

CAFFÈ PASTICCERIA CONVERSO

Since 1838, Caffè Pasticceria Converso has been proud to be known for its own handcrafted pastries, including panettone and pandoro. The cozy decor of the pastry shop and cafe has stayed wonderfully the same over the years, reflecting their timeless style. They take an artisanal approach to making their classic panettone and pandoro, carefully selecting only the best raw ingredients and producing in small, heartfelt batches.







CAFFÈ PASTICCERIA CONVERSO

HAS BEEN RECOGNISED AS ONE OF THE
HISTORICAL PLACES OF ITALY





One of the famed Locali Storici d'Italia (Historical Places of Italy), this cafe evokes the Gilded Age in a way you don't often find outside major cities. With gold accents, wood paneled walls and vintage decor, it's a must for a morning cappuccino or to get a *caffè al bar* with the lively locals. Their adjoining pasticceria makes delicious goodies, and are very well know with the locals for their famously rich Panettoni and Pandoro. They've also just made the shortlist of *Gambero Rosso's* best bars in Italy for 2025.

TRADITIONAL CLASSIC
PANDORO
CONPANDORO1KG

1 KG

HK\$ 647

6pieces/carton



TRADITIONAL CLASSIC
PANETTONE BOX
CONPANETTONEBOX1KG
1 KG

HK\$ 727



TRADITIONAL CLASSIC
PANETTONE
CONPANETTONE1KG
1 KG

HK\$ 647

6 pieces/carton

