



CIPRIANI

Venezia 1931



**DISH
RESERVE**

2026

PANETTONE
CIPRIANI



A TIMELESS ICON

Cipriani Panettone is the expression of a precise balance between tradition and rigor. It is born from a slow, unhurried artisanal process, where every stage respects the natural rising times of the dough, resulting in a soft, airy, and perfectly balanced structure. It is an essential dessert, built around a few selected ingredients where every element plays a precise and recognizable role.

Alongside this tradition, the chocolate version

introduces a deeper, more enveloping note. The addition of chocolate enhances the aromatic profile without altering the original balance, offering a more contemporary interpretation of the Cipriani Panettone.

For 2026, this excellence is presented in a new look inspired by Casa Cipriani New York: a contemporary design that accompanies, without ever overshadowing, what truly matters.

TIME AND RESPECT FOR THE PROCESS

Every stage of production follows its own natural rhythm, without acceleration. This respect for time ensures a soft structure and authentic lightness.

SOURDOUGH AND NATURAL LEAVENING

A traditional process that gives the panettone its typical irregular honeycomb structure and an airy, never dense, texture.

RIGOROUS SELECTION OF RAW MATERIALS

Fresh eggs from free-range chickens, Italian honey from small-scale producers, and carefully chosen butter and natural ingredients. No artificial flavorings: only vanilla beans and amber-colored Australian raisins.

ESSENTIALITY OF THE RECIPE

Without candied citrus for a cleaner, more recognizable taste. Flour, butter, eggs, raisins, and natural yeast: just a few elements, perfectly balanced.

BALANCE ON THE PALATE

Measured sweetness, delicate aromas, and a light texture that makes every slice elegant and never overwhelming.

JUST AS IN CIPRIANI RESTAURANTS

The same recipe and the same approach with which it is served in our restaurants, completed – for those who wish – by the sauces that enhance the experience.

A classic that does not seek to surprise, but to be recognized.



NEW



Casa Cipriani New York

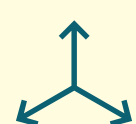
PANETTONE IN METAL TIN
1 KG / 2.2 LB

Some places do not merely exist: they become destinations of the soul. Cipriani Panettone, with its unmistakable lightness and refined taste, unveils its 2026 edition with a new look, inspired by the cosmopolitan elegance of Casa Cipriani New York.

The tin interprets the lines and atmosphere of this iconic landmark overlooking the East River, where Cipriani style meets the city's international momentum. Clean

geometries, architectural echoes, and golden details blend into an essential and contemporary design, capable of evoking movement, light, and distant horizons. This is not just packaging, but an object that tells the story of an evolution: from Venice to New York, from a timeless tradition to a global vision. Designed to hold the Cipriani Panettone while preserving its fragrance and softness, this tin becomes a keepsake—a distinctive mark that transcends seasons and spaces.

A new chapter of our story, dedicated to those who recognize elegance wherever it may be found.



Ø 25,5cm - h 15,8cm
Ø 10,03in - h 6,22in

HK\$ 568

6 pieces/case



CIPRIANI

PANETTONE

CASA CIPRIANI

FROM ISLAND TO ISLAND

MADE IN ITALY

ciprianifood.com
@ciprianifood

Crafted by hand with the utmost care, our Panettone tells a story of tradition and innovation. Exceptionally soft and fragrant, it melts on the palate, revealing the subtle notes of the Panettone once served at Harry's Bar. Free from candied fruit, it offers a more delicate, contemporary interpretation of a timeless classic — carrying the same spirit from one island to another.

Lavorato artigianalmente con la massima cura, il nostro Panettone racconta un viaggio che unisce Venezia a New York City, dove il dolce si fonde con la modernità. Eccezzionalmente soffice e profumato, si scioglie in palato evocando le note sottili del Panettone servito all'Harry's Bar. Libero da frutta candita, offre un'interpretazione contemporanea di un grande classico, portando con sé, da un'isola all'altra, lo stesso spirito.

INSIDE DISC



CIPRIANI
Venezia 1931

CREMA AL MASCARPONE

Ingredienti:
3 uova, 3 cucchiai di zucchero (45g), 3 cucchiai di mascarpone (45g).

Procedimento:
Rompe le uova e separa i tuorli dagli albumi. Monta in una ciotola le uova d'uovo con un cucchiaino e mezzo di zucchero e montali finché non diventano un composto compatto. In un'altra ciotola montare le chiare d'uovo a neve ferma con lo zucchero rimanente come per preparare le meringhe. Unire tre cucchiai di mascarpone al composto dei tuorli d'uovo e poi incorporare le chiare montate. La crema non ha bisogno di cottura, va servita fredda.

MASCARPONE CREAM

Ingredienti:
3 uova, 3 tablespoons of sugar (45g - 1.5oz), 3 tablespoons of mascarpone cheese (45g - 1.5oz).

Preparation:
Separate the egg yolk from the whites. Mix 2 egg yolk with one and a half spoon of sugar. Whip the mix until the homogeneous mixture is reached. With the remaining sugar mount the egg whites until stiff. Last, add the mascarpone cheese to the egg yolk and mix it with the whipped egg whites. The cream is ready and should be served cold.

CREMA ALLA VANIGLIA

Ingredienti:
2 tazze di latte (500ml), 2/3 di tazza di zucchero (150g), 4 tuorli d'uovo, 1 bacca di vaniglia, 1 tazza di panna (250ml), 2 cucchiai di farina (25g).

Procedimento:
Scaldare il latte aromatizzandolo con la bacca di vaniglia. In un pentolino abbattere i tuorli e lo zucchero con una frusta. Incorporare la panna e aggiungere il latte ben caldo. Mescolare con cura, fare la cottura del composto a bagnomaria, in modo che non superi la temperatura di 70/80°C. Alza fine incorporare la panna. Raffreddare rapidamente e vanilla per accompagnare il Panettone a la Fugazza Cipriani.

VANILLA CREAM

Ingredienti:
2 cups of milk (500ml - 1.6oz), 2/3 cup of sugar (150g - 5.3oz), 4 egg yolk, 1 vanilla bean, 1 cup heavy cream (250ml - 8oz), 2 tablespoons of flour (25g - 0.88oz).

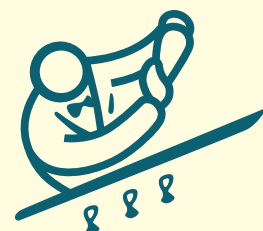
Preparation:
Warm up the milk and mix it with the vanilla beans. Whip the egg yolk with sugar, add the flour and the warm milk. Mix the compound. Finish cooking it in a water bath at 70/80°C (158/176°F). Add the cream. Cool it down and serve it with Cipriani Panettone or Fugazza.

Tel. +39 0421 34504
E-mail: order@cipriani.com

PANETTONE

Crafted by hand with the utmost care, our Panettone tells a journey from Venice to New York City, where Casa Cipriani New York carries the Cipriani spirit across the ocean. Exceptionally soft and fragrant, it melts on the palate, revealing the subtle notes of the Panettone once served at Harry's Bar. Free from candied fruit, it offers a more delicate, contemporary interpretation of a timeless classic — carrying the same spirit from one island to another.





The Ritual of Anticipation

HANDWRAPPED PANETTONE
1 KG - 2.2 LB

There are gestures that do not change, because they don't need to. Unwrapping a Cipriani Panettone is one of them.

In its most authentic form—hand-wrapped with care—this cake remains true to itself: essential, recognizable, and timeless. It is the great classic, one that does not merely follow the seasons but moves through them, keeping its

character intact. The paper, the hand-tied ribbon, and the care given to every detail are not decorative elements, but part of a precise ritual. A way of presenting that reflects the same rigor and attention found within the product itself. It is the panettone you choose when nothing else needs to be added. The one that finds its place at the center of the table with natural ease, recognized even before it is opened.

A classic that continues to be just that, year after year.

HK\$ 480

6 pieces/case



NEW



An iconic signature

PANETTONE WITH CHOCOLATE CHIPS IN METAL TIN - 750GR / 1.65LB
There are signs that do not need to be explained. They are simply recognized.

This tin is born from one of them: the iconic motif of the entrance of Harry's Bar in Venice. A discreet detail that becomes language, memory, identity. Its essential lines take shape in an object that holds not just a product, but

an atmosphere.

Inside, the Cipriani Panettone with chocolate chips: a soft and fragrant dough, enriched with intense, harmonious notes, unfolding on the palate with balance and lightness. This tin is more than packaging. It is a lasting mark, a fragment of style that moves through time.

A classic, reinterpreted. Without ever losing its origin.



Ø 25,5cm - h 15,8cm
 Ø 10,03in - h 6,22in

HK\$ 589
 6 pieces/case



Inspired by the iconic motif of the entrance of Harry's Bar in Venice, this tin reinterprets its architectural lines—an expression of timeless elegance.

Inside, the Cipriani Panettone with chocolate chips: a soft and fragrant dough, enriched with intense, harmonious notes, melting on the palate in a contemporary interpretation of a timeless classic.

Inspira dal famoso motivo dell'ingresso dell'Harry's Bar di Venezia, questa latta ne ripropone le linee architettoniche, espressione di eleganza senza tempo. All'interno, il Panettone di Cipriani con cioccolato e chips di cioccolato, arricchito da un'interpretazione contemporanea di un grande classico.



cipriani.com

Inspired by the iconic motif of the entrance of Harry's Bar in Venice, this tin reinterprets its architectural lines—an expression of timeless elegance. Inside, the Cipriani Chocolate Panettone: a soft and fragrant dough, enriched with intense, harmonious notes, melting on the palate in a contemporary interpretation of a timeless classic.

HARRY'S
BAR

PANETTONE



INSIDE DISC



CIPRIANI
Venezia 1931

CREMA AL MASCARPONE

Ingredienti:
3 uova, 3 cucchiaini di zucchero (4.5g), 3 cucchiaini di mascarpone (4.5g).

Procedimento:
Romperle le uova e separare i tuorli dagli albumi. Mettere in uno ciotolo i tre tuorli di uovo con un cucchiaino e mezzo di zucchero e mescolarli. Anche così diventano un composto omogeneo. In un'altra ciotola montare la crema di uovo a neve ferma con lo zucchero rimanente come per preparare la meringa. Unire i tre cucchiaini di mascarpone al composto dei tuorli d'uovo e poi incorporare la crema montata. La crema non ha bisogno di cottura, va servita fredda.

CREMA ALLA VANIGLIA

Ingredienti:
2 tazze di latte (500ml), 2/3 di tazza di zucchero (150g), 4 tuorli d'uovo, 1 sacco di vaniglia, 1 sacco di panna (250ml), 2 cucchiaini di farina (25g).

Procedimento:
Sciogliere il latte concentrabile con la bacca di vaniglia, in un pentolino sbollare i tuorli e lo zucchero con una forca, incorporare la farina e oggettivamente il latte ben caldo. Mescolare con cura, farne la cottura del composto a bagnomaria, in modo che non superi la temperatura di 70/80°C. Alla fine incorporare la panna. Raffreddare rapidamente e usarlo per accompagnare il Panettone o la Fugazza Cipriani.

MASCARPONE CREAM

Ingredienti:
2 uova, 3 cucchiaini di zucchero (4.5g - 1.5oz), 3 cucchiaini di mascarpone cheese (4.5g - 1.5oz)

Preparation:
Separate the egg yolk from the whites. Mix 3 egg yolks with one and a half spoon of sugar. Whip the mix until an homogeneous mixture is reached. With the remaining sugar mount the egg whites until stiff. Then add the mascarpone cheese to the egg yolk and mix it with the whipped egg whites. The cream is ready and should be served cold.

VANILLA CREAM

Ingredienti:
2 cups of milk (500ml - 16oz), 2/3 cups of sugar (150g - 5.2oz), 4 egg yolks, 1 vanilla bean, 1 cup heavy cream (250ml - 8oz), 2 tablespoons of flour (25g - 0.88oz).

Preparation:
Warm up the milk and mix it with the vanilla bean. Whip the egg yolks with sugar, add the flour and the warm milk. Mix the compound. Finish cooking it in a water bath at 70/80°C (158/176°F). Add the cream. Cool it down and serve it with Cipriani Panettone or Fugazza.

Tel. +39 041 345504
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www.cipriani.com





NEW



The gesture, timeless

HANDWRAPPED PANETTONE WITH CHOCOLATE CHIPS - 750GR/1.65LB

There are gestures that never change, because they do not need to. Unwrapping a Cipriani Panettone is one of them.

In its hand-wrapped form, this chocolate version preserves the essence of the classic while introducing a more enveloping, contemporary note. The dough, soft

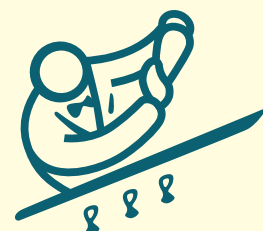
and fragrant, reveals a rich yet balanced taste, while maintaining its signature lightness.

The paper, the hand-tied ribbon, the precision of each detail follow a quiet logic—the same that defines our idea of elegance. Nothing is excessive, nothing is left to chance. It is the panettone chosen when everything is already in place. The one that is recognized without explanation.

A classic, simply, in its evolution.

HK\$ 503

6 pieces/case



A NEW PRESENTATION - 1KG

True hospitality is found in the details. From the very beginning, the Cipriani name has stood for understated elegance—expressed through authenticity, refined simplicity, and an unwavering commitment to excellence. Each creation is designed to offer an experience that extends beyond taste, turning every occasion into a special moment.

To enhance the prestige of the Cipriani Panettone, we introduce an exclusive new presentation, inspired by the sophistication of our gift boxes. A sleek, handle-equipped box, crafted from premium materials with a design that

embodies our timeless aesthetic.

Created for those who appreciate discreet luxury, this packaging elevates one of our most iconic products, making it the perfect gift for the most special occasions. More than just a protective casing, it is a statement of style—preserving the Cipriani Panettone with the same meticulous care we bring to all our creations.

A refined evolution that remains true to tradition—for those who surround themselves with beauty and meaning, and for those who know that a Cipriani gift is never just a gift—it is an experience to be remembered.



l 23cm - h 19,5cm - d 23cm

HK\$ 84

This box can be ordered as an extra gift packaging for the hand wrapped panettoni 750g and 1kg.



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PANETTONE
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