

PASTICCERIA ROLANDO

Category: Pastry, honey, chocolate, jam

business description: The shop windows are the calling card: often, you can admire a cascade of amaretti, hand-wrapped in brightly colored paper. The red wrapper distinguishes the classic ones, made with almonds, sugar, and egg white, while blue denotes the cocoa amaretti, and brown the coffee ones. The Noisette amaretto, with almonds and hazelnuts, and the Delizia, similar to a lady's kiss, are excellent.

(photo from the pastry shop's website)

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other notes: "Piedmont Artisan Excellence" label

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Links

<https://www.pasticceriarolando.com/>

Photos

