

EASTER.



ATIPICO ATELIER
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This Easter choose ATIPICO.
Artisan creations ..and nothing else.

ATIPICO'S COLOMBA

COLOMBA TRADIZIONALE ITALIANA 55 SGD
with candied orange peel and almond

COLOMBA al CIOCCOLATO e NOCCIOLE 55 SGD
with 70% chocolate cubes and caramelized Piedmont hazelnuts

ATIPICO'S EGG | UOVO

[HEIGHT 13CM, 20CM, 30CM] **S | M | L**

43% MAHOË MILK CHOCOLATE 35|55|145 SGD
A NOT-TOO-SWEET MILK CHOCOLATE WITH UNUSUAL COCOA INTENSITY
filled with chocolate truffles, aerated chocolate and "fritures de Pâques"

70% KOMELE DARK CHOCOLATE 40|60|160 SGD
WITH FRANK COCOA AND VEGETABLE NOTES
filled with chocolate truffles, aerated chocolate and "fritures de Pâques"

[HEIGHT 30CM] **L | TRIPLE LAYER**

GIANDUIA MILK 250 SGD
43% MAHOË MILK CHOCOLATE
coated inside with a thick layer of peanut and cashewnut gianduia

GIANDUIA DARK 280 SGD
70% KOMELE DARK CHOCOLATE
coated inside with a thick layer of peanut and cashewnut gianduia

We can include your own personalised gift for your loved ones inside
our LARGE eggs. Get in touch with us for more details.

ORDER NOW!

Order and Payment online via the link <https://www.atipico.sg/easter>



ATIPICO's EGG | UOVO

is a harmonious combination of tradition and modernity, beauty and flavor, craftsmanship and art. Prepared using selected chocolates, our eggs are filled up with chocolate truffles and aerated chocolate for a never ending experience. Each and every single egg is handmade and unique, like you, with different decors like gold leaves, cocoa butter Pollock styled dots and gianduia chocolate.





COLOMBA. [®]

ATIPICO's COLOMBA

is a traditional delicacy that is consumed when the almond and orange trees blossom, so that the candied fruits are a foretaste of the harvest later on. The glaze covering the cake retains the warm crunch of the almonds and as we bite into the cake, it contrasts with the floral softness of the crumb.





