



CHRISTMAS 2026



Since 1824 - the year of its foundation - Pasticceria Marchesi has been a symbol of excellence for the city of Milan and the favourite destination of elegant cosmopolitan customers.

In its artisan laboratories, ancient recipes that have been passed down over the years are used daily, according to a rare tradition of haute patisserie, to make products that are sold in its Milan stores on Via Santa Maria alla Porta, Via Monte Napoleone, Galleria Vittorio Emanuele II and its new opening on Mount Street, London.

The historic assortment of Pasticceria Marchesi available in the four stores has now been joined by Christmas gift sets and a selection of products decorated by hand. These products offer the same image of sophisticated elegance that has distinguished Pasticceria Marchesi for almost two centuries and are consistent with Milanese and Italian Christmas traditions.

SOURDOUGH BAKERY PRODUCTS



For more than half a century sourdough has been the fundamental ingredient in Pasticceria Marchesi's leavened celebratory cakes (Panettone and Pandoro at Christmas and the Easter Colomba). Now it will also be used to prepare a selection of pastries baked daily in the Pasticceria Marchesi artisan pastry shops and sold at our counters.

This type of yeast is also called starter; it is a mixture of flour and water that ferments through the action of microorganisms that in turn set off a natural leavening process.

Compared to the yeasts more commonly used for bread and pastries, products baked with sourdough require several additional hours to raise. The slow rising helps the so-called beneficial microorganisms to develop; these produce lactic and acetic acids whose numerous favourable properties convey several unique

sensory qualities to the products that are revealed in its fragrance, softness, perfume, appealing aftertaste, product life, and, above all, the easy-to-digest lightness that only a product made with sourdough can guarantee. Sourdough, in fact, has numerous nutritional qualities and is good for our health. First of all, the fermentation of lactic acid bacteria makes the product particularly easy to digest and acts as a natural preservative. Furthermore, the yeasts, which are a natural part of the flour, are less concentrated than commercial yeasts and therefore sourdough is more easily tolerated. In addition, sourdough has no artificial additives or preservatives.

Finally, sourdough helps us to better absorb essential nutrients such as antioxidants, folic acid, iron, calcium, zinc, magnesium and B group vitamins.

MARCHESI 1824 PANETTONE CLASSIC

Classic artisanal Marchesi 1824 Panettone delights the palate with a delicate and fresh taste, thanks to its refined ingredients such as six-crown raisins, naturally candied fruit, Bourbon vanilla from Madagascar, Italian honey and free-range eggs, all blended into a slowly leavened dough made exclusively with Marchesi 1824's sourdough starter.

500 g	£ 34,00	3 kg	£ 147,00
1 kg	£ 52,00	5 kg	£ 242,00
1,5 kg	£ 77,00	10 kg	£ 472,00
2 kg	£ 100,00		





MARCHESI 1824 PANETTONE SPECIALS

Lactose-free Panettone	1 kg	£ 52,00
Aurora Panettone	1 kg	£ 52,00
Veneziana	1 kg	£ 55,00
Almond and mandarin Panettone	1 kg	£ 65,00
Chocolate Panettone Marchesi 1824 Grand Cru 74%	1 kg	£ 65,00
Apple, cinnamon and caramel Panettone	1 kg	£ 65,00
Fig, vanilla and honey Panettone	1 kg	£ 65,00
Candied chestnut Panettone	1 kg	£ 68,00

MARCHESI 1824 PANETTONE

Presented in an elegant Christmas-themed hatbox, the Marchesi 1824 panettone comes in an indulgent chocolate-filled interpretation: a festive classic made even more rich and refined.

1 kg £ 185,00





MARCHESI 1824 PANDORO CLASSIC

The result of two centuries of research and passion, Marchesi 1824 Pandoro features the classic golden dough, decorated with a veil of vanilla sugar.

1 kg £ 52,00



MARCHESI 1824 PANETTONE AND PANDORO GIFT BOX

Marchesi 1824 Panettone and Pandoro 1 kg in classic wrapping,
enclosed in elegant tins with golden decorations.

£ 74,00

MARCHESI 1824 PANETTONE GIFT BOX

Two Marchesi 1824 Panettoni 1 kg,
housed in a fine pastel-colored gift box.

The possible combinations are:

Gift Box with 2 Classic Panettoni
- £ 199,00

Gift Box with 1 Classic Panettone and 1 Aurora Panettone
- £ 199,00

Gift Box with 1 Classic Panettone and 1 Almond & Mandarin Panettone
- £ 212,00

Gift Box with 1 Classic Panettone and 1 Apple, Cinnamon & Caramel Panettone
- £ 212,00

Gift Box with 1 Classic Panettone and 1 Fig, Vanilla & Honey Panettone
- £ 212,00

Gift Box with 1 Classic Panettone and 1 Candied Chestnut Panettone
- £ 215,00



MARCHESI 1824 PANETTONE VELVET BOX

The classic Marchesi 1824 Panettone and Pandoro presented in an exquisite velvet gift box with jacquard silk bouquet lining.

Panettone 1 kg £ 852,00

Panettone 1,5 kg £ 877,00



VELVET TRUNK

A precious velvet trunk with stitched leather details, embellished with studs and lined with jacquard silk featuring a floral motif. The trunk is fully modular and can be customised by the client with a personalised selection of Marchesi 1824 products.

£ 6500,00



NAPOLITAINS AND TORRONCINI

Inside this elegant Marchesi 1824 gift box are refined Napolitains and Torroncini: small creations with an intense and enveloping flavor, designed to elegantly accompany the sweetest moments of the festive season.

Napolitains £ 32,00

Torroncini £ 29,00





MARCHESI 1824 PRALINE BOX

Marchesi 1824 pralines are created from a careful selection of ingredients and the use of fine chocolate. Their distinctive feature is the thin shell, enclosing a soft and velvety filling.

16 pcs

£ 45,00

ROCKING HORSE TIN

Inside this elegant rocking horse-shaped tin are delicious horse-shaped biscuits, designed to bring all the magic and sweetness of the festive season to the table.

£ 35,00



GINGERBREAD MAN TIN BOX

Inside this elegant gingerbread man-shaped tin is a milk chocolate cremino with hazelnut paste, enriched with roasted hazelnuts.

£ 40,00





MARCHESI 1824 HAZELNUT NOUGAT

Inside this elegant Marchesi 1824 box is a soft nougat enriched with fine Piedmont IGP hazelnuts: a sweet Christmas speciality that combines flavour, refinement and tradition.

£ 25,00

CASSETTIERA 5x5 AND 8x8

An elegant box filled with delicious surprises:
a refined and playful tasting experience of selected caramels and Dragées.

5x5 £ 230,00

8x8 £ 420,00



BOX WITH BOTTLE

An elegant box filled with delicious surprises:
assorted caramels and Dragées, accompanied by a bottle
of Classic Method Sparkling wine or Champagne.

£ 470,00



ADVENT CALENDAR

Behind each compartment hides a small delight,
designed to be discovered day after day.

£ 165,00



EPIPHANY STOCKING

Made of elegant jacquard bouquet silk, the traditional Epiphany stocking is filled with a selection of sweet surprises.

£ 200,00





CROWN PANETTONE

The classic hand-decorated panettone inspired by the Marchesi 1824 crown, a symbol of tradition, quality, and passion for two centuries.

£ 350,00

CROWN PANDORO

The classic hand-decorated pandoro inspired by the Marchesi 1824 crown, a symbol of tradition, quality, and passion for two centuries.

£ 350,00





GIFT BOX

Marchesi 1824 offers elegant boxes featuring its most iconic Christmas products.

Gift Box 1	£ 100,00
Gift Box 2	£ 130,00
Gift Box 3	£ 165,00
Gift Box 4	£ 190,00
Gift Box 5	£ 255,00
Gift Box 6	£ 340,00
Gift Box 7	£ 505,00
Gift Box 8	£ 625,00

GIFT BOX 1

Classic Panettone 1 kg
Classic Hazelnut and Cocoa
Cream 300 g

GIFT BOX 2

Classic Panettone 1 kg
Bottle of Origine Champagne

GIFT BOX 3

Classic Panettone 1 kg
Assorted Cremini box 4 pcs
Assorted Praline box 4 pcs
Classic Gianduiotti tin
Hot chocolate

GIFT BOX 4

Classic Panettone 1 kg
Box of Candied Chestnuts 4 pcs
Assorted Tartufini box 16 pcs
Tin of Chocolate Krumiri
Dark Chocolate Hazelnut spread
300 g

GIFT BOX 5

Classic Panettone 1 kg
Assorted Jellies box 9 pcs
Assorted Cremini box 9 pcs
Assorted Pralines box 25 pcs
Gianduiotto 100 g
Rosolio Drops
Tin of Chocolate Krumiri

GIFT BOX 6

Classic Panettone 1 kg
Cherry Dragées 115 g
74% Gran Cuvée Venezuela
chocolate biscuit Dragées
Assorted Pralines box 16 pcs
Gianduiotto 200 g
Pistachio cream 300 g
Diamantini tin
Assorted chocolate box

GIFT BOX 7

Classic Panettone 1 kg
Assorted Cremini box 16 pcs
Assorted jelly box 80 pcs
Tin of delicacies - Raspberry Drops
Caffè Milano Heritage Blend
200 Years of Pasticceria Marchesi
Book
Bottle of Origine Champagne

GIFT BOX 8

Classic Panettone 1,5 kg
Chocolate Hazelnut Dragées
Grand Cru box 12 pcs
Assorted Praline box 25 pcs
Candied Chestnut box 35 pcs
Assorted Cremini box 80 pcs
Gianduiotto 200 g
Pistachio Cream 300 g
Tin of Dark Chocolate Gianduiotti
Bottle of Origine Champagne

CASSETTIERA 5X5

Suggested selection:

Coffee Dragées

Amaretto Dragées

Pistachio Dragées

Violet drops

Rosetta drops

Raspberry drops

CASSETTIERA 8X8

Suggested selection:

Almond Dragées

Cherry Dragées

Pistachio Dragées

Classic Gianduiotti

Dark Chocolate Gianduiotti

Sugar-free Gianduiotti

CASSETTIERA WITH BOTTLE

Suggested selection:

Bacio di Dama Dragées

Pistachio Dragées

Strawberry and Lemon Dragées

Violet Drops

Red Sugared Almonds

Mixed Fruit Jellies

Plum Jam 300 g

Apricot Jam 300 g

Sugar-free Hazelnut Cream 300 g

Gianduiotto 200 g

Assorted Praline box 9 pcs

Grand Cru box 12 pcs

Bottle of Champagne Origine

VELVET TRUNK

Suggested selection:

Classic Panettone 1 kg

Ginger Dragées

Coconut and Lemon Dragées

Milk Almond Dragées

Coffee Dragées

Cherry Dragées

Hazelnut Dragées

Gianduiotto 100 g

Pistachio Cream 300 g

Plum Jam 300 g

Apricot Jam 300 g

Assorted Cremini box 4 pcs

Assorted Tartufini box 16 pcs

Assorted Praline box 25 pcs

Assorted Candied Fruit box

Classic Gianduiotti Tin

Star and Heart Biscuits

Lychee Oolong Tea

Bottle of Origine Champagne

MILANO

Via S. Maria alla Porta 11/a

info@marchesi1824.com

+39 02.862770

Via Monte Napoleone, 9

info.montenapoleone@marchesi1824.com

+39 02.76008238

Galleria Vittorio Emanuele II

info.galleria@marchesi1824.com

+39 02.94181710

LONDON

117, Mount Street

info.london@marchesi1824.com

Harrods – Chocolate Hall (Ground Floor)

87-135 Brompton Rd, London SW1X 7XL

marchesi.chocolatehall@marchesi1824.com

marchesi1824.com