www.monferratontour.it

PASTICCERIA CAFFE’ BOTTARO&CAMPORA

Category: Pastry, honey, chocolate, jam
business description:

In addition to the fresh and savoury pastries produced daily, the real stars here are the Pizzicotti, known in the city as Splinsiugni d'Uo (which means Ovada), amaretti made as if they were agnolotti del plin, with a soft dough and fragrant crust, and the Marcellini, similar to baci di dama, with hazelnuts, almonds, butter, sugar and flour, held together by pure dark chocolate.
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other notes: "Piedmont Artisan Exellence" label

Links

http://www.bottaroecampora.it