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CHRISTMAS

2022

THESE PRODUCTS WERE  
CRAFTED WITH LOVE, PASSION  
AND DEDICATION BY THE TEAM  
AT ATIPICO IN SINGAPORE. WE  
WOULD LIKE TO WISH YOU THE  
MOST JOYFUL FESTIVE SEASON  
AND AN AMAZING START OF  
2023.



Matteo & The Team

# IL PANETTONE

## BY ÁTIPICO

### A LITTLE BIT OF HISTORY

Panettone is known worldwide as a traditional Italian sweet bread that is usually enjoyed during the Christmas and New Year Festive Season.

ATIPICO's PANETTONE is prepared following the original Italian recipe using our in-house nurtured "lievito madre" and carefully selected raw ingredients: premium butter and Madagascar vanilla; the finest bread flour, salt, egg yolk, sugar, honey.

A long double rise is used to get an extraordinary soft texture and a fragrant product. Our Panettone is free from preservatives and artificial flavourings. Enjoy it as soon as possible to savour it at its best.

Our PANETTONE is the result of our continuous study of flavours, refinement of technique and experimentation, which results in a superior soft product with enticing aromas.

# IL PANETTONE

## BY ÁTIPICO

### FLAVORS

#### PANETTONE TRADIZIONALE

With golden raisins and orange peel. Topped off with crunchy pearl sugar and almonds to garnish.

#### PANETTONE CIOCCOLATO E NOCCIOLE

With dark chocolate and hazelnut pralines. Topped off with crunchy pearl sugar and hazelnuts to garnish.

### PRICING

#### STANDARD PACKAGING | 59 SGD

Trasparent Bag with Ribbon and Christmas tag.

#### CHRISTMAS WRAPPING | 65 SGD

Korean Wrapper with Ribbon and Christmas tag.

### OUR PANETTONE WEIGHTS 750GRAMS

ORDERS NEED TO BE PLACED 3 WORKING DAYS IN ADVANCE.

ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)

IL PANETTONE  
STANDARD PACKAGING







IL PANETTONE  
CHRISTMAS WRAPPING

GUSTO TRADIZIONALE  
IL PANETTONE

GUSTO TRADIZIONALE  
IL PANETTONE

IL PANETTONE

GUSTO TRADIZIONALE  
IL PANETTONE

GUSTO TRADIZIONALE  
IL PANETTONE

# HAMPERS PHILOSOPHY

ATIPICO | 2022

HERE COMES THE FESTIVE SEASON!  
...AND ÁTIPICO IS PROUD TO OFFER THIS YEAR  
AGAIN ITS SOULFUL AND DELICIOUS ARTISAN  
CREATIONS.

We have crafted a range of hampers to accompany you throughout the December month. You will discover a selection of homemade goodies into which we poured our hearts and efforts in order to deliver to your doorstep the ultimate ÁTIPICO experience.

All of the products\* featured in your hampers have been made in our workshop here in Singapore. They are the result of extensive researches and trials to obtain the best products possible and create a memorable moment.

*\*Except Limited Edition Olive Oil & Balsamic vinegar, Acquerello Riso, Dried Porcini Mushrooms*









ATIPICO

ATIPICO ATIPICO  
Framboise  
ANTICA ENOTRIA  
GRANOLA  
SPICED NUTS

ZARDETTO

FRAMBOISE

ANTICA ENOTRIA

ATIPICO

GRANOLA  
TRADITIONAL

SPICED  
NUTS

ACQUERELLO



## ALL TIME CLASSICS

XMAS BOX | 1.0

148 SGD

### IL PANETTONE TRADIZIONALE

Prepared following the original Italian recipe using our in-house nurtured “lievito madre” and carefully selected ingredients. With golden raisins, and orange peel. Topped off with a beautiful crunchy pearl sugar and almonds.

### APPLE PIE JAM

The freshness and acidity of the apples is perfectly balanced by the warmth of the spices, reminiscence of a perfect winter day by the fire. Notes of cinammon, clove and nutmeg are found in this caramlized apples wonder.

### CHOCOLATE ORANGE PECAN GRANOLA

ATIPICO brings the festivities in your granola bag. Crunchy clusters of oats, seeds and nuts are coated in chocolate. Corsican candied orange and cocoa nibs are then added to the mix for a brilliant match. A flavorful treat for this Christmas season!

### CHRISTMAS COOKIES BOX

A selection of traditional and artisan cookies crafted in our workshop. Our lemon shortbread, snow ball and gingerbread cookies will sure bring the Christmas spirit to your home.

## CHOCOLATE LOVERS

XMAS BOX | 2.0

148 SGD

### IL PANETTONE AL CIOCCOLATO E NOCCIOLE

Prepared following the original italian recipe using natural yeast and carefully selected raw ingredients. With dark chocolate and hazelnut pralines. Topped off with beautiful crunchy pearl sugar and hazelnuts to garnish.

### IN-HOUSE CHOCOLATE HAZELNUT SPREAD

The best Italian roasted hazelnuts are turned to pralines then blended with grand cru chocolate. The result: a creamy texture with deep cocoa flavour and nutty aromas, followed by subtle caramel notes.

### CHOCOLATE ORANGE PECAN GRANOLA

ATIPICO brings the festivities in your granola bag. Crunchy clusters of oats, seeds and nuts are coated in chocolate. Corsican candied orange and cocoa nibs are then added to the mix for a brilliant match. A flavorful treat for this Christmas season!

### ALMOND ROCHERS

This heavenly good bites are a combination of melted dark chocolate over roasted almonds, with just what it takes of sugar and salt to balance this perfect match. An addictive guilty pleasure everyone should try!

# FESTIVE STAPLES

## XMAS BOX | 3.0

188 SGD

### IL PANETTONE TRADIZIONALE

Prepared following the original Italian recipe using our in-house nurtured “lievito madre” and carefully selected ingredients. With golden raisins, and orange peel. Topped off with a beautiful crunchy pearl sugar and almonds.

### IN-HOUSE CHOCOLATE HAZELNUT SPREAD

The best Italian roasted hazelnuts are turned to pralines then blended with grand cru chocolate. The result: a creamy texture with deep cocoa flavour and nutty aromas, followed by subtle caramel notes.

### CHOCOLATE ORANGE PECAN GRANOLA

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### CHRISTMAS COOKIES BOX

A selection of traditional and artisan cookies crafted in our workshop. Our lemon shortbread, snow ball and gingerbread cookies will sure bring the Christmas spirit to your home.

### NORI NUTS

An aperitivo that cannot go wrong with this gently oven roasted mix of cashew, almond, walnut and brazil nut, perfumed with sesame, seaweed and a touch of wasabi.

### ACQUERELLO RISO

The best of Italian risotto rice which qualities has been preserved in this little metal tin.

### PORCINI

Host a dinner and impress your guest with Chef's Matteo simple yet delicious Risotto ai Porcini recipe

### EXTRA VIRGIN OLIVE OIL LIMITED EDITION

A true nectar of a golden yellow tone with a soft aroma reveals a memory of dried almonds, ripe fruit and fresh flowers. While tasting it, this olive oil results fluid and sweet, and once swallowed, a round and delicate aftertaste will stay in your mouth.

# NOTHING BUT EXCELLENCE

## XMAS BOX | 4.0

268 SGD

### IL PANETTONE TRADIZIONALE

Prepared following the original Italian recipe using our in-house nurtured “lievito madre” and carefully selected ingredients. With golden raisins, and orange peel. Topped off with a beautiful crunchy pearl sugar and almonds.

### BROWN BUTTER & SPICES CAKE

Moist, fragrant brown butter spiced cake  
dipped in dark chocolate and toasted almonds.  
An exquisite and delicate treat.

### IN-HOUSE CHOCOLATE HAZELNUT SPREAD

The best Italian roasted hazelnuts are turned to pralines then blended with grand cru chocolate. The result: a creamy texture with deep cocoa flavour and nutty aromas, followed by subtle caramel notes.

### APPLE PIE JAM

Notes of cinnamon, clove, nutmeg and caramel are escaping from this apple pie jar. The traditional freshness and acidity of apples here unveil the warmth of the spices, reminiscence of a perfect winter day by the fire.

### CHOCOLATE ORANGE PECAN GRANOLA

ATIPICO brings the festivities in your granola bag. Crunchy clusters of oats, seeds and nuts are coated in chocolate. Corsican candied orange and cocoa nibs are then added to the mix for a brilliant match. A flavorful treat for this Christmas season!

### ALMOND ROCHERS

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### CHRISTMAS COOKIES BOX

A selection of traditional and artisan cookies crafted in our workshop. Our lemon shortbread, snow ball and gingerbread cookies will surely bring the Christmas spirit to your home.

### NORI NUTS

An aperitivo that cannot go wrong with this gently oven roasted mix of cashew, almond, walnut and brazil nut, perfumed with sesame, seaweed and a touch of wasabi.

### LINGUE DI SUOCERA

Our artisan long crispy flat bread are to be enjoyed with everything from jams to spreads and cheese...or with nothing to savor their toasted nutty aroma.

### EXTRA VIRGIN OLIVE OIL LIMITED EDITION

A true nectar of a golden yellow tone with a soft aroma reveals a memory of dried almonds, ripe fruit and fresh flowers. While tasting it, this olive oil results fluid and sweet, and once swallowed, a round and delicate aftertaste will stay in your mouth.

### BALSAMIC VINEGAR FROM MODENA LIMITED EDITION

Obtained through a slow fermentation of cooked musts which come from its homeland grapes opportunely mixed with balanced percentages of strong wine vinegar. It is naturally aged and refined in little butts of various kinds of wood.

*This partnership is a joint celebration of mediterranean traditions and an exquisite collaboration where food meets fashion; combining Antonio Marras's artistry, and Marco Bonaldo's excellence in extra virgin olive oils.*



# HAMPERS BASICS

## ÁTIPICO | 2022

OUR HAMPERS ARE DELIVERED IN A PLYWOOD BOX  
WRAPPED IN A RIBBON WITH CHRISTMAS DECOR FOR  
THE ULTIMATE FESTIVE FEEL. A COMPLIMENTARY  
PERSONALIZED MESSAGE CARD CAN BE INCLUDED TO  
YOUR HAMPER BY FILLING THE DESIGNATED BOX IN  
THE ORDER FORM.

OUR HAMPERS ARE MADE-TO-ORDER THEREFORE  
ORDERS NEED TO BE PLACED 3 WORKING DAYS  
IN ADVANCE. DO NOT HESITATE TO CONTACT  
OUR KINDLY STAFF TO ENQUIRE ABOUT STOCK  
AVAILABILITY FOR URGENT DELIVERY.

AVAILABLE FOR DELIVERY FROM DECEMBER 5TH  
ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)

# FESTIVE KIT

ÁTIPICO | 2022

OUR KITS ARE AVAILABLE FOR DELIVERY OR SELF-COLLECTION ON 24TH AND 31ST OF DECEMBER ONLY. THE FOOD IS PARTIALLY PREPARED SO THE MAXIMUM FRESHNESS IS PRESERVED WHEN ENJOYING YOUR MEAL. YOU WILL NEED AN OVEN AND SOME BASIC COOKING SKILLS TO ACHIEVE THE BEST RESULTS.

YOUR KIT WILL BE DELIVERED IN A PLYWOOD BOX DECORATED FOR THE ULTIMATE FESTIVE FEEL, A COMPLIMENTARY PERSONALIZED MESSAGE CARD CAN BE ADDED VIA THE ORDER FORM.

OUR KITS ARE FRESHLY CRAFTED ON THE DAY OF DELIVERY THEREFORE ORDERS NEED TO BE PLACED BY 22ND OF DECEMBER FOR A DELIVERY ON 24TH DECEMBER, AND BY 29TH DECEMBER FOR A DELIVERY ON 31ST DECEMBER.

ORDERS VIA [WWW.ATIPICO.SG/SHOPATTHEATELIER](http://WWW.ATIPICO.SG/SHOPATTHEATELIER)

# KIT BASICS

ÁTIPICO | 2022

ONE KIT FEEDS 4-6 PAX  
ONE BREAD, TWO BUTTERS  
TWO STARTERS, ONE PRIMO  
ONE SECONDO, ONE SALAD  
ONE CAKE

1 KIT 438SGD  
DELIVERY ISLANDWIDE INCLUDED  
BETWEEN 2 AND 6PM BASED ON OUR  
DRIVERS ROUTE

GET IN TOUCH FOR ANY QUERIES ABOUT  
PORTION SIZE, ALLERGENS, DELIVERY ..

# FESTIVE MENU

2022

## KIT | MENU+MANUAL

### WALNUT SOURDOUGH

ATIPICO's Signature Sourdough Loaf With Walnuts  
Slow Rising With Natural Levain.

*Pre-heat your oven at 180°C. Warm up for 20 minutes.*

*Let cool down at room temperature for 20 minutes.*

*Slice carefully and serve with butter.*

### ARTISAN BUTTER x2

Honeycomb Rosemary Butter & Truffle Butter  
With Fleur De Sel De Guérande

*Take to room temperature 15 minutes before consumption.*

### ATIPICO'S GRAVLAX SALMON

Thin Sliced House Cured Salmon With Beetroot  
Horseradish, Dill And A Point Of Lemon Zest  
Served With A Classic Mustard And Dill Sauce

*On a plate display the Salmon slices. Cut the tip of the piping bag and  
drizzle some dots of dill sauce.*

### ONION TATIN

French White Onion From The Cévennes  
With Thyme And Kampot Pepper  
Housemade Puff Pastry

*Warm up in a hot oven at 180°C for 10 minutes.*

*Slice by pressing a big knife.*

### GNOCCHI DI ZUCCA

Traditional Soft Gnocchi Di Zucca From Matteo's Mum  
Brown Butter, Smoked Ricotta

*Pre-heat your oven at 180°C. Place the gnocchi in the oven for 15 minutes.*

*Transfer to a plate, drizzle with sage brown butter sauce and grate smoked  
ricotta generously.*

### TURKEY

The Ultimate Tender Sous Vide Turkey  
Finished In Butter And Served With Jus De Volaille  
Touches Of Marron And Truffle

*Transfer to a oven tray. Warm up in a hot oven at 180°C for 10-15 minutes.*

*Meanwhile, warm up the jus in a casserole. Slice and serve.*

### WINTER SALAD

Roasted Heirloom Beetroot, Refreshing Mesclun,  
Pomegranate, Caramelized Nut & Fig, Aged Cheese

*Transfer the salad to a bowl. Drizzle with the honey orange vinaigrette.*

*Sprinkle with candied nuts.*

### BLACK FOREST

Crispy Cocoa Tart Shell, Dark Chocolate Ganache, Moist  
Cocoa Biscuit Soaked In Kirsh, Sour Cherry Compote, Bitter  
Chocolate Chantilly, Madagascar Vanilla Chantilly, Shaved  
Dark Chocolate

*Take to room temperature 10 minutes before consumption.*

*Heavenly.*

Enjoy your meal!

Chef Matteo & the ÁTIPICO Team



# BLACK FOREST

## TART

AN IRRESISTIBLE LOVE AFFAIR BETWEEN  
CHERRY AND CHOCOLATE

A Patisserie's Classic Revisited Here In A Crispy And Flaky Cocoa Tart. Dark Chocolate Ganache, Moist Cocoa Biscuit Soaked In Kirsh, Sour Cherry Compote, Bitter Chocolate Chantilly, Madagascar Vanilla Chantilly. Shaved Dark Chocolate And Kirsh Sherry To Finish. An Exquisite Combination Of Flavours For This Festive Season.

AVAILABLE IN 3 SIZES FOR DELIVERY OR  
SELF-COLLECTION FROM DECEMBER 20TH

68 sgd | SMALL [16CM]  
98 sgd | MEDIUM [20CM]  
125 sgd | LARGE [24CM]



PLEASE GET IN TOUCH WITH US TO DISCUSS YOUR  
SPECIFIC REQUIREMENTS.



ÁTIPICO

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