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# About Us

## Montone

**Montone** was born some years ago from the idea of **Stefania** and **Walter** to bring Gourmet Italian food from **Italy to UAE**.

We love our food and our culinary traditions and we wanted to share this passion with people from all around the world living in the **UAE**.

After a couple of years, we decided to give an international imprint to the company, importing **special food products** from other countries.

## What we do

We have a **huge range** of semi-finished products for pastry and ice cream, sweet spreadable creams, toppings, syrups and pulps for drinks and much more!

Our products are selected carefully to offer the best quality to **our customers**.

Our clients are mainly coffee shops, bakeries and restaurants.

Our **mission** is to help clients to find the most suitable products based on their needs.

## Our History

In **2016** we opened a small retail shop full of Italian specialties. In **2017** we started acquiring **B2B clients**.

Our goal is to make our **clients happier**, that's why we carefully search and select our products from **small Artisan**.

They are true artisans, working to time-held traditional organic growing methods and respecting the environment.

Our **catalogue** is constantly updated and we never stop to introduce new items to satisfy all **our customers**.

## Our Strenght

We are able to supply all shapes and sizes of clients, from the very small cafeteria, to the big chain of bakeries.

We can be so **flexible**!  
We provide bespoke solution to all **our clients**.

We offer **training** to baristas and chefs, to let them use the products in the best way.

We can also provide private label of **our products**.







## SMALL CROISSANT PLAIN

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Plain croissant, **no filling.**

🥞 60g



## BIG CROISSANT PLAIN

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Plain croissant, **no filling.**

🥞 120g



Our **croissants** are made with yeast-leavened dough that is rolled out into a large rectangle before being folded and rolled several times to create **many layers** of buttery pastry.



## CREAM CROISSANT

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Croissant filled with **cream**.

🥞 150g



## PISTACCHIO CROISSANT

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Croissant filled with  
**pistachio cream**.

🥞 150g



## CHARCOL CROISSANT

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Croissant made with **flour** and  
additional **vegetal charcoal**.

🥞 120g



## NUTELLA CROISSANT

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Croissant filled with **Nutella**.

🥞 140g





## SMALL FRIED BOMBOLONE CREAM

Fried dough filled with **chantilly cream**.

🥣 60g



## BIG FRIED BOMBOLONE CREAM

Fried dough filled with **chantilly cream**.

🥣 110g



## BOMBOLONE NUTELLA

Fried dough filled with **nutella**.

🥣 120g



## SMALL FRIED BOMBOLONE CREAM AND CHERRY

Fried dough with **chantilly cream** and **sour cherry sauce**.

🥣 40g



## **BACKED CANNOLO WITH CREAM**

🥞 90g



## **FRIED CANNOLO WITH CREAM**

🥞 90g



## **CANNOLO PUFF WITH CREAM**

🥞 120g



## **BRIOCHE SICILIANA**

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Sweat **soft bread.**

🥞 120g



## DOUGHNUT

🥞 70g



## GIRELLA

Puff with **cream** and **raisin**.

🥞 180g



## NUTELLA PUFF

Puff with **Nutella**.

🥞 100g



## CREAM AND CHERRY PUFF

Puff fille with **cream** and **sour cherry sauce**.

🥞 110g





## STRUDEL

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Puff filled with sponge cake **cream pine nuts, apple** and brushed after cooked with **apricot gelatine**.

🥞 160g



## TRECCIA BRIOCHE

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Twisted sweet soft bread brushed after cooked with **apricot gelatine** added rock sugar on top.

🥞 100g



## PANGOCCIOLO SMALL

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Sweet bread soft with **chocolate chips**.

🥞 50g



## APPLE TART

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Tart made with pasta frolla, **jam, cream, apple** and covered with **apricot gelatine**.

🥞 1200g



## PANNACOTTA

🥄 210g



## CARROT CAKE MONOPORTION

🥄 150g



## TIRAMISU MONOPORTION

Traditional italian cake made with **mascarpone, eggs** and **coffe**.

🥄 120g



## TIRAMISU CAKE

Traditional italian cake made with **mascarpone, eggs** and **coffe**.

🥄 1000g



## PANE CASERECCIO

Handmade and home made **classic italian bread**.

🥄 430g



## SMALL CROSTATA APRICOT JAM

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Pasta frolla dough  
with **apricot jam**.

🥞 80g



## MONOPORTION CROSTATA APRICOT JAM

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Pasta frolla dough  
with **apricot jam**.

🥞 140g



## BIG CROSTATA APRICOT JAM

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🥞 1000g



## SMALL CROSTATA CHERRY JAM

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Pasta frolla dough with **cherry jam**.

🥞 80g



## BIG CROSTATA CHERRY JAM

Pasta frolla dough with  
**cherry jam.**

🥞 1000g



## SMALL CROSTATA NUTELLA

Pasta frolla dough with **Nutella.**

🥞 80g



## MONOPORTION CROSTATA NUTELLA

Pasta frolla dough with **Nutella.**

🥞 140g



## BIG CROSTATA NUTELLA

Pasta frolla dough with **Nutella.**

🥞 1000g





## SETTEVELI CAKE MONOPORTION

Mousse cake made with **7 layer sponge cake**, twice **crouch chocolate**, twice **hazelnut mousse**, **chocolate mousse** and covered with **chocolate sauce**.

🍰 140g



## SETTEVELI CAKE

Mousse cake made with **7 layer sponge cake**, twice **crouch chocolate**, twice **hazelnut mousse**, **chocolate mousse** and covered with **chocolate sauce**.

🍰 1000g



## PISTACCHIO CAKE MONOPORTION

Mousse cake made with **sponge cake**, **pistachio crouch**, **pistachio mousse** covered with **pistachio sauce**.

🍰 140g



## PISTACCHIO MOUSSE CAKE

Mousse cake made with **sponge cake**, **pistachio crouch**, **pistachio mousse** covered with **pistachio sauce**.

🍰 1000g



## ICE CREAM CAKE

Cake made with **pistachio** and **dark chocolate ice cream** covered with **pistachio hard sauce crouch**.

🍰 1160g



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## Get In Touch

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*Let's talk on **Whatsapp***





