

WHAT A STORY!



Open your eyes, take a deep breath and enjoy the smell of freshly baked bread.

The good scent of home, of family, of an artisan Tuscan company that has been baking bread – along with sweet and salty products – for over 50 years. When you get used to that smell, well, you cannot – and do not want to – live without it.

Two brothers, born and grew up surrounded by the beauty of Tuscany, and passionate of the wonderful products from the most beautiful regions of Italy. We decided to bring this smell, and the whole world around it, in a family-run business that bears our name. A strong family bond brings us together and common passions unite us even more. We share the love for genuine products, joy of eating well, interest for learning and research, and for raw materials with a story to tell.

We got used to listening to those stories, respecting them and trying to retell them our way in every single recipe that we create. We offer products baked in the oven: biscuits, Cantucci and leavened products for special occasions. We are committed in respecting every nuance of taste.

We love beauty and tastiness.

We are Massimiliano and Riccardo, Fratelli Lunardi, artisans since 1966.





DELICIOUS!

Our biscuits are the feather in the cap of our business.

However, we are not only a biscuit factory. We took our first steps in the business with our bakery and food shop. Here we have the chance to learn something new, every day. The result is our unique approach to good food, artisanal tradition and the way we build valuable relations with our partners and customers.



The working experience in the food shop allowed us to create balanced recipes, as we perfectly master the building blocks of the meal, the entire process of the chain.

Therefore, our products show a balanced harmony of taste: tasty on its own, scrumptious when combined.

We exchange insights and ideas with our suppliers, on a daily basis. We trust and we give value to them. This exchange of knowledge and experience allowed us to look further and emerge in the national and international scene with unique products holding the specific features of artisan food, but able to travel, becoming renowned and well-appreciated products.



During the years, we have been investing in state-of-the-art equipment; nonetheless, our most precious treasures are our hands. Along with the expertise, professionalism of people working with us, and their sensitive approach to dough, baking, temperatures and recipes: are our unique and precious ingredients.

The human factor and quality raw materials make the difference at all stages of processing. From the idea to packaging and shipping of products: we all put the utmost care in what we do.

Mind and heart lead the choice.

BISCUITS

One of the most traditional recipe of the Tuscan cuisine inspires our biscuit. We prepare by hand elongated strips of dough and, then, bake in the oven. We cut the dough diagonally to get the shape of the famous Cantuccio, that is the final part, the little corner.

We add a little bit of genuine butter to obtain a softer and tasty result, simply perfect on every occasion and throughout the day.

Early in the morning, before and after meals, but for a late night snack, too. Delicacy and taste all in one!



Unique pleasure at every bite. Artisan and tasty, but especially high quality products.

When it is up to tastiness, you do not feel guilty about the calories! Our biscuits are like cuddles, they bring happiness. It will not take that much to burn their calories: dance cheerfully, take care of your garden, climb the stairs humming a cheerful melody, jump for joy for a few minutes.



Thanks to our creative insight and years of experience, today tastes are five. Each of them features one main ingredient, for a balanced and tasty recipe that enhances its peculiar many facets. Chocolate biscuits have big chunks, Cantucci Toscani PGI with almonds belong to the Tuscan tradition, lemon biscuits feature the taste of the Italian citrus fruit, fruits and seeds biscuits are as crunchy and energizing as muesli, while chocolate and orange ones owe their delicacy to dark chocolate and super soft cubes of candied orange.

We choose quality products according to the season and always looking for the best option available to preserve them in a natural way. This is the only option for us to keep intact the many facets of taste that only food ingredients taken care with love can tell.



AMAZING!

AMAZING!

AMAZING!



We have some for every taste: adults and children, the greediest and those who are more careful, as a present to give or to enjoy.

A Tuscan small gift for everyone coming to visit this wonderful region and for those that, back home, feel nostalgic. Packs of our biscuits come in different sizes, in recycled paper bags – according to Italy law in force – and in 100% recycled paper boxes. Environmental protection is an asset to us and we like to show it off.

CHOCOLATE BISCUITS, IN BIG CHUNKS

Unique, not to be missed, irresistible.

The King of chocolate biscuits, remarkable with its big chunks. Undisputed protagonist of our collection, it turned out to be one of the best loved Cantucci. The secret?

The superlative delicacy of chocolate in big chunks: taste and sweetness melting in your mouth, at every bite.

The recipe was born more than 25 years ago, and remains unchanged. Because since when a product is perfect, you would rather keep everything as it is!

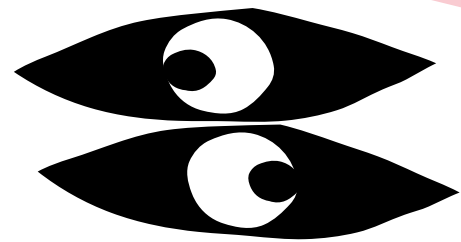




A sweet tip: gently warmed,
the biscuit releases the
taste and delicacy of
chocolate.

DISTINCTIVE
FEATURE?
ONE LEADS TO
ANOTHER AND
ANOTHER.
AND ANOTHER ONE!

THIS IS OUR
BISCUIT WITH
CHOCOLATE,
IN BIG CHUNKS.



DU' BISCOTTI
is an original pack
of two chocolate
biscuits,

to keep in your bag, in your car and even
under your pillow! The perfect pairing
with coffee and ideal for sudden desires
for something good: a bite of sweet
during a meeting. A quality snack in an
artisanal welcome kit!



Art. 105

CANTUCCI TOSCANI PGI WITH ALMONDS

Crumbly dough, crispy almonds, unique taste.
 Cantucci Toscani PGI with almonds, the homemade biscuits that have been prepared for ages in Tuscany. Over the years, we improved the recipe striving towards the perfect, slightly crumbly Cantuccio to enjoy throughout the day. The PGI certification confirms it is produced in full respect of the traditional recipe of the Classic Cantuccio Toscano. We add a little bit of genuine butter to obtain a crumblier, tastier and more delicious result. Therefore, Vin Santo Toscano is not essential, no more, however, the pairing is still a wonderful idea!



Distinctive feature? Here is the classic, but extraordinary Cantuccio Toscano.



CHOCOLATE & ORANGE BISCUITS

Crispy outside, soft inside, fragrant at every bite!

Let us be clear: candied fruits are not all the same. We are well aware of that. Therefore, we use only peels from fresh Italian oranges, where crystallization takes place in open containers. This way we preserve the fruits' natural fragrance, colour and softness avoiding any chemical processes. Tasty and soft cubes perfectly combine with the small dark chocolate chunks aiming at the perfect balance between fresh and intense flavours.

We use "scorzone", thicker orange peels, because we like softer candied fruits.

Distinctive feature? A dive into taste.



LEMON BISCUITS



Sunny, light, tasty.

Everyone likes a sweet bite after a meal. Even better if it is fresh, delicate and fragrant. Ideal tastiness belongs to us: our lemon biscuit, a dive with a slightly lemony flavour. Inspired by the shiny Italian summer season with lemon slowly candied in open containers to preserve its fragrance and softness. No chemicals added.

Delicious in the early morning or as a snack with a cup of tea. Fabulous for an aperitif and after meals paired with a good Limoncello. The beauty of the Italian sea at every bite.

Distinctive feature? It makes you want to sing!

THIS IS OUR
BISCUIT
WITH LEMON.

FRUITS & SEEDS BISCUITS

Energizing, natural, delicious.

Apricots, red berries, raisins, coconuts, oat flakes, pumpkin and sunflower seeds. A rain of seeds and a fruit box: these are the ingredients of our energizing biscuits. The delightful choice for the one who looks for a light and healthy snack, or rather likes to enjoy a balanced treat after meals.



Distinctive feature? The perfect accomplice for the one who loves munching at any time of the day and the night, too!

THIS IS OUR
BISCUIT WITH
FRUITS AND SEEDS.



Art. 161

TEMPTING!





For restaurants and all Ho.Re.Ca. operators we offer the loose product option for chocolate biscuits and almonds Cantucci in 500-gr (1.1 lb) bags.



SURPRISE!

Collaborations, gifts, projects.

We have been cooperating for years with companies for the creation and personalization of artisan gifts, private labels and co-branding projects. Every occasion in the year is the perfect moment to celebrate with the sweet quality of Fratelli Lunardi. A sweet and artisan quality present.



Art. 159

A UNIQUE BAG
TO LOVE, GIVE AS A
PRESENT AND CUSTOMIZE

ADD YOUR
BRAND
IN THE LABEL



Art. 110



HOW TASTY!

The stackable, recycled paper boxes are perfect as gift ideas.

Small treasure chests for our chocolate biscuits and Cantucci Toscani PGI with almonds. The smaller ones – 100-gr (3.52 oz) boxes of Cantucci with almonds and 120-gr (4.23 oz) of chocolate biscuits – are best sellers, while bigger ones – 250-gr (8.82 oz) boxes of chocolate biscuits and 220-gr (7.76 oz) of assorted chocolate biscuits and almonds Cantucci – are the sweetest present ever!





XMAS!

They usually tell us that our Panettone is different. We know the reason why. Time is the key. We do not care about how much time it will take and do not want to make it last longer.

The artisanal production process of leavened products is complex. Manual skills, creative insight, technique, experience and sensitivity are essential ingredients.

We chose to avoid preservatives and to follow natural rising times. It is a long process, as we wait that our sourdough starter – a member of the family for more than 80 years! – starts fermentation. We process ingredients using small and slow machines; we take care of our raw materials without stressing flour and dough with the frantic pace of our society. Taste and digestibility of our products prove us right, as well as the beautiful colours of every slice of Panettone.

PANETTONE

Our Milan-type Panettone is a classic!

It smells of biscuits, butter and vanilla, is rich in succulent candied citrus fruits and fleshy raisins, and is firm and elastic to the touch. Golden yellow, it is sumptuous and balanced. Several times selected for the Panettone World Cup final.



The glazed Panettone is what we grew up with, because it is low enough to fit in the same oven as the bread.

There are candied citrus fruits and raisins and it is covered with a glaze of hazelnuts Piedmont GPI, whole almonds and sugar crystals.

What's new? The Panettone with Chocolate, the most delicious of the family.

The chocolate is really the protagonist here! In the dough there are 250g of luscious knife-cut flakes, that you can feel bite after bite. Covered by 100gr of milk gianduia, made for 30% of hazelnuts Piedmont GPI, and droplets of dark chocolate. Impossible to resist!



Art. 469



Do not miss our personalized Hampers for Christmas.

Our Panettoni are the perfect choice for those who want to amaze their customers at Christmas, because they are an artisanal gift, of high quality and with attention to every detail. And there are not only Panettoni and biscuits! We compose personalized Hampers with all our goodness - sweet and savory - and the special wines of our shops.



COLOMBA

Easter by Lunardi holds the colours, fragrances and tastes of spring.

The artisan Colomba is the queen. Our sourdough starter makes it soft and high, like every other leavened product for over 80 years now.

Bite after bite, you get its unique taste: rich in candied orange cubes, with a glaze of Piemonte PGI hazelnuts, whole almonds from Sicily and sugar crystals.

The ideal choice to celebrate with family and friends, as a present to give or to enjoy.



Art. 456

CHOCOLATE COLOMBA

The most gluttonous of the gluttonous.

Covered with 100g of milk gianduia, made by 30% of hazelnuts Piedmont GPI, decorated with dark chocolate droplets. That's all? No, because the chocolate is also in the dough: 250g of tender knife-cut flakes.



Art. 472

EASTER EGGS



220 g Art. 463 | 420 g Art. 464

Not to be missed: the egg-shaped biscuits by Lunardi. Hand decorated with colourful sugar crystals. Shortbread melts in your mouth; it is perfect at breakfast or as a snack, with milk, tea or a freshly squeezed orange juice.

Who said that Easter eggs are made only of chocolate? We prefer the ones you can dunk!

LOOK AT THE MOON,
MAKE A WISH
& BITE IT!

The complete collection of biscuits and Cantucci is available in our shops in Quarrata and Pistoia. And much more.

Every day, here we produce bread, schiacciata-bread, cakes, leavened products, and we select high quality cheeses, cured meats, along with freshly made genuine dishes. For years, homemade food processed with love and expertise.

WHAT A FRAGRANCE!



FRATELLI
LUNARDI
ARTIGIANI DAL 1966



Quarrata

Via Lucciano 33/39
+39 0573 73007

Pistoia - Bottegone

Strada Statale Fiorentina 556
+39 0573 1798131

WHAT A COLLECTION!



PRODUCT	COD Art.	WEIGHT SINGLE PACK	N.PIECES IN 1 BOX
CHOCOLATE BISCUITS, IN BIG CHUNKS			
2 chocolate biscuits, in big chunks	105	48-g (1.7 oz)	40 pieces
chocolate biscuits, in big chunks	102	200-gr (7.05 oz)	12 pieces
chocolate biscuits, in big chunks	101	400-gr (14.1 oz)	8 pieces
chocolate biscuits, in big chunks	100	1-Kg (2.2 lb)	4 pieces
CANTUCCI TOSCANI PGI WITH ALMONDS			
cantucci toscani PGI with almonds	152	200-gr (7.05 oz)	12 pieces
cantucci toscani PGI with almonds	151	400-gr (14.1 oz)	8 pieces
BISCUITS WITH FRUITS			
chocolate & orange biscuits	120	200-gr (7.05 oz)	12 pieces
lemon biscuits	170	200-gr (7.05 oz)	12 pieces
fruits & seeds biscuits	161	200-gr (7.05 oz)	12 pieces
LOOSE BISCUITS			
chocolate biscuits, in big chunks	109	500-g (17.6 oz)	12 pieces
cantucci toscani PGI with almonds	158	500-g (17.6 oz)	12 pieces
PREMIUM BOX			
chocolate biscuits, in big chunks	108	120-g (4.23 oz)	20 pieces
chocolate biscuits, in big chunks	106	250 g (8.82 oz)	10 pieces
cantucci toscani PGI with almonds	157	100-g (3.52 oz)	20 pieces
assorted biscuits chocolate biscuits and cantucci toscani PGI with almonds	166	220-g (7.76 oz) 1 bag 120-g (4.23 oz) chocolate 1 bag 100-g (3.52 oz) almonds	10 pieces
PANETTONE			
milan-type panettone	461	1-Kg (2.2 lb)	6 pieces
glazed panettone	462	500-g (17.6 oz)	6 pieces
glazed panettone	457	1-Kg (2.2 lb)	6 pieces
chocolate panettone	469	800-g (28.2 oz)	6 pieces
COLOMBA			
colomba	456	1-Kg (2.2 lb)	6 pieces
chocolate colomba	472	800-g (28.2 oz)	6 pieces
SHORTBREAD EGGS			
small	463	220-g (7.76 oz)	6 pieces
big	464	420-g (14.8 oz)	4 pieces

BISCUITS

SHELF-LIFE: 12 months from the production-day. We guarantee 10 months.

AVAILABILITY: all the year, lead time maximum 10 working days from the order confirmation.

PANETTONE

SHELF-LIFE: 45 days from the production-day.
AVAILABILITY: only in December, can be ordered until mid-November, deliveries begin the first week of December, following reservations.

COLOMBA

SHELF-LIFE: 45 days from the production-day.
AVAILABILITY: only in Easter period.

SHORTBREAD EGGS

SHELF-LIFE: 45 days from the production-day.
AVAILABILITY: only in Easter period.