Almonds, Orange and
Lemon Zest



COCOA CANTUCCIO

With Cocoa, Hazelnuts and
Cinnamon



LEMON AND PISTACHIO CANTUCCIO

*With PDO Bronte Pistachios
and lemon from the Trabocchi
Coast*

Cantucci are biscuits baked twice to achieve their typical crispy texture, which yields only when dipped. This characteristic allows them to be stored for a long time even after opening the package.

PACK - SIZE

250g - 500g - Bag 250g

Customisable quantity upon request

Date of Minimum Durability (DMD) 8 Months



SPECIAL CANTUCCI



TOZZETTI ABRUZZESI
With Almonds and Sultanas

VINSANTINI
With Almonds, Hazelnuts,
Cinnamon and Ginger



PACK SIZE

250g - Customisable quantity upon request

Date of Minimum Durability (DMD)

8 Months

SHORTCRUST PASTRY BISCUITS

Biscuits typical of the Italian Tradition made with just few simple ingredients: flour, sugar, butter and eggs.
Exquisite and crumbly, perfect to enjoy on their own or to dip in milk, with tea, or to accompany a coffee break.



FROLLINI



CLASSIC FROLLINI

With Churned Butter,
coated in Dark Chocolate

FILLED FROLLINI

With Hazelnut and
Coffee Cream



FILLED FROLLINI

With Pistachio Cream



FROLLINI



CHOCOLATE FROLLINI

With Pure Cocoa Mass

CARAMEL FROLLINI

With Brown Sugar



5 CEREALS FROLLINI

With Oats and Malt

FROLLINI



CINNAMON FROLLINI
With Cinnamon

**CITRUS FLAVORED
"LINGUE DI GATTO"**
With Lemon and Orange
Zest from the Trabocchi
Coast



PACK SIZE

250g - 500g - Bag 250g

Customisable quantity upon request

Date of Minimum Durability (DMD)

7 Months



SPECIAL FROLLINI



COCOA ROMIAS

or

CLASSIC ROMIAS

crafted with Almond Flour, featuring a thin, crispy center that harmoniously contrasts with a delicate and crumbly outer layer.



VEGAN BROWNIES

with

P.G.I. Hazelnuts,
Coconut, and Rum

PACK SIZE

250g - 500g - Bag 250g

Customisable quantity upon request

Date of Minimum Durability (DMD)

7 Months



Handcrafted Artisan Tarts

Delicious single-portion tarts are made with a crumbly shortcrust pastry base, perfect for enhancing the aromas and flavors of our fillings:

APPLES, SULTANAS and CINNAMON: a comforting embrace of the scents and flavors of homemade desserts;

MONTEPULCIANO D'ABRUZZO GRAPE JAM: a unique delicacy from our region, with an intense and enveloping taste;

MONTELLA P.G.I. CHESTNUT CREAM: made in-house, this cream is perfect for those who appreciate authentic and refined flavors.

Also available in a lactose-free version, ensuring everyone can enjoy the pleasure of an artisan dessert.



CAKES

“SOLE DI MANDORLE”
Lemons and Almond

“DOLCE INCONTRO”
Pear and Chocolate

“GEMMA DI BOSCO”
Raspberry and Pistachio



CAKES

“SOLE DI MANDORLE” Lemons and Almond

This delicate and flavorful cake is composed of a base of sweet Avola almond shortcrust pastry, a thin layer of lemon compote and an almond frangipane.

The surface is covered with thin slices of toasted almonds that add flavor and crunch.



A cake weighs approximately 850 grams.

Date of Minimum Durability (DMD)

6 Months



CAKES

“DOLCE INCONTRO”

Pear and Chocolate

The Pear and Chocolate cake is an explosion of flavors and aromas.

Cubes of Pear, enhanced with a touch of cinnamon and star anise, are placed on a shortcrust pastry base, melding together with dark chocolate chunks.

The entire composition is covered by a PGI Piedmontese hazelnuts frangipane and a cinnamon shortcrust crumble.



A cake weighs approximately 850 grams.

Date of Minimum Durability (DMD)

6 Months

CAKES

“GEMMA DI BOSCO” Raspberry and Pistachio

This is a cake with a bold and balanced flavor, where the base consist of a delicate shortcrust pastry.

The filling includes a thin layer of raspberry compote and a pistachio frangipane, all harmoniously covered with a delicious pistachio cream.



A cake weighs approximately 850 grams.

Date of Minimum Durability (DMD)

6 Months



ABOUT THE *Ingredients*

Spazio Dolce places great importance on using carefully selected and high-quality ingredients for the creation of its products.

Fortunately Italy is a country rich in highly prized ingredients.

Starting with one of the fundamental ingredients in pastry: flour.

Spazio Dolce exclusively uses "washed wheat flour".

Washing the wheat allows us to obtain superior, naturally white, and fragrant flours.

Italian sugar with different grain sizes depending on the specific preparation to be made.

Butter churned from fresh cream.

Lemons and oranges, untreated, from the Trabocchi Coast, whose wonderfully fragrant peel is safe to consume.

Grade A fresh eggs, Italian and sourced from free-range hens.

PGI hazelnuts from the Langhe region in Piedmont, with a round shape, delicate and aromatic fragrance, boasting limited fat content for good shelf life.

PDO pistachios from Bronte characterized by an intense green color and very strong aromatic note. These pistachios have a biennial harvest, allowing the plant to absorb from the volcanic soil the necessary substances to produce a fruit rich in aromas and an unmistakable flavour.

Avola almonds boast an intense fragrance and flavor thanks to the unique climatic conditions of the soil where they grow, making them among the most prized in the world.



NOTES

CUSTOMIZATIONS

The strength of our company is enabling customers to personalize their products freely. It is possible to customize the size and shape of the biscuits. Additionally, the packaging can be customized in term of shape, color and dimensions. We can also create a new product that caters to the taste and desire of the customer.

QUANTITIES

Minimum order quantities for selected products from the catalog are 50Kg mixed. For custom orders, the minimum quantity is to be evaluated based on the customization requested.



Thank you!

Genny Varallo



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