

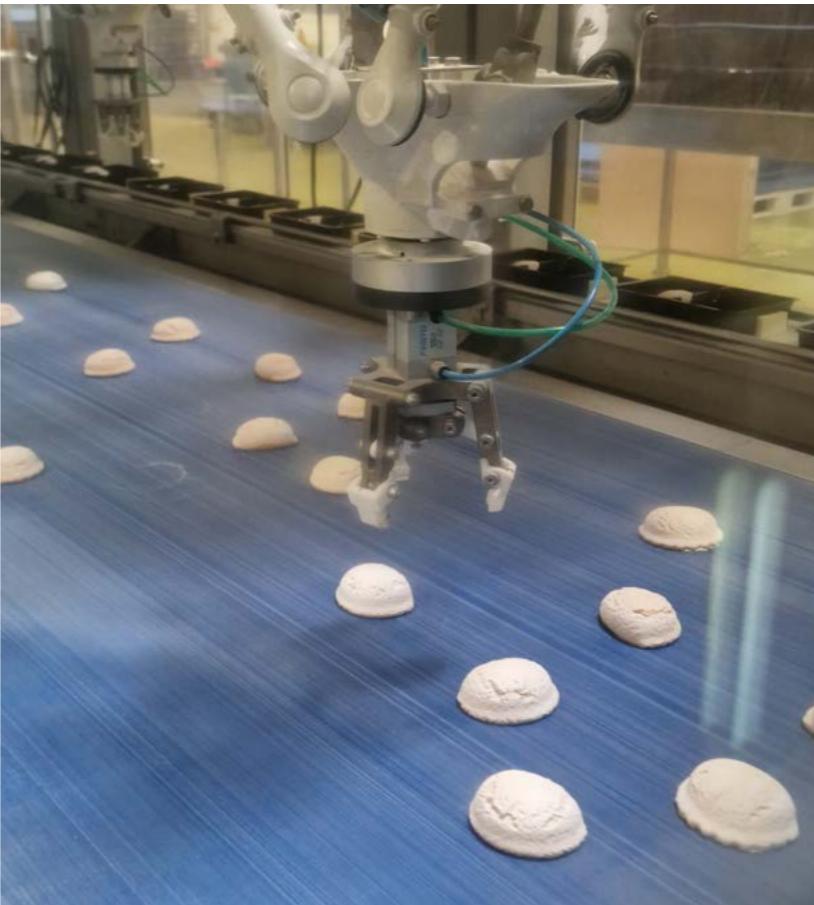
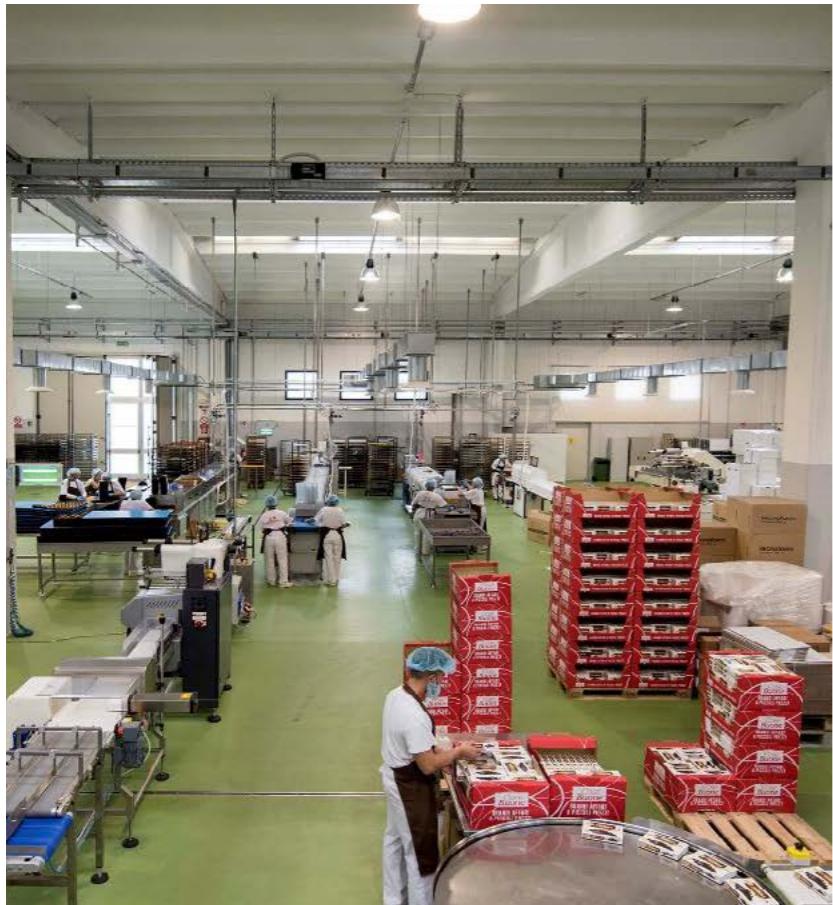


COMPANY PROFILE

About us

Dolciaria Ambrosiana is a young firm, born in 2001 but inspired, since its foundation, by tradition and quality in the awareness of preserving the knowledge and secrets of the ancient white art of making fine bakery products. Typical products, artisan techniques, traditional procedures, but also a strong capacity for innovation and confidence in modern technologies, define its approach.





The new production lines and machineries guarantee, in full respect of the original recipes and under the careful supervision of master pastry chefs and skilled bakers, the preparation of a wide range of specialities.

The company is now undertaking a significant new step in its growth path, investing in the construction of an 8,000-square-metre facility to support future expansion and strengthen production capacity.

SINCE 1962

GranForno
DI PUGLIA

Taralli

Taralli are a true symbol of Apulian gastronomy—a beloved, versatile snack for any time of day.

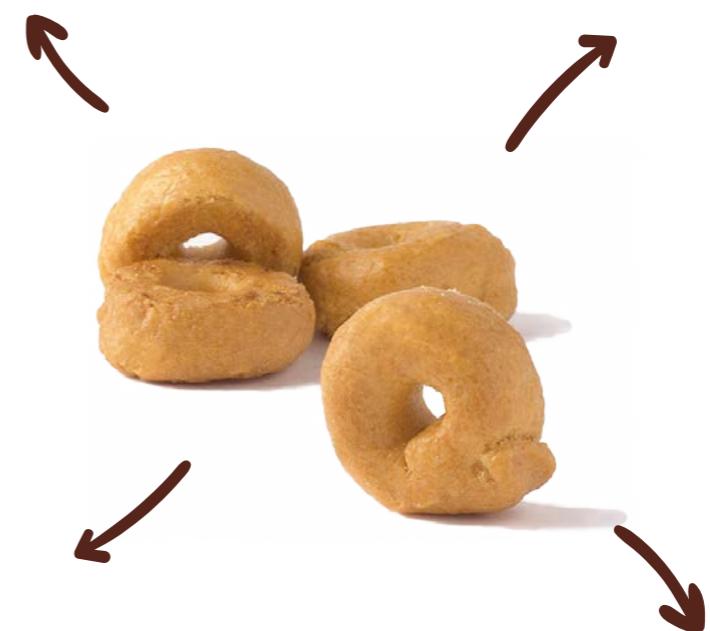
Our taralli are freshly prepared each day using traditional methods passed down through generations.

We use only the finest natural ingredients – carefully selected flours, extra virgin olive oil, white wine, and aromatic spices – to create these irresistible savory treats.

Perfect alongside your favorite dishes or as a wholesome, tasty snack, each batch is packaged straight from the oven to preserve freshness and flavor.

Traditional Apulian
BREAKFAST

Enjoy
with friends



Energy SNACK
for children

BREAD
substitute



As part of our commitment to enhancing the product, the taralli line has undergone a major packaging redesign.

The new design is modern, distinctive, and reflects the brand's values of authenticity and tradition.

It offers a better shopping experience and communicates the quality of our taralli more clearly.

Stuffed Pastries

Soft and delicious, these premium pastries are made with carefully selected ingredients and a hint of vanilla for a delicate aroma.

Each one is generously filled with exquisite fruit purées, including apricot, lemon, orange, or wild berries, or you can enjoy the smooth richness of hazelnut cream.

Perfect for special occasions or simply as a sweet treat, they're ideal for tea time, or served alongside a fine liqueur.



ANTICA PASTICCERIA
Ambrosiana
dal 1962



Coated Pastries

Indulge in our delicious shortcrust pastries with delicate flavour and crafted into a variety of delightful shapes.

Each piece is topped with fine dark chocolate or transformed into a tempting coconut treat with a hint of exotic flavor, finished with elegant chocolate stripes.

These classic tea-time pastries offer a unique and irresistible taste — perfect for moments of pure pleasure and joy.

Research & Development

Our pastry chefs are dedicated to crafting the finest pastries for our customers. They focus on creating new, exciting recipes that surprise and delight.

To stay inspired, they explore global cuisines, attend workshops, and keep up with the latest trends. In the kitchen, they experiment constantly, turning fresh ideas into delicious results.

Their creativity and commitment are key to our success. Thanks to them, we continue to offer pastries that our customers truly love.



Customers

Trusted by leading brands in retail, our experience allows us to build strong and lasting partnerships.

We work with clients in Italy and abroad, producing both private-label products and our own lines, Antica Pasticceria Ambrosiana and Gran Forno di Puglia.

In every project, we focus on quality, tradition, and innovation, helping our clients deliver real value to their consumers.



Value



Why should you choose Dolciaria Ambrosiana?

Made in Italy

Authentic products crafted with respect for Italy's traditional pastry and bakery heritage.

Artisanal Quality

We use carefully selected, natural raw materials to ensure superior taste and texture.

Generational Know-How

A family-run business with over 50 years of experience in high-end pastry making.

Innovation & Versatility

Ongoing research and development allow us to offer new and personalized recipes tailored to your needs.

Responsive Team

A dynamic, customer-focused team ready to meet your specific requests with flexibility and efficiency.