BAR PASTICCERIA LA PIEVE

Category: Pastry, honey, chocolate, jam
business description: Gabriele Ancarani's fame is linked to the production of wedding cakes proposed in different variations, all perfectly combining taste and aesthetics. Specialized in chocolate and bavarois, he is also known for the egg with real gold straw (which you can eat!). The proposal also includes mignon pastries and sweet specialties such as the amaretti of Gavi, panna cotta with apricots, the bavarois and tarts. Do not miss the baci di dama. Panettoni and colombe are also prepared for the festivities.

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image taken from the website.
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other notes: "Piedmont Artisan Exellence" label

Periods opening

Always valid

Monday:	-	closed
Tuesday:	-	
Wednesday:	-	
Thursday:	-	
Friday:	-	
Saturday:	-	
Sunday:	-	

Links

http://lnx.pasticcerialapieve.it/

Photos